

INTRO. NIGHT. I&J - ENTREES

STONE BAKED BREAD

Cultured butter, truffle sea salt... 4.0pp

PLOUGHMANS BOARD

Cured salmon, smoked ham, salami, spiced Kalamata & Manzanilla olives, aged cheddar, piccalilli, sour dough... 18.50
+ scotch egg... 4.00
+ pork hock & apple terrine... 5.50

CHICKEN LIVER PARFAIT

Cranberry gel, spiced dry fruit compote, melba brioche crisp... 16.50

ROAST BUTTERNUT PUMPKIN

Asparagus, lentil, quinoa, arugula, green peas, pumpkin seed dukkah, pomegranate dressing... 14.50

FENNEL & KAFFIR LIME CURED SALMON

Mescaline greens, sprouts, avocado & dark rye, tea steeped free range egg, salmon pearl... 18.0

CRAB ARANCINI

Compressed vine tomato, shaved fennel, smoked gazpacho dressing... 15.0

CUT TO: INTRO. NIGHT. I&J - MAINS

ROAST BARRAMUNDI

Saffron clam & mussel broth, pickled white radish, aniseed, furikake... 26.50

SPAGHETTI MARINARA

Prawns, scallops, mussels, calamari, tomato chilli garlic sauce... 24.50

FREE RANGE MT BARKER CHICKEN

Polenta cake, sweet corn puree, broccoli, date gel, orange hollandaise... 22.50

FORAGED MUSHROOM RISOTTO

Oven dried vine tomato, pecorino, pine nut pesto, porcini olive oil... 19.50

CONFIT MAHOGANY CREEK DUCK LEG

Marmalade blow torched, rocket & lentil cassoulet... 22.50

CUT TO: INTRO. NIGHT. I&J - COMFORT FOOD

VEGETARIAN PIZZA

Kale, cashew, pesto, roast vine tomato, torn bocconcini, fresh greens, raw seeds... 20.0

CARNIVORE PIZZA

Candied bacon, smoked ham, pepperoni, sausage, mozzarella, arugula, blistered tomato, barbecue sauce... 20.0

SALMONE PIZZA

Pizza garlic béchamel brie hot stone smoked salmon, capers and chive... 20.0

WAGYU BEEF STEAK SANDWICH

Onion jam, cured bacon, tomato, butter crunch, sour dough, sea salt fries. 17.50

JACK BURGER

Beef pattie, aged cheddar, lettuce, tomato, beetroot jam, cornichon, house made ketchup, onion rings, sea salt fries... 18.50

GRASS FED BEEF FILLET (180gm)

Parma crisp, spinach, chargrilled black prawns, garlic cream emulsion, pan jus... 38.0

DANDARAGAN CHAR GRILLED BEEF SIRLOIN (250gm)

Gratin potato, charred heirloom carrots, shallot & red wine butter... 34.0

CUT TO: INTRO. NIGHT. I&J - SIDES & SNACKS.

Cos heart salad, simple green leaves, olive oil dressing... 6.50

Soft leaves, kale, truss tomato, radish, cucumber, vinaigrette... 8.50

Seasoned Wedges Sweet chilly and Sourcream... 10.0

Onion Rings with cider cream cheese... 10.0

Tempura Prawns Kewpie mayo... 14

Salt and pepper Squid Harissa aioli... 12.0

Buffalo wings with Mojo relish... 12.0(4pc)

Fries... 5.0/10.0

FADE TO: INTRO. NIGHT. I&J - DESSERTS

KNICKERBOCKER GLORY

Vanilla Ice Cream, berry compote, peach, chocolate crunch, biscuit soil, popping candy, whipped cream, wafer... 13.0

CITRUS CRÈME BRULEE

Cinnamon short bread, seasonal berry Compote... 12.50

CROISSANT & BUTTER TART

Roasted pear, vanilla bean custard, raisin gelato... 12.50

DARK CHOCOLATE JAFFA MOUSSE CAKE

Candied orange gel... 12.50

PECAN NUT BROWNIE

Salted caramel popcorn, malt ice cream, double cream... 13.0

(THE END} FADE TO BLACK:

WEEKLY SPECIALS

MONDAY

Grilled Barramundi, Served with wakame and sesame salad, Japanese horseradish remoulade drizzled furikake With chips and a house beer or wine... 25.00

TUESDAY

200g Margaret river Wagyu served with red wine butter mixed mizuna and truffled fries... 25.00

WEDNESDAY

200g Margaret river Wagyu served with red wine butter mixed mizuna and truffled fries... 25.00

THURSDAY

Vegetable pasta Linguini Primavera
Entree for... 16.0 (veg) / 20.0 (+ chicken or prawns)
Main for... 22.0 (veg) / 25.0 (+ chicken or prawns)
Served with a glass of house wine.

FRIDAY

Pizza & Beer, Chorizo or Pepperoni or any Pizza from the menu Served with a house beer... 25.0

SATURDAY

200g Margaret river Wagyu Served with red wine butter mixed mizuna and truffled fries... 25.00

SUNDAY

Served with traditional Roast veges, house wine... 25.00