

Jolleys

RESTAURANT

Chefs menu 80pp

Take the stress out of choosing and indulge in 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 GF	12/24/40
Gruyère and potato beignets, honey	14
House smoked salmon, Scottish oat biscuits, traditional condiments	19

Start

Chicken and leek terrine, celeriac remoulade, apple, house brioche	22
Raw yellowfin tuna, pickled daikon, avocado, dashi dressing GF	24
Half shell Abrolhos Island scallops, leek, black pudding, farro	23
Fleurieu Peninsula grown mushroom & parmesan tart, rocket and walnut	21

Mains

Jerusalem artichoke, ricotta gnudi, king oyster mushroom, walnut	36
Coorong Mulloway, cauliflower and black garlic purée, vegetables a la greque GF	38
Spätzle, confit duck leg, celeriac, brussels sprout & roasted shallot ragu	38
Stuffed free range chicken breast, nduja, turnip, petits pos à la française	41
English shorthorn scotch fillet, porcini mushroom ketchup, onion jus GF	49
Slow roasted lamb shoulder, collard greens, smoked olives GF/DF ~ to share	74

Sides

Organic cos heart, beetroot, orange, shallot salad, aged sweet vinegar dressing GF/DF	12
Charred broccoli, Stracciatella cheese, muntrie 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.

