

Jolleys

RESTAURANT

Chefs menu 80pp

Smalls

Buttermilk parker house rolls, roasted chicken butter	12
Vegetable crudites, charred eggplant hummus (GF/DF)	16
Ocean trout gravlax, mustard & dill (GF/DF)	16
Eyre peninsula oysters, spicy mignonette dressing (GF, DF) 3/6/12	12/24/40
Confit duck leg & filo kromeski, date puree (DF)	14

Start

White asparagus, woodside goats curd, nasturtium, Boston Bay prosciutto (GF)	23
Rump cap tartare, cured yolk, leek emulsion, dirty ink wakame lavosh (DF)	19
Hot smoked snook rillette, caper & lemon dressing, pickled cauliflower (GF, DF)	21
Abrolhos Island scallops, lemon risotto, braised fennel (GF)	24
Grilled tommy ruffs, beetroot, apple, cucumber, yoghurt (GF)	19

Mains

Ricotta & spinach gnudi, peas, zucchini, onion	34
Coorong mulloway, squid ink gnocchi, crab, broad beans	38
Murray gold cod, asparagus, warrigal greens, capers (GF)	41
Kangaroo Island lamb backstrap, borlotti bean, peppers, mint (GF/DF)	39
300g Limestone Coast grain fed angus striploin, roasted onion, purple kale (GF/DF)	44

Sides

Butter lettuce, endive, radicchio, pink lady apple, mustard dressing (GF, DF)	10
French bean salad, radish, pickled shallot, hazelnut (GF, DF)	12
Potato terrine, smoked tomato chutney (GF)	13

Dessert

Black pepper ice cream, Adelaide strawberry, mint, champagne (GF)	14
Jolleys rhubarb, white chocolate & coconut lamington	14
Chocolate clafoutis, poached pear, hazelnut, miso	16
Three South Australian cheeses, seasonal accompaniments	28

Jolleys Boathouse requests patrons with food allergies to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs. However, we cannot be held responsible for traces of allergens.