

INTRO. DAY. I&J - LUNCH

KALE & BROCOLLI FLORET

Gold hummus, pickled raisin, avocado, seeds, orange, arugula, sprouts, apple balsamic... 13.50
+ poached free range chicken... 6.50

BABY COS & BACON

Ciabatta crostini, coddled egg, parmesan dressing... 12.50
+ cured sea trout... 5.50
+ poached free range chicken... 6.50
+ grilled NW king prawn... 7.50

PLOUGHMANS BOARD

Cured salmon, smoked ham, salami, spiced Kalamata & Manzanilla olives, aged cheddar, piccalilli, sour dough... 19.50
+ scotch egg... 4.00
+ pork hock & apple terrine... 5.50

RAW KALE & WAKAME

Flaked hot smoked trout, edamame, cucumber, radish, 62 degree egg, spiced bonito, black sesame... 15.0

CRISP ZUCCHINI FRITTER

Avocado, quinoa, cauliflower rice, asparagus, mizuna, blood orange, sesame vinaigrette... 16.50

CRISP SOFT SHELL CRAB

Charcoal bap, apple lime slaw, sweet n sour cucumber, wasabi kewpie mayo, nori salted fries... 18.50

CUT TO: INTRO. DAY. 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

REUBEN

Stone baked rye, shaved pastrami, fermented cabbage, swiss cheese, Russian dressing, dill pickle, sea salt fries... 16.00

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

SLOW COOKED PORK BELLY

Butterscotch caramel, smoked popcorn pangrattoto, apple & walnut salad... 16.50

ALL DAY BREAKFAST

Any style free range eggs, sourdough toast, potato pave, tomato, flat mushroom, candied bacon, chipolata sausage... 20.0

CUT TO: INTRO. DAY. 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. DAY. 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