

Jolleys

RESTAURANT

Smalls

Buttermilk parker house roll, fresh from the oven	12
Eyre peninsula oysters, spicy mignonette dressing 3/6/12 GF	12/24/40
Gruyère and potato beignets, honey	14
House smoked salmon, poppy seed lavosh, traditional condiments	19

Start

Poached veal, smoked olive, Spanish onion, caper, anchovy	24
Raw Hiamasa kingfish, pickled daikon, avocado, dashi dressing GF / DF	24
Tiger prawns, baby cos, celery heart, Marie-Rose sauce GF	28
Half shell Abrolhos Island scallops, leek, black pudding, puffed wild rice	23
Heirloom tomato, burrata, Coriole sweet aged vinegar, K.I. olive oil	21

Mains

Spätzle, fennel, broad bean and kale ragu, duck egg, parmesan	38
King George whiting, zucchini, asparagus, caper & parsley sauce GF	42
Nomad farm chicken, nduja, turnip, petits pois à la française GF	41
Limestone Coast Angus sirloin, potato rosti, mushroom ketchup, mustard GF	49
Slow roasted lamb shoulder, fermented red chilli, green beans GF / DF ~ to share	74

Sides

Organic cos heart, beetroot, orange, shallot salad, aged sweet vinegar GF/DF	12
Roast brussels sprouts, Woodside curd, soused red onion, aged sweet vinegar GF	12
Potato terrine, smoked tomato chutney GF	13

Dessert

Raw honey parfait, pear, yoghurt, pistachio GF	14
Baked New York style cheesecake, popcorn, caramel, lemon curd	14
Raspberry & goats yoghurt semifreddo, mint, ginger crumble, fresh raspberries	14
Valrhona chocolate soufflé, warm chocolate mousse, salted peanuts	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.

