

# Jolleys

RESTAURANT

## **Chefs menu 80pp**

*Take the stress out of choosing and indulge in a shared menu consisting of our 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**

Duck & pork terrine, celeriac remoulade, apple, house brioche	22
Raw yellowfin tuna, pickled daikon, avocado, dashi dressing GF / DF	24
Blue swimmer crab, new season asparagus, sauce gribiche, lemon, macadamia GF / DF	24
Half shell Abrolhos Island scallops, leek, black pudding, puffed wild rice GF	23
Fleurieu Peninsula grown mushroom & parmesan tart, rocket and walnut	21

### **Mains**

Spätzle, fennel, broad bean and kale ragu, duck egg, parmesan	38
King George whiting, zucchini, asparagus, caper & parsley sauce GF	41
Nomad farm chicken, nduja, turnip, petits pois à la française GF / DF	41
Limestone Coast Angus sirloin, potato rosti, mushroom ketchup, mustard 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, muntie and honey dressing GF	12
Potato terrine, smoked tomato chutney GF	13

