

# Jolleys

RESTAURANT

## Chefs menu 80pp

### Smalls

Buttermilk parker house roll, roasted chicken butter	12
Vegetable crudites, charred eggplant hummus GF/DF	16
House smoked kingfish pastrami, sauerkraut slaw, crème fraîche GF	19
Eyre peninsula oysters, spicy mignonette dressing 3/6/12	12/24/40
Rump cap tartare, cured yolk, leek emulsion, dirty ink wakame lavosh DF	16

### Start

Adelaide tomatoes, stracciatella cheese, pickled fennel GF	21
Pork & smoked ham hock terrine, carrot & caraway jam, Dijon GF/DF	21
Blue swimmer crab, tomato & kipfler potato salad, shallot, tarragon GF/DF	23
Abrolhos Island scallops, lemon risotto, braised fennel GF	25
Grilled Tommy Ruff, beetroot, apple, cucumber, yoghurt GF	19
Fleurieu Peninsula grown mushroom & parmesan tart, rocket and walnut	21

### Mains

Ricotta & spinach gnudi, peas, zucchini, onion	34
Coorong mulloway, crushed potato, warrigal greens, shellfish sauce GF	38
Murray gold cod, Goolwa cockles, fermented chilli & sea urchin butter GF	44
Free range pork loin, celeriac, apple, chicory GF	41
300g Limestone Coast grain fed Angus striploin, roasted onion, purple kale GF/DF	44
550g Aged English Shorthorn scotch fillet, onion & muntie jus GF/DF ~ to share	72

### Sides

Iceberg wedge salad, cucumber, tomato, South Australian parmesan GF	12
French bean salad, radish, pickled shallot, hazelnut GF, DF	12
Potato terrine, smoked tomato chutney GF	13

### Dessert

Yoghurt & basil sorbet, melon, gin & tonic jelly, watermelon granita GF	14
Baked New York style cheesecake, popcorn, caramel, lemon curd	14
Jolleys rhubarb, white chocolate & coconut lamington	14
Baked fig clafoutis, granola, honey & balsamic ice cream	17
Three South Australian cheeses, seasonal accompaniments	32

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.

