



Jardin Tan  
 Royal Botanic Gardens  
 Birdwood Ave  
 South Yarra, Victoria  
 +61 3 9691 3878  
 info@jardintan.com.au

Opening Hours  
 Monday to Friday  
 9am until 4pm  
 Saturday and Sunday  
 8am until 4pm

Kiosk  
 8am every day

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# Jardin Tan

## WELCOME

In 1859, France conquered Ho Chi Minh, the largest city of Vietnam. Saigon would reign as the French capital of Cochinchina, and yet amid the upheaval of colonisation, there would emerge the first true, vibrant and delicious form of fusion cuisine.

Jardin Tan explores the dynamic flavours of French Indochina in a warm, welcoming space. Perfect for a bite with friends, a formal event, or a lingering lunch well-earned after a botanical ramble, the many spaces that Jardin Tan offers will delight.



## BREAKFAST

DAILY UNTIL 11:30AM

<b>BÁNH MÌ</b>	Bánh mì crispy baguette French butter and jam	8
<b>CHÁO YẾN MẠCH</b>	Coconut porridge N	13
<b>NGŨ CỐC TRÁI CÂY</b>	Bircher muesli, seasonal fruits N	13
<b>BÁNH BƠ TRỨNG</b>	Gluten free pancakes with cashew nut milk N, GF	14
<b>BƠ SÁP TRỘN ỚT HÀNH</b>	Smashed avocado with Vietnamese slaw, poached eggs, Burnham Bakery toast	18
<b>TRỨNG LƯỢC</b>	Poached eggs, baby gai lan, wild ginger, mushrooms from the wok, Burnham Bakery toast	18
<b>BÁNH CUỐN TRỨNG CHIÊN ỚP LA</b>	Fried eggs with pork, noodles and nước mắm chấm and crispy shallots GF	20
<b>CHÁO VIỆT NAM</b>	Vietnamese congee, pork, poached egg, mushrooms, peanuts N, GF	15
<b>BÁNH MÌ TRỨNG QUẪY</b>	Scrambled eggs, Lap Xuong sausage, garlic shoots, chilli, Burnham Bakery toast	17
<b>BÁNH XÈO</b>	A signature dish of sizzling mung bean, turmeric, rice flour and coconut pancake, cooked crispy and traditionally filled with pork and prawn, served straight from the pan to the table, enjoy wrapping pieces of the pancake in lettuce and mint then dip into nước chấm GF	
	Braised pork & prawn GF	23
	Sweet potato, spring onion, tomato and chilli V, GF	18
<b>SINH TỐ DỪA LƯỜI</b>	Rockmelon smoothie bowl with mixed seeds and Asian fruits	13
<b>XÔI NẾP CẨM, CỐT DỪA HƯƠNG DỨA VÀ TRÁI CÂY THEO MÙA</b>	Black sticky rice with pandan infused coconut cream, seasonal fruits	9.5



## LUNCH

### CƠM PHẦN

A daily changing lunch tray that gives you a variety of tastes for one. Inspired by the Café Vue lunch box concept. Chef Crowcroft and his team are happy to take requests for future menus. Normally will contain 4 courses.

\$26

### BANQUET



**SAIGON**  
8 Plates to share  
\$55 pp



**HA LONG BAY**  
10 Plates to share  
\$75 pp  
Includes seafood

### AFTERNOON TEA

For a minimum of 2 people from 2pm. Afternoon Tea is available at \$30 per person or \$40 per person with a 200ml bottle of Prosecco, Bottega

Refer to waiter



### BÁNH CUỐN & BÁNH MÌ

The bánh family includes a number of steamed rice noodle-like dishes and extends to even rice cakes. Soft and delicate, traditionally eaten at anytime of the day, especially breakfast and lunch.

<b>BÁNH CUỐN</b>	Fresh bánh cuốn wrapped pork, minced with fried shrimp, spring onion, nước chấm GF	17
<b>BÚN THỊT BÒ NƯỚNG</b>	Ginger infused Blackmore wagyu, wok fried, steamed vermicelli noodles, garlic & chilli N	19
<b>BÁNH MÌ</b>	Ask your waiter to hear about today's Bánh Mì	MP



### PHỞ

A type of noodle that is served in a Hanoi style light clear broth, flavoured with chargrilled vegetables, served with bean sprouts, coriander, mint, and chilli.

