

# Jardines

RESTAURANT

“Exquisite rainforest dining”

With a choice of air-conditioned indoor dining or on the wide Queensland style verandah, overlooking our pocket of natural rainforest.

Located on the first floor of the Conference Centre, just a short stroll through our tropical gardens, Jardines offers casual, tropical dining at an affordable price. The warm, friendly service compliments a relaxing and comfortable atmosphere.

Open daily from 6.30 pm, please dial 8 for bookings

## STARTER

A selection of freshly baked breads with dukkah spiced butter  
*four dollars & ninety cents*

## ENTRÉE

Soup of the day, chef's specialty prepared daily  
*eight dollars & fifty cents*

Tempura fried crocodile with granny smith apple  
and celery salad pickled walnut mayonnaise  
*fourteen dollars & fifty cents*

Caramelised pear, rocket and blue cheese salad served with crusty garlic rubbed ciabata  
*ten dollars & fifty cents*

King prawns with pan fried prosciutto wrapped brie and avocado lime dressing  
*sixteen dollars & ninety cents*

Sweet potato and caraway spring roll with chilli lime dipping sauce  
*ten dollars & fifty cents*

Seared kangaroo on smoked tomato chutney with crisp lavosh  
and bitter chocolate oil  
*twelve dollars & fifty cents*

Vietnamese braised pork with seared scallops date and lime chutney  
and coriander infused steam bun  
*eleven dollars & ninety cents*

Chicken tenderloins with blue cheese gnocchi and cauliflower foam  
*ten dollars & ninety cents*

Szechwan fried calamari on Asian salad with peanut and coriander pesto  
*ten dollars & ninety cents*

## MAIN COURSE

Pan fried barramundi fillets with buttered English spinach, saffron chive potato colcannon, queen green olive salsa and Chorizo Essence

*twenty four dollars & fifty cents*

Eye fillet of beef with roasted field mushroom, fondant potato, red pepper jam and sautéed asparagus

*twenty nine dollars & fifty cents*

Red bell pepper and basil risotto with roasted field mushroom and roasted corn salsa

*sixteen dollars & fifty cents*

Oven roasted chicken breast with chilli jam, preserved lemon risotto and champagne macadamia nut beurre blanc

*twenty two dollars & ninety cents*

King fish with sun-dried tomato and olive tapenade on panzanella salad and rocket oil

*twenty four dollars & fifty cents*

Zucchini and rissoni pasta cake on sautéed sno-pea tendrils and red pepper jam

*sixteen dollars & fifty cents*

Honey and star anise duck with a lemon thyme potato layer cake and citrus jus

*thirty two dollars*

Oven roasted lamb loin with a wood herb panko crust on mascarpone polenta and muscat jus

*twenty seven dollars & ninety cents*

Tournedous of salmon on Greek potato mash with tempura nori and mushroom ragout

*twenty nine dollars*

Garden fresh side salad with white wine or balsamic Dressing

Or

Selection of Tableland vegetables

*four dollars & ninety cents*

## DESSERT

Banana and Kahlua crepes served warm with vanilla ice cream and butterscotch sauce

*eight dollars & ninety cents*

Warm chocolate and macadamia nut brownie with praline affogato with chocolate sauce

*eight dollars & ninety cents*

Mango Vacherin, layers of Italian meringue, mango sorbet and vanilla ice cream served with a blackberry coulis

*eight dollars & ninety cents*

Mascarpone and vanilla bean semi freddo with gingered rhubarb compote

*seven dollars & ninety cents*

Passionfruit curd tart with lychee ice cream

*seven dollars & ninety cents*

Australian cheeses with fig jam, granny smith apple and crisp lavosh

*thirteen dollars & ninety cents*