

SHARES

PLEASE NOTIFY STAFF OF KNOWN ALLERGIES, MENU DESCRIPTIONS MAY NOT CONTAIN ALL INGREDIENTS

HOUSE SOURDOUGH 12 DF V GFO
garlic, herb, olive oil and aged balsamic

MARINATED CHARGRILLED SQUID 19 GF DF
spring chorizo, new potato, tomato and parsley tagine, fresh lemon

JACKFRUIT AND BLACK BEAN NACHOS 19 GF VO
grilled cheddar, sour cream and sriracha

ADD GUAC 4 ADD PULLED CHICKEN 5

SOFT TACOS X3 GF DFO VO*

- ◆ pulled chicken, black bean, fragrant rice, grilled cheddar, sour cream, sriracha 19
- ◆ jackfruit and black bean, fragrant rice, grilled cheddar, sour cream, sriracha* 16

PATATAS BRAVAS 14 DF
fermented chilli and tomato sugu, lemon and garlic aioli

KING DORY ESCABECHE 21 GF DF
carrot, currants and spiced rice

CHEESY POLENTA WEDGES 12
fresh parmesan and aioli

WILD MUSHROOM ARANCINI 16
taleggio, escalivada and truffled cauliflower puree

CAESAR SALAD 16 GFO
cos lettuce, crisp prosciutto, soft boiled egg, white anchovy, house dressing and pangrattato

ADD CHICKEN 6 ADD HALOUMI 5

PAN ROASTED CLAMS 19 GFO
pancetta, garlic, chilli, tomato, lemon, parsley and sourdough

HARISSA CAULIFLOWER 15 GF DF V
tahini dressing and spiced almonds

SAVOY CABBAGE 9 GF
currants, spiced almond and parmesan slaw

SHOESTRING FRIES 6 GF

SALUMI PLATTER 31 GFO
burrata, sopressa salami, serrano, cornichons and sourdough

CHEESE PLATTER 28 GFO
a trio of fourme d'ambert blue, binnore brie and pyengana cheddar with quince paste, grapes, apricots, nuts and sourdough crostini

PANS

PAN FRIED POTATO GNOCCHI 27
pumpkin puree, kale, mushroom, hazelnut, goats cheese and parmesan

CHILLI AND GARLIC PRAWN LINGUINE 28 DF GFO
lemon, cherry tomato, zucchini, parsley and pangratatto

MARKET FISH 200_{GM} 34 GF DFO
house-made coconut green curry, choy sum and fragrant rice

PAN OF THE SEASON (SEE WAITER FOR DETAILS)

GRILL

JT CHICKEN CAESAR BURGER 22 GFO DFO
w/ cheddar, bacon, lettuce, house-made caesar sauce and fries

JT WAGYU BURGER 22 GFO DFO
w/ cheddar, bacon, house-made special sauce, lettuce, pickles, onion and fries

CHARGRILLED 300_{GM} RUMP STEAK 28 GF
catalan roasted vegetables, chermoula and potato puree

CHARGRILLED 250_{GM} EYEFILLET 36 GF
catalan roasted vegetables, chermoula and potato puree

FOR THE KIDS

CHICKEN NUGGETS AND CHIPS 12

BEER BATTERED FLATHEAD AND CHIPS 12

NAPOLITANA PASTA 12 GFO DF

DESSERTS

VANILLA BEAN AND WHITE CHOCOLATE BRULEE 14
fresh raspberries

SPECIAL OF THE WEEK 14

MENU ALTERATIONS ARE POLITELY DECLINED

MENU IS SUBJECT TO CHEF CHANGES.

10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS. CAKAGE CHARGE \$10

GF - GLUTEN FREE DF - DAIRY FREE V - VEGAN

GFO - GLUTEN FREE OPTION DFO - DAIRY FREE OPTION VFO - VEGAN FREE OPTION