

Jardin Tan

LUNCH & DINNER PACKAGES

Lunch hosted in The Glasshouse can seat up to 36 guests over two adjacent tables. Guests are welcomed in to the room from 12.00pm and must have departed by 4.00pm.

Dinner hosted in the main eatery space can cater for up to 120 guests for a sit-down dinner with ample space for pre-dinner drinks and a dance floor to celebrate with your guests. Guests are welcomed in to the venue from 6.30pm and must have departed by 12.00pm.

Event organisers may request access to the room one hour prior to guest arrival time.

Jardin Tan's seasonal menu celebrates our homegrown produce from the kitchen garden.

BANQUET MENU – LUNCH ONLY

\$65 per person

Experience a smaller version of our Dinner Menu, ideal for a lunch event. Jardin Tan offers a banquet menu plus side dishes.

SAMPLE LUNCH MENU

Entrée

Dậu hủ chiên giòn với tương ớt - Crispy tofu, firecracker sauce

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Bánh cuốn - Noodle wrapped pork mince, mint, fish sauce

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Bò lá lốt - Blackmore Wagyu mince grilled in betel leaf, peanut sauce

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Khoai lang chiên tôm - Prawn & sweet potato fritter, green chilli pickle

Mains

Cà ri hầm bò - Slow cooked coconut Blackmore family Wagyu beef curry

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Chicken skewers

Sides

Rau muống xào tỏi - Wok-fried morning glory, shitake, garlic

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Vietnamese salads and rice for the table

Dessert

Selection of mini French and Vietnamese desserts

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Tea and filter coffee

Please note menu items are examples only. All menus are subject to change without notice, due to seasonality.

SHARING MENU – DINNER ONLY

\$95 per person

Comprising of four starters, three mains with side dishes and an assortment of desserts.

Vietnamese or more rustic French menu options are available.

SAMPLE DINNER MENU

Entrée

Dậu hủ chiên giòn với tương ớt - Crispy tofu, firecracker sauce

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Bánh cuốn - Noodle wrapped pork mince, mint, fish sauce

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Bò lá lốt - Blackmore Wagyu mince grilled in betel leaf, peanut sauce

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Khoai lang chiên tôm - Prawn & sweet potato fritter, green chilli pickle

Mains

Please choose three of the below

Cà ri hầm bò - Slow cooked coconut Blackmore family Wagyu beef curry

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Thịt gà kho tỏi - Chicken claypot, ginger, whole turnips

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Bún chả - Greenvale pork, vermicelli, lettuce

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Philê cá - Fillets of fish, chilli, lime

Sides

Rau muống xào tỏi - Wok-fried morning glory, shitake, garlic

~

Vietnamese salads and rice for the table

Dessert

Selection of mini French and Vietnamese desserts

~

Tea and filter coffee

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ADDITIONAL ITEMS

Canapés on arrival

\$15 per person

Add two chefs selection canapés to be enjoyed with pre-drinks

Cheese Station

\$20 per person

A selection of artisan cheeses with our Burnham Bakery bread, fruit and condiments. Served via an interactive help-yourself style station.

Dessert Station

\$20 per person

An impressive display of petite sweets created by the pastry team featuring miniature delicacies. Served as a replacement for the dessert course or as an additional course at \$40 per person. Served via an interactive help yourself style station or on share platters on tables.

Children's menu

from \$35 per child

For under 12's - A selection of sweet and savoury mini treats.

Crew meals

One Course - \$30 per person

Two Courses - \$50 per person

DIETARY REQUIREMENTS

Dietary requirements can be accommodated and must be advised 7 days prior to the event.