

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 4.5EACH 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

CHICKEN SOFT TACO X3 GFO 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

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, cherry 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

BONELESS BEEF SHORT RIB 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

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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