<b>BLACKMORE WAGYU</b>	Blackmore Wagyu GF	16
<b>MUSHROOM &amp; TOFU</b>	Mushroom and silken tofu V	12.5
<b>CHICKEN</b>	Chicken GF	13.5



### CHẢ GIÒ

<b>Prawn spring rolls</b>	17
<b>Vegetarian spring rolls</b>	15

### GỎI CUỐN

Fresh vegetables, aromatics, rice noodles and meats wrapped in rice paper, served with peanut and Hoi sin dipping sauce and nước chấm GF, N

Today's rice paper rolls - Market price



### CLAY POTS

Nồi đất is the name of the pot various meats and vegetables are slowly cooked in. The clay walls retain heat enabling the juices to render from the meats then before serving, allowed to rest and seasoned with fish sauce, lime juice and sugar. All served with rice. Please request a crispy baguette to dip into the braising juices.

<b>BÒ KHO</b>	Slow braised David Blackmore beef, with carrot, taro, 5-spice, Thai basil, annatto oil GF	38
<b>CÀ RI GÀ</b>	Milawa chicken thigh braised in coconut milk and lemongrass, with sweet potato, desiree GF	22
<b>CÀ TÍM OM</b>	Charred eggplant cooked in peanut sauce GF, N	16



### GỎI

The generic name for salads in both north and south Vietnam, expect salads to vary from month to month and most if not all salads are dressed with nước chấm (fish sauce, lime juice, garlic, sugar and chilli).

<b>GỎI ĐU ĐỦ</b>	Green papaya salad with herbs from the garden, shallots, pickled lotus stem, crushed cashews, palm vinaigrette V, N	24
<b>GỎI HOA CHUỐI</b>	Pickled banana blossom, crispy barramundi, Viet mint, chilli, sweet coconut dressing GF	19
<b>GỎI MĂNG TÂY</b>	Chargrilled Jonella Farm asparagus, spanner crab, hearts of palm, Lap Xuong sausage GF	18
<b>GỎI GÀ</b>	Chargrilled chicken mixed through cabbage, carrot, onion, coriander & nước chấm GF, N	19



### BÁNH XÈO

A signature dish of sizzling mung bean, turmeric, rice flour and coconut pancake, cooked crispy and traditionally filled with pork and prawn. Enjoy wrapping pieces of the pancake in lettuce and mint then dip into nước chấm.

<b>BÁNH XÈO TÔM THỊT</b>	Pork & prawn GF	23
<b>BÁNH XÈO CHAY</b>	Sweet potato, spring onion, tomato and chilli V, GF	18



### WOK

Lúc lắc - xào literally means "to shake". Dishes are stir fried in very hot wok quickly to preserve flavour & texture.

<b>RAU MUỐN XÀO TỎI</b>	Water spinach tossed with garlic, chilli and oyster sauce S	8
<b>CÓM TẤM CHIÊN</b>	Broken rice, egg and bean shoots are tossed through with onion oil at high heat GF	12
<b>RAU CẢI XÀO</b>	Wok fried choy sum, gai lan, wild ginger, water chestnuts, chilli, and black vinegar	11

### CHIÊN GIÒN

CRISPY FRIED DISHES

<b>MỰC CHIÊN MUỐI ỚT</b>	Salt & pepper squid, pickled pineapple, basil GF	21
<b>TÔM CHIÊN</b>	Hawksbury River fried school prawns, chilli salt, nuoc cham	21
<b>CÁNH GÀ CHIÊN</b>	Lemongrass chicken wings with tamarind-chilli sauce	19
<b>BÁNH KHOAI LANG CHIÊN TÔM</b>	Prawn & sweet potato fritters, green chilli pickle	23
<b>THỊT TRỪ CHIÊN</b>	Twice cooked Flinders Island lamb ribs, rolled in local honey and spices	19



### CÁ ĐẶC BIỆT

WHOLE BABY FISH

Sustainably sourced fish from Mark Eather, served with chef's selection of accompaniments  
Market price



### COCONUT BBQ

Natural wood fired BBQ with added coconut shells is used extensively in Vietnamese cooking.

<b>THỊT BÒ LÁ LỐT</b>	Blackmore Wagyu mince, wrapped in betel leaf with peanut dipping sauce GF, N	16
<b>THỊT GÀ NƯỚNG XIÊN</b>	Chicken skewers with turmeric, coconut and spices GF, N	22

### MÓN TRÁNG MIỆNG DESSERT

<b>BÁNH CAM</b>	Crispy rice cakes filled with dark Valrhona chocolate GF, D	10.5
<b>KEM CHIÊN</b>	Caramelized croissant and ice cream sandwich with salted caramel sauce D	12