

SHARES

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

JT SOURDOUGH 12 GFO
w/ herb pesto

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

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

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

BEER BATTERED FISH SOFT TACO X3 DF
beer battered fish, black bean, fragrant rice, slaw, sriracha chilli and lime 20

TRUFFLE AND PARMESAN FRIES 9 GF

CHEESY POLENTA WEDGES 13
fresh parmesan and aioli

ZUCCHINI AND HALLOUMI FRITTERS 16
arugula, house made sweet chilli

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

BABY BEET SALAD 16 GFO DFO VO
baby beets, roast carrot, pearl barley, fennel, herbs, labne, sherry vinaigrette

ADD CHICKEN 6 ADD HALLOUMI 5

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

ADD CHICKEN 6 ADD HALLOUMI 5

SALUMI PLATTER 31 GFO
straciatella, 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 28
pumpkin, tomato, olives, goats cheese, basil

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

MARKET FISH 200G 34 GF
pea puree, apple, fennel, parsley, balsamic pearls

PAN OF THE SEASON (PLEASE ASK OUR FRIENDLY STAFF FOR DETAILS)

GRILL

JT CHARGRILLED CHICKEN BURGER 22 GFO DFO
arugula, cucumber, tomato, sriracha chilli, aioli and fries

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

JT MUSHROOM BURGER 22 GFO V
field mushroom, tomato, pickle, green leaf, porcini mustard and fries

CHARGRILLED 300G RUMP STEAK 29 GF
carrot puree, greens, field mushroom, jus

PASTRAMI RUB LAMB RUMP SOUS VIDE 34 GF
carrot puree, greens, field mushroom, jus

FOR THE KIDS

CHICKEN NUGGETS AND CHIPS 12

BEER BATTERED FLATHEAD AND CHIPS 12

CHEESY 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

Bar Menu

JT SOURDOUGH 12 GFO
herb pesto

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

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

FRESH BATTERED FISH SOFT TACO 20 GFO
battered fish, black bean, fragrant rice, slaw, sriracha and lime

ZUCCHINI HALUMI FRITTERS 16
arugula, house made sweet chilli

TRUFFLE AND PARMESAN FRIES 9 GF

JT CHEESE BURGER 22 GFO DFO
cheddar, bacon, pickles, onion, house-made special sauce, fries

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



Signature COCKTAILS 18

THE JOKER

vodka, kiwi fruit, apple, sage, lime, soda top

THE ESPLANADE

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

THE OLD ROCKING CHAIR

gin, elderflower liqueur, jasmine, lemon, eucalyptus

COASTAL BOUQUET

white rum, 'not your nanna's brandy', local 'coastal blossom' honey (natural hive australia) lemon, vanilla, rose petals

TAYLOR FONTAINE

banana jack daniels, aniseed myrtle, apple, walnut bitters, egg white, charcoal, absinthe mist

SIGNATURE G AND T'S

ARCHIE ROSE GIN X SYDNEY OPERA HOUSE

served with fevertree tonic

THE INSIDE 15

inside gin, thyme, juniper berries

THE OUTSIDE 15

outside gin, finger lime, juniper berries

WHEAT STRAWS AVAILABLE UPON REQUEST

Wine List

REDS

| | GLASS | BOTTLE |
|--|-------|--------|
| 2018 Medhurst Pinot Noir / Yarra Valley / VIC VF | 11 | 60 |
| 2018 Koyama Waipara Pinot Noir / North Canterbury / NZ VF | | 80 |
| 2018 Rusden 'Driftsand' Grenache, Shiraz, Mourvedre / Barossa Valley / SA VF | 10 | 50 |
| 2019 Sangiovese 'Lost Bouy' / McLaren Vale / SA | 10 | 50 |
| 2019 Nashdale Lane Tempranillo / Orange / NSW ORG | | 65 |
| 2017 Main & Cherry Cabernet Sauvignon / Adelaide Hills / SA VF | 11 | 60 |
| 2019 Rusden 'Good Shepherd' Malbec / Barossa Valley / SA VF | | 75 |
| 2019 Tumblong Hills Shiraz 'Track Winding Back' Gundagai / NSW | | 40 |
| 2018 Coates 'The Syrah' / McLaren Vale / SA VF | 11 | 60 |

RESERVE WINES

| | | |
|--|--|-----|
| 2015 Hungerford Hill 'Hesperia Vineyard' Chardonnay / Tumbarumba / NSW | | 100 |
| 2017 Rusden Black Guts Shiraz / Barossa Valley / SA VF | | 150 |
| 2017 Rusden Boundries Cabernet Sauvignon / Barossa Valley / SA VF | | 130 |
| 2004 Sweetwater Hermitage Shiraz / Hunter Valley / NSW | | 160 |
| 2008 Sweetwater Hermitage Cabernet Sauvignon / Hunter Valley | | 160 |

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 |
| 2019 Treviso Prosecco Brut / San Biagio De Callata / Itay | 10 | 50 |
| NV De Bortoli Emeri Park Moscato / King Valley / VIC | 8 | 45 |
| G.H. Mumm Grand Cordon Champagne / France | | 110 |

