

# *Jackson Miller*

## M E N U

JACKSON MILLER OFFERS YOU  
A UNIQUE EXPERIENCE IN WESTERN DINING.  
ALL THE DISHES ARE EXQUISITELY CREATED  
BY OUR CHEFS FOR YOUR DINING PLEASURE.  
WE WILL BE PLEASED TO GUIDE YOU THROUGH  
OUR MENU AND OFFER RECOMMENDATIONS.



STARTERS



*Freshly Shucked Oysters*

Lemon, Mignonette & Cocktail Sauce

- Available on Friday, Saturday and Sunday -

\$36 half dozen | \$72 one dozen

*Baked Oyster Rockefeller*

- Available on Friday, Saturday and Sunday -

\$48 half dozen | \$96 one dozen

*Carpaccio of Langoustine* 

Caviar, Petite Herb with Passion Fruit Lime Dressing  
Frisée and Pearl Onion

\$22

*Escargot A La Bourguignonne*

Home-made Parsley Garlic Butter  
with Toasted Baguette

\$22

*Duo of Foie Gras* 

Pan-seared Goose Liver and Terrine of Duck, Plum, Rhubarb Juice  
Toasted Brioche

\$28

*Dungeness Crab Croquettes* 

Petite Cress, Salmon Roe and Remoulade Aioli

\$25

*Grilled Scallops* 

Prosciutto Ham, Cauliflower Purée, Caviar and Mango Salsa

\$21



STARTERS



*Burratina Cheese* (120g) (V)   
Arugula, Cherry Tomato with Aged Balsamic

\$24

*Arancini Rice Balls* (V)  
Stuffed with Impossible™ Meat and Gruyere Cheese  
with Spicy Tomato Chutney

\$16

*Impossible™ Mini Sliders* (4 pcs)  
Cornichon, Emmental Cheese, Garlic Aioli  
and Smoked Tomato

\$18

*Tomato Bruschetta* (V)  
Tomato Salsa, Coriander and Basil

\$8

*Garlic Bread*  
Garlic Butter, Truffle Salt, Italian Parsley

\$5



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S A L A D S

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*Vine-ripe Tomato Salad*

Basil, Pine Nuts, Micro Herbs,  
Herbed Crouton, Baby Mozzarella with Pesto

\$16

*Peppery Arugula Green*

Sun-dried Cranberries, Toasted Pecans, Shaved Manchego Cheese  
Drizzled with Apricot Vinaigrette

\$16

*Caesar Salad* 

Romaine Lettuce, Hard-boiled Egg, Garlic Crostini,  
Caesar Dressing, Smoked Salmon and Crispy Bacon

\$16



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S O U P S

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*Lobster Bisque* 

Aromatised with Cognac

\$18

*Fresh Seasonal Mushroom Soup*

Scented with Truffle Oil

\$14

*Salted Cod and Ratte Potato Chowder* 

with Sevruga Caviar

\$18

*French Onion Soup*

Consommé of Beef, Melted Gruyère and Croutons

\$14



VEGETARIAN

*Roasted Vegetable Napoleon* 

topped with Portobello Mushroom,  
Grilled Halloumi Cheese and Fire Roasted Pepper Coulis

\$22

*Au Gratin Gnocchi*

with Mushroom, Asparagus, Basil and Sun-dried Tomato

\$20

*Truffle Risotto Al Fungi*

Arborio Rice, Farm Mushroom,  
Garlic Cream and Shaved Parmesan Cheese

\$20

*Spaghetti Aglio Olio - Pepperoncino*

Garlic Confit, Chilli Flakes, Parmesan Cheese

\$16

*Fusilli Tossed with Pesto Cream* 

Tomato, Fresh Vegetables and Shaved Parmigiano Cheese

\$20

*Spinach Tagliatelle* 

Pink Sauce, Italian Herbs, Asparagus, Sun-dried Tomato  
and Shaved Parmigiano Cheese

\$20

FROM THE GRILL

*Grilled Rack of Lamb*

New Zealand Spring Lamb Rack  
with Fondant Potatoes, Medley of Vegetables and Teriyaki Glaze

- Jackson Miller's Signature -

\$48

*Slow-cooked Wagyu Beef Oyster Blade* 

Celeriac Purée, Fricassee of Vegetables, Au Jus

\$38

*Surf And Turf*

Centre Cut Fillet Mignon with Grilled Lobster Tail  
with Fondant Potatoes, Medley of Vegetables, Wine Jus

\$65

*Cast Iron Beef Ribeye*

US Black Angus Ribeye Steak  
with Fondant Potatoes, Medley of Vegetables, Wine Jus

\$48

*Westholme Wagyu Beef Striploin* (MBS5) 

with Mousseline Potatoes, Medley of Vegetables, Wine Jus

\$68

*Venison Shortloin*

Topped with Portobello Mushroom,  
Fricassee of Vegetables, Port Wine Sauce

\$48

*Herb Butter Crusted Iberico Pork Rack*

Mousseline Potatoes, Medley of Vegetables, Apple Jello

\$35

*Half Roasted Spatchcock Spring Chicken* 

with Rosemary and Thyme Jus

\$28

FROM THE GRILL

*Linguine Allo Scoglio*

Crab Meat, Grilled Prawns, Chilli, Fresh Tomato,  
Tobiko with White Wine

\$29

*Duck Leg Confit*

Foie Gras, Mousseline Potatoes,  
Poached Pear and Raisin Port Wine Sauce

\$32

*Catch-of-the-Day*

Please ask our staff

\$35

SIDE DISH

*Grilled Fresh Asparagus* 

with Hollandaise Sauce

\$15

*Roasted Baby Potatoes* 

with Rosemary

\$8

*Sautéed Wild Mushrooms* 

with Garlic and Chilli Flakes

\$10

*Sautéed Tiger Prawns* (5pcs) 

with Garlic, White Wine and Chilli Flakes

\$25

*Creamy Wilted Spinach* 

with Parmesan Cheese

\$10



DESSERT



*Baked Alaska* 

\$18

*Chocolate Lava Cake*

Gelato with Mixed Berries

\$18

*Crêpes Suzette*

Grand Marnier, Triple Sec,  
Orange Juice, Orange Zest and Gelato

\$22

*Cherries Jubilee* 

Kirsch, Fresh Lemon Juice and Gelato

\$28

*Cheese Board* 

Gorgonzola Cheese, Camembert Cheese, Manchego Cheese,  
Table Crackers and Dried Fruits

\$28

*Dessert Of The Day*

\$8