

ALL DAY MENU

FRUIT TOAST,

BUTTER, SEASONAL JAM 11
V/NF/GFO

GRANOLA OAT & BUCKWHEAT,

COCONUT YOGHURT, BERRY COMPOTE,
SEASONAL FRUIT 18
V/DF

WAFFLE,

NUTELLA COCONUT, CARAMELISED BANANA,
MAPLE SYRUP, VANILLA ICE CREAM 24

SMASHED AVOCADO,

GOAT CHEESE, POACHED EGG, GRAIN
SOURDOUGH 22
V/GFO
ADD STREAKY BACON +5

CHILLI SCRAMBLED EGGS,

GRILLED ASPARAGUS, CHERRY TOMATO,
ROMESCO, SOURDOUGH 21
DF/GFO
ADD HALF AVOCADO +5

GREEN LEAF SALAD,

POMEGRANATE, JALAPENO DRESSING, GOAT
CHEESE 16
VG/DF/GF/VO

EGGS YOUR WAY,

POACHED, SCRAMBLE OR FRIED, SOURDOUGH 14
DF/NF/GFO
ADD STREAKY BACON +5

MACADAMIA MISO GLAZED SALMON,

WHITE ONION PUREE, GREEN PEA 28
GF/DF

FLINDERS ISLAND LAMB SHOULDER,

COCONUT YOGHURT, SHAVED FENNEL,
GREEN NAM JIM 28
GF/DF/NF

FRIED CHICKEN,

GREEN RICE FLAKE, SWEET CORN PUREE,
CHILLED SOY BROTH 26
GF/DF/NF

PORK BELLY STEAMED BAO,

VIETNAMESE SLAW, CUCUMBER, HOISIN
(2PCS) 18
NF/VO

ROASTED PUMPKIN,

SWEET CORN, LAP XUONG SAUSAGE,
BUTTON MUSHROOM, 18
VO/GF/NF/DF

MUSHROOM SOBA,

TOMATO, ROASTED MUSHROOM,
SESAME DRESSING 21
VG/DF



Jardin Tan

EXTRA

TOAST 3
GLUTEN FREE/FRUIT TOAST +1
HALF AVOCADO 5
STREAKY BACON 5
PORTOBELLO MUSHROOM 6
EXTRA EGG 3

SWEET

SELECTIONS OF ICE CREAM
PASTERY & CAKES AVAILABLE DAILY

PLEASE ASK OUR STAFF FOR TODAY'S
SELECTION



Planning a celebration?
Ask our team our Event Packages!

@jardintan
@jardintanbotanic

Credit card payments attract a 1% surcharge.
Public Holidays attract a 15% surcharge.

BEVERAGE

SIGNATURE COCKTAILS

MISS SAIGON 19
Vodka, passionfruit, pineapple, wonderfoam

DA NANG COOLER 19
Gin, cucumber, lychee, lemon, soda

RUBY 20
Gin, sloe gin, lemon, red grape, campari

JARDIN'S BOUNTY 19
Vodka, bailey's, coco mix, coffee

SUNNY BOY 19
Aperol, triple sec, apricot brandy, elderflower, lemon, orange

THE CLASSIC

MARGARITA 19
Tequila, triple sec, lime

DAIQUIRI 18
Rum, lime, syrup

MOJITO 18
Rum, lime, syrup, mint

NEGRONI 19
Gin, sweet vermouth, campari

BEER BOTTLED

STONE & WOOD PACIFIC ALE 12

COOPERS PALE ALE 11

SAPPORO 11

KRONENBOURG 1664 11

APPLE CIDER 11

TRY LOCAL

FLORESCENCE GIN 17

Collaboration with RBGV and ANOTHER distillery in Geelong.
This Gin includes traditional ingredients but also includes unique native Australian plants such as Alpine pepper, Violet Kunzea, Baeckea Gunniana and more.

WINE

BUBBLES

NV DAL ZOTTO 'PUCCINO' PROSECCO 13/59

King Valley, VIC

NV VEUVE AMBAL 14/65

Bourgogne, France

NV CHANDON BRUT ROSÉ 69

Yarra Valley, VIC

NV VEUVE CLICQUOT 'YELLOW LABEL' BRUT 180

Champagne, France

WHITE

2018 YARRAM CREEK CHARDONNAY 14/66

Bellarine, VIC

2022 THE DAGGER PINOT GRIGIO 13/59

King Valley, VIC

2021 KERRY GREENS SAUVIGNON BLANC 89

Mornington, VIC

2021 ATR 'CHOCKSTONE' RIESLING 13/60

Grampians, VIC

ROSÉ

2021 Lucky cat 14/66

King Valley, VIC

RED

2020 CRAVENS PLACE SHIRAZ 14.5/67

Heathcote, VIC

2020 BALGOWNIE ESTATE PINOT NOIR 14/64

Yarra Valley, VIC

INDIGO VINEYARD SANGIOVESE 69

Beechworth, VIC



Planning a celebration?
Ask our team for Event Packages!

COFFEE BY UNDERCOVER ROASTERS

Local producer Undercover Roasters source fresh green beans from the world over, with an emphasis on coffee that is ethically grown, hand-picked and carefully processed.

ESPRESSO, LONG BLACK, MACCHIATO 4.4

LATTE, FLAT WHITE, CAPPUCCINO 4.8

MOCHA, HOT CHOCOLATE 6

VIETNAMESE ICED COFFEE 7

ORGANIC 9-SPICE CHAI 6

MATCHA 6

BOYSOY, CALIFIA OAT MILK, MILK LAB ALMOND MILK 0.8

ORGANIC TEA

ENGLISH BREAKFAST, EARL GREY, GREEN,

LEMONGRASS & GINGER, CHAMOMILE, PEPPERMINT 4.8

ORGANIC SODA

Natural Flavor, slow brew, 50% less sugar

GINGER BEER, LEMON SQUASH, LIME PINEAPPLE,

RASPBERRY VANILLA 6

NON - ALCOHOLIC

CRUSHED APPLE 6

VALENCIA ORANGE JUICE 6

APPLE, GUAVA, BLACKCURRANT, BERRIES JUICE 6

APPLE, PEACH, KIWI, MANGO, LIME JUICE 6

SEASONAL ICE TEA 6

MILKSHAKE - STRAWBERRY/CARAMEL/CHOCOLATE/VANILLA 7

SPARKLING WATER 9

@jardintan

@jardintanbotanic

Credit card payments attract a 1% surcharge.

Public Holidays attract a 15% surcharge.