WHITES

| | | |
|--|------|----|
| 2019 Coates Estate Reisling / Adelaide Hills / SA | | 65 |
| 2020 Oates Ends Semillon Sauvignon Blanc / Margaret River / WA VF | 10.5 | 55 |
| 2018 Borgo Matilda Pinot Grigio Delle Venezie DOC / Veneto / Italy | 10 | 50 |
| 2020 Soho Peggy Sauvignon Blanc / Marlborough / NZ VF | 10 | 50 |
| 2017 Greywacke Wild Sauvignon / Marlborough / NZ | | 85 |
| 2019 Big Easy Radio Fiano/Vermitino / Langhorne Creek / SA | 10.5 | 55 |
| 2018 Rocky Road Chardonnay / Margaret River / WA VF BIO | | 11 |
| | | 60 |

PINKS

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

Classic COCKTAILS

VODKA

| | |
|-----------------------|----|
| FRENCH MARTINI | 18 |
| CAPRIOSKA* | 18 |
| COSMOPOLITAN | 18 |
| LYCHEE MARTINI | 18 |
| MOSCOW MULE | 18 |
| SEX ON THE BEACH | 18 |
| APPLETINI | 18 |
| VODKA MARTINI* | |
| *vodka of your choice | |

GIN

| | |
|---------------------|----|
| BRAMBLE | 18 |
| NEGRONI* | 18 |
| GIN MARTINI* | |
| TOM COLLINS | 18 |
| *gin of your choice | |

TEQUILA

| | |
|------------------|----|
| MARGARITA | 18 |
| CHILLI MARGARITA | 18 |
| TOMMYS MARGARITA | 18 |
| EL DIABLO | 18 |

WHISKEY

| | |
|------------------------|----|
| BOURBON OLD FASHIONED* | |
| LYNCHBURG LEMONADE | 18 |
| SAZERAC | 18 |
| WHISKEY SOUR* | 18 |
| MANHATTAN* | |

*whiskey/bourbon of your choice

RUM

| | |
|--|----|
| DAIQUIRI | 18 |
| classic, raspberry, passionfruit, mango | |
| EL PRESIDENTE | 18 |
| DARK & STORMY | 18 |
| MAI TAI | 18 |
| MOJITO | 18 |
| PIÑA COLADA | 18 |
| RUM OLD FASHIONED* | |

*rum of your choice

MORE COCKTAILS

| | |
|-----------------|----|
| AMARETTO SOUR | 18 |
| CAIPIRINHA | 18 |
| BLOODY MARY | 18 |
| CHARLIE CHAPLIN | 18 |

ESPRESSO MARTINIS

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

BUBBLY COCKTAILS

| | |
|------------------|----|
| BELLINI | 12 |
| mango, raspberry | |
| MIMOSA | 12 |
| APEROL SPRITZ | 16 |

COCKTAIL JUGS

| | |
|---|----|
| MOSCOW MULE | 35 |
| brookvale ginger beer 4%abv, vodka, lime, bitters | |
| DARK AND STORMY | 35 |
| brookevale ginger beer 4%abv, goslings rum, lime | |
| SANGRIA | 25 |
| white and red (\$20 sundays only) | |
| BOTANICAL ICED TEA | 45 |
| gin, australian botanicals, topped with soda, baby's breath and seasonal fruits | |

MOCKTAILS

| | |
|--|----|
| JESTERS PUNCH | 12 |
| guava, grapefruit, coconut, lemonade, fresh pineapple | |
| PURPLE HAZE | 14 |
| gin 0%abv, hibiscus, elderflower, lemon, rose petals | |
| SISTERS OF THE MOON | 14 |
| 0%abv pinot chardonnay sparkling, lavender, sage, soda, orange twist | |

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 | 9 |
| CASCADE LIGHT | 7 |
| ZERO % BEER (ASK OUR FRIENDLY STAFF FOR WHAT IS AVAILABLE) | 6 |

SOFTS

| | |
|---------------------------|-----|
| BUNDERBERG GINGER BEER | 6 |
| PEPSI / PEPSI MAX | 4 |
| SCHWEPES 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

| | |
|-------------------|---|
| 6 ORANGE | 5 |
| 4 PINEAPPLE | 5 |
| 4 CRANBERRY | 5 |
| 5 APPLE | 5 |
| 4 PINK GRAPEFRUIT | 5 |
| 4 TOMATO | 5 |

TAKEAWAY

TRUFFLE AND PARMESAN FRIES 9 GF

CHEESY POLENTA WEDGES 13
fresh parmesan and aioli

ZUCCHINI AND HALLOUMI FRITTERS 16
arugula, house made sweet chilli

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

ADD CHICKEN 6 ADD HALLOUMI 5

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

PAN FRIED RICOTTA GNOCCHI 28
pumpkin, tomato, olives, goats cheese, basil

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

PAN OF THE SEASON (PLEASE ASK OUR FRIENDLY STAFF FOR DETAILS)

JT CHARGRILLED CHICKEN BURGER 22 GFO DFO
arugula, cucumber, tomato, sriracha, aioli and fries

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

JT MUSHROOM BURGER 22 GFO V
mushroom, tomato, pickle, green leaf, porcini mustard and fries

FOR THE KIDS

CHICKEN NUGGETS AND CHIPS 12

BEER BATTERED FLATHEAD AND CHIPS 12

CHEESY NAPOLITANA PASTA 12 GFO DF

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