

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 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

Signature COCKTAILS 18

CATCH A THIEF

vodka, watermelon, cilantro syrup, lemon juice, basil

PARTNER IN CRIME

habanero chilli tequila, italicus liqueur, watermelon, lime and jelly crystals

THE ESPLANADE

gin, lemon myrtle liqueur, lavender syrup, egg white, lemon, fresh lavender

PURPLE HAZE

gin elderflower, lemon, purple hibiscus, rose petal

ANOTHER ALIBI

tequila, chambord, hibiscus syrup, prosecco top, dried strawberry

COASTIES

gin, peach liqueur, grapefruit, orange & cranberry juice, rosemary sprig, soda top

WHEAT STRAWS AVAILABLE UPON REQUEST

Bar MENU

JT SOURDOUGH 12 GFO

w/ house made ricotta & evolving toppers (ask our friendly staff for details)

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

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

MARINATED CHAR-GRILLED SQUID 19 GF DF
spring chorizo, new potato & parsley targine and lemon

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

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

TRUFFLE AND PARMESAN FRIES 9 GF

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

CHEESY POLENTA WEDGES 13
fresh parmesan, aioli

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

SALUMI PLATTER 31 GFO

CHEESE PLATTER 28 GFO

ON TAP

ASAHI SUPERDRY	11.5
4 PINES PACIFIC ALE 3.5%	9
CARLTON DRY	8
BALTER XPA	10
GREAT NTH SUPER CRISP 3.5%	8
STONE & WOOD PACIFIC ALE	9
VB	8
YOUNG HENRYS NEWTOWNER	9
SOMERSBY APPLE CIDER	10
BROOKVALE UNION GINGER BEER	12

BOTTLED

PERONI	8
CORONA	9
CASCADE LIGHT	7
HARD FIZZ SELTZER (SEE BAR STAFF FOR FLAVOURS)	10

SOFTS

BUNDERBERG GINGER BEER	6
PEPSI / PEPSI MAX	4
SCHWEPPES TONIC	4
FEVER TREE TONIC	5
LEMONADE / LEMON SQUASH	4
DRY GINGER ALE	4
COKE / COKE NO SUGAR	4.5
CAPI SPARKING WATER 750ML	7

JUICES

ORANGE	5
PINAPPLE	5
CRANBERRY	5
APPLE	5
PINK GRAPEFRUIT	5
TOMATO	5

Classic COCKTAILS

VODKA

BLOODY MARY	18
CAPRIOSKA*	18
COSMOPOLITAN	18
LYCHEE MARTINI	18
MOSCOW MULE	18
SEX ON THE BEACH	18
VODKA MARTINI*	
*vodka of your choice	

RUM

DAIQUIRI	18
*classic, raspberry, passionfruit, mango	
DARK & STORMY	18
MAI TAI	18
MOJITO	18
PIÑA COLADA	18
RUM OLD FASHIONED*	
*rum of your choice	

WHISKEY

BOURBON OLD FASHIONED*	
LYNCHBURG LEMONADE	18
MINT JULEP	18
SAZERAC	18
WHISKEY SOUR*	18
MANHATTAN*	
*whiskey/bourbon of your choice	

GIN

BRAMBLE	18
GIN MARTINI*	
TOM COLLINS	18
*gin of your choice	

SIGNATURE G AND T'S

BROOKIE'S SLOW GIN	15
fresh mint, strawberry	
FOUR PILLARS SHIRAZ	15
orange, rosemary	

*all served with fevertree tonic

CLASSIC COCKTAILS

MARGARITA	18
TOMMY'S MARGARITA	18
AMARETTO SOUR	18
CAIPIRINHA	18
LONG ISLAND ICED TEA	20
NEGRONI - Moore's Roots & Leaves Gin	18

ESPRESSO MARTINIS

CLASSIC - Vodka	18
MEXICAN - Patron XO	20
CUBAN - Black Tears Spiced Rum	18

BUBBLY COCKTAILS

MANGO/RASPBERRY BELLINI	14
MIMOSA	14
APEROL SPRITZ	16

COCKTAIL JUGS

MOSCOW MULE	35
brookvale ginger beer 4%abv, vodka, lime and bitters	
DARK AND STORMY	35
brookevale ginger beer 4%abv, goslings rum and lime	
SANGRIA	20
white and red (sundays only)	

MOCKTAILS

JESTERS PUNCH	12
mango, pineapple, spiced honey apple, lemon	
STRAWBERRY FIELDS FOREVER	12
strawberry, lime, raspberry, lemonade top	

Wine List

SPARKLERS

	GLASS	BOTTLE
NV Dalwood Estate 'Hunter River' Sparkling / Hunter Valley / NSW	8	45
2018 Colesel Prosecco 'Noai' DOC Glera / Veneto / Italy	10	50
NV De Bortoli Emeri Park Moscato / King Valley / VIC	8	45
NV Gosset Extra Brut Champagne/ France		110
G.H. Mumm Grand Cordon Champagne / France		110

WHITES

2019 Coates Estate Reisling / Adelaide Hills / SA		65
2019 Dalwood Estate Semillon / Hunter Valley / NSW	10	50
2018 Hungerford Hill 'Fishcage' Semillion Sauvignon Blanc / Hunter Valley / NSW	8	45
2018 Borgo Matilda Pinot Grigio Delle Venezie DOC / Veneto / Italy	10	50
2020 Soho Peggy Sauvignon Blanc / Marlborough / NZ	8	45
2019 Coates Estate Sauvignon Blanc / Adelaide Hills / SA		55
2018 Table of Plenty Fiano / Gundagai / NSW	7	40
2019 Tumblong Hills Chardonnay / Tumbarumba / NSW	11	60

PINKS

2019 Nashdale Lane 'Social Rose' / Orange / NSW	10.5	55
2018 St. Sidoine Cotes du Provence / Provence / France	11	60

REDS

2018 Medhurst Pinot Noir / Yarra Valley / VIC	11	60
2018 Koyama Waipara Pinot Noir / North Canterbury / NZ		80
2018 Rusden 'Driftsand' Grenache, Shiraz, Mourvedre / Barossa Valley / SA	10	50
2019 Table of Plenty Barbera / Gundagai / NSW	7	40
2019 Nashdale Lane Tempranillo / Orange / NSW		65
2018 Hungerford Hill 'Fish Cage' Shiraz / Hilltops / NSW	8	45
2015 Coates 'The Syrah' / McLaren Vale/ SA		60

J&T TAKE-OUT MENU

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