

J & J MENU

BAR AND RESTAURANT

SMALLER

- Fermented Potato Focaccia, Burnt Leek Butter 12 (v)
Tempura Prawn Roll, Chilli Aioli, Cos 15 each
Dry Cured Duck Skewer, Confit Garlic, Roti (2) 16
Fried Chicken Karaage, Kewpie, Togarashi 15
Coffin Bay Oysters, Champagne Mignonette (3) 15 (gf,df)

SHARED

- Edamame Hummus, Middle Eastern Zaatar Bread 18 (v,df)
Kingfish Ceviche, Kohlrabi, Jalapeno, Shiso 26 (gf,df)
Burnt Eggplant, Green Tahini, Coconut Tzatziki, Wild Rice Dukkha 18 (vegan,gfa)
Confit Duck Leg, Scorched Cabbage, Orange Caramel 24 (gf,df)

CLASSICS LUNCH ONLY

- Fried Chicken Burger, Pickle, Coleslaw, Fries, Sriracha Aioli 24
Angus Cheese Burger, Pickle, Tomato, Lettuce, Onion, Fries, Sriracha Aioli 24
Falafel Burger, Hummus, Grilled Mediterranean vegetables, Fries 24 (vegan,gfo +4)
Chicken Schnitzel, Coleslaw, Fries, Choice of Gravy, Pepper, or Mushroom Sauce 27. Parmi +4
Chicken Caesar Salad, Poached Egg, Croutons, Speck, Anchovy 26 (gfo)

MAINS

- Fresh Pappardelle, Beef Ragu Bianco, Fennel, Pangrattato 34
Forest Mushroom Risotto, Blue Swimmer Crab, Walnut Dressing 36 (gf)
Guajillo Harissa Cauliflower, Agrodolce, Cypriot Grain Salad 28 (vegan,gf)
300gm Sirloin, Cafe de Paris Butter, Fries 44 (gf)
Pressed Lamb Shoulder, Mint Chimichurri, Potato Pave 38 (df)
BBQ Mulloway Fillet, Shio Koji Gai Lan, Colcannon Potato, Parsley Nage 38
Blackened Achote 1/2 Chicken, Balsamic Soy, Muhammara 36 (gf,df)

SIDES

- Bravas Potatoes, Chipotle Aioli, Pimenton 15 (v,df)
Smashed Cucumber, Cos, Black Vinaigrette, Fried Shallot 15 (vegan,df)
Broccoli, Miso & Peanut butter dressing, Chili Peanut 13 (v)
Fries, House Ketchup 12 (v,df)