

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 chilli 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

FENNEL, ORANGE AND POMEGRANATE SALAD 16 GF V
parsely and sumac

ADD CHICKEN 6 ADD HALOUMI 5

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
dried olive, tomato, thyme, feta and white wine emulsion

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

SPECIALS OF THE WEEK 15

(PLEASE ASK OUR FRIENDLY STAFF FOR DETAILS)

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