

Jolleys

RESTAURANT

Chefs menu 80pp

A shared menu consisting of Chef Jack's favourite dishes to showcase Jolleys seasonal menu

Smalls

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

Start

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
Fleurieu Peninsula grown mushroom & parmesan tart, rocket and walnut	21

Mains

Jerusalem artichoke, ricotta gnudi, king oyster mushroom, walnut	36
Coorong mullet, cauliflower and black garlic puree, vegetables a la grecque GF	38
Murray gold cod, Goolwa pippis, fermented chilli & sea urchin butter GF	44
Free range pork loin, celeriac, apple, chicory GF	41
375g English shorthorn scotch fillet, local pine mushrooms, onion jus GF	49
Slow roasted lamb shoulder, collard greens, smoked olives GF/DF ~ to share	68

Sides

Organic cos heart, beetroot, orange, shallot salad, aged sweet vinegar dressing GF, DF	12
Charred broccoli, Stracciatella cheese, muntie and honey dressing GF	12
Potato terrine, smoked tomato chutney GF	13

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.

