

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

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

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

ZUCHINI 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
2015 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
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
HARD FIZZ SELTZER (SEE BAR STAFF FOR FLAVOURS)	10

SOFTS

BUNDERBERG GINGER BEER	6
PEPSI / PEPSI MAX	4
SCHWEPPE'S 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
PINEAPPLE	5
CRANBERRY	5
APPLE	5
PINK GRAPEFRUIT	5
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

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cheddar, bacon, pickles, onion, house-made special sauce and fries

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mushroom, tomato, pickle, green leaf, porcini mustard and fries

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