

# SHARES

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

**JT SOURDOUGH 12** GFO  
w/ house-made ricotta and evolving toppers (ask our friendly staff for details)

**FRESHLY SHUCKED SYDNEY ROCK OYSTERS 4.5 EACH** GF DF  
virgin mary consommé and fresh lemon

**MARKET FISH CEVICHE 19** GF DF  
cilantro, eschalot, chilli, lemon, olive oil and lime

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

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

**PAN ROASTED CLAMS 20** GFO DF  
sopressa salami, garlic, chilli, tomato, lemon, parsley and sourdough

**CHICKEN SOFT TACO X3** GF DF  
pulled chicken, black bean, fragrant rice, sriracha and lime 20

**TRUFFLE AND PARMESAN FRIES 9** GF

**CHEESY POLENTA WEDGES 13**  
fresh parmesan and aioli

**WILD MUSHROOM ARANCINI 16**  
taleggio, escalivada and truffled cauliflower puree

**HARISSA CAULIFLOWER 15** GF DF V  
tahini dressing, spiced almonds and lemon

**ZUCHINI AND ASPARAGUS SALAD 16** GF V  
mint, chilli, basil and almond

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

ADD CHICKEN 6 ADD HALOUMI 5

**ROAST SWEET POTATO SALAD 16** GF DF  
caramelised red onion, currants, rocket and coconut yoghurt

ADD CHICKEN 6 ADD HALOUMI 5

**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, almonds and sourdough crostini

# PANS

PAN FRIED RICOTTA AND PARMESAN GNOCCHI 27  
pumpkin puree, asparagus, peas, sage burnt butter, and fresh parmesan

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

MARKET FISH 200G 34 GF  
quinoa, beetroot and feta salad, cauliflower puree and fresh herbs

PAN OF THE SEASON (PLEASE ASK OUR FRIENDLY STAFF 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, lettuce, pickles, onion, house-made special sauce and fries

JT VEGAN BURGER 22 GFO V  
w/ chickpea, sweet corn, lettuce, onion, zingy tomato relish and fries

CHARGRILLED 300G RUMP STEAK 29 GFO  
turkish inspired couscous, labne, and lemon

CHARGRILLED 250G EYE FILLET 36 GFO  
turkish inspired couscous, labne, and lemon

## 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 15  
fresh raspberries

SPECIAL OF THE WEEK 15

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