

THE JETTY SOUTH BANK

START OR SHARE

Warm Olives (vg gf)	11
Dip of the Day served with toasted sourdough (v gfa)	13
Oysters 1/2 dozen freshly shucked, mignonette, lemon (gf df)	25
Hummus chargrilled capsicum salsa, dukkah, toasted pita (vg gfa)	15
Spiced Sweetcorn Fritters with chimichurri (vg gf)	17
Barossa Baked Camembert confit garlic and rosemary, red onion chutney, sourdough toast (v gfa) add honey	25 2
Crispy Calamari lettuce, lemon, garlic aioli (gf df)	18
Blue Swimmer Tian crab, smashed avocado, pickled fennel & compressed watermelon (gf df)	22
Moreton Bay Bug Sliders 2 sliders, spicy mayo, butter lettuce	18
200g King Prawns cocktail sauce, lemon (gf df)	22
Fresh Cut Moreton Bay Bugs moreton bay bugs, cocktail sauce (gf df)	24
Antipasto Platter salami, prosciutto, olives, hummus, pickles, nut mix & crackers (gfa df) add brie or cheddar	32 4

MAINS

Beer Battered Fish & Chips homemade tartare, salad (df)	30
Wagyu Cheeseburger beef patty, swiss cheese, onion, tomato, lettuce, brioche bun, chips add bacon or avo	30 4
Chilli Mussels tasmanian mussels in sugo (gfa df) add extra sourdough	36 4
Vegan Mushroom Risotto truffle, leek, wild mushrooms (vg gf) add manchego cheese	30 3
Slow-Cooked Pork Tenderloin roasted cumin & pumpkin puree, jap pumpkin steak, jus & puffed crackling (gf)	36
Roasted Duck Breast roasted cauliflower puree, broccolini, pickled onion, sultanas & jus (gf)	38
250g Tri-Tip Steak garlic mash potatoes, pan-fried vegetables, roasted mushrooms, red wine & shallot jus (gf)	40
24hr Slow-Cooked Lamb Rump marinated in moroccan spice, creamy polenta, dutch carrots & jus (gf)	40
Market Fish pan-fried fresh fish served on a bed of veg	38
Chef's Pasta see specials page for today's pasta	33

SIDES

Garden Salad lettuce, cherry tomatoes, red onion, cucumber (vg gf)	12
Broccolini garlic & macadamia (vg gf)	13
Market Salad capsicum, cucumber, red onion, lettuce, cherry tomato, beetroot, artichoke (vg gf)	14
Sea Salt Chips with aioli (v df)	10
Sweet Potato Chips moroccan spiced, spicy mayo (v df)	12

SWEETS

Molten Chocolate Lava Cake with vanilla ice cream & raspberry coulis (v)	15
Dulce De Leche Creme Brulee (v gf)	13
Mango & Passionfruit Pavlova with coconut sorbet (v gf df)	13
Cheese Board brie, cheddar or blue served with crackers, red onion chutney, dried fruits and walnuts (gfa v) add another cheese	14 4
Affogato espresso, vanilla bean gelato (gf) + add liqueur (Frangelico, Amaretto, Tia Maria)	10 18