

THE JETTY SOUTH BANK

START OR SHARE

Warm Olives (gf vg)	9
Dip of the Day served with toasted sourdough (v gfa)	9
Oysters 1/2 dozen freshly shucked, mignonette, lemon (gf df)	24
Hummus chargrilled capsicum salsa, dukkah, toasted pita (gfa vg)	13
Spiced Sweetcorn Fritters with chimichurri (gf vg)	14
Barossa Baked Camembert confit garlic and rosemary, red onions, chutney, sourdough toast (v gfa)	22
Crispy Calamari lettuce, lemon, garlic aioli (gf df)	15
Lamb Kofte chickpeas, paprika yoghurt, pita bread (gfa)	17
Moreton Bay Bug Sliders 2 sliders, spicy mayo, butter lettuce	16
King Prawns 200G cocktail sauce, lemon (gf df)	22
Seafood Platter king prawns, moreton bay bugs, oysters, cocktail sauce, tartare sauce (gf df)	36
Antipasto Platter salami, prosciutto, olives, hummus, pickles & crackers add brie or cheddar	30 4

MAINS

Beer Battered Whiting & Chips homemade tartare, lemon (df)	25
Wagyu Cheeseburger beef patty, swiss cheese, onion, tomato, lettuce, brioche bun, chips Add bacon or avo	26 4
Chilli Mussels tasmanian mussels in sugo (gfa, df)	32
Pumpkin Risotto roasted pumpkin, vegan goat cheese, rocket (vg gf df)	28
Slow-Cooked Pork Tenderloin roasted cumin and pumpkin puree, jap pumpkins steak, jus & puffed crackling (gf)	30
Roasted Duck Breast roasted cauliflower puree, broccolini, pickled onion, golden sultanas and jus (gf)	38
250G Tri-Tip Steak garlic mash potatoes, pan-fried vegetables, roasted mushrooms, red wine & shallot jus (gf)	36
12hr Slow-Cooked Lamb Shank creamy polenta, rosemary jus (gf)	42
Market Fish pan-fried fresh fish served on a bed of veg (gf)	35
Chef's Pasta see specials board for today's pasta	-



Open from 11:30am weekdays and 7am for weekend breakfast

SIDES

Garden salad lettuce, cherry tomatoes, red onion, cucumber (vg df)	10
Broccolini garlic & macadamia (gf vg)	12
Market Salad capsicum, cucumber, red onion, lettuce, cherry tomato, beetroot, artichoke (vg gf)	14 9
Sea Salt Chips with aioli (v df)	9
Sweet Potato Chips moroccan spiced, spicy mayo (v df)	9

SWEETS

Molten Chocolate Lava Cake with vanilla ice cream & raspberry coulis	14
Dulce De Leche Creme Brulee (v gf)	12
Crunchy Swiss Pavlova mango and passionfruit salad with coconut sorbet (v gf df)	12
Coconut Pannacotta raspberry coulis, fresh berries (vg gf df)	14
Cheese board - 2 or 3 brie, cheddar or blue served with crackers, quince paste, dried fruits and walnuts	18/24
Affogato espresso, vanilla bean gelato (gfa) + add liqueur (Frangelico, Amaretto, Tia Maria)	10 18