

J&T TAKE-OUT MENU

SHARES

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

MARINATED CHAR-GRILLED SQUID 19 GF DF
spring chorizo, new potato & parsely tagine, and fresh lemon

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

CHICKEN SOFT TACO 20 GF
pulled chicken, black bean, fragrant rice, slaw, sriracha and lime

TRUFFLE AND PARMESAN FRIES 9 GF

CHEESY POLENTA WEDGES 13
fresh parmesan and aioli

WILD MUSHROOM ARANCINI 16
taleggio, escalavida and truffled cauliflower puree

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

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

add chicken 6 add halloumi 5

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

add chicken 6 add halloumi 5

HARISSA CAULIFLOWER 16 GF DF V
tahini dressing, spiced almond and lemon

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PANS

PAN FRIED RICOTTA GNOCCHI 27
dried olive, tomato, thyme, feta and white wine emulsion

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

PAN OF THE SEASON (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 and zingy tomato relish

FOR THE KIDS

CHICKEN NUGGETS AND CHIPS 12

BEER BATTERED FLATHEAD AND CHIPS 12

NAPOLITANA 12 GFO DF