

# Jolleys

RESTAURANT

## **Chefs menu 85pp**

*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, served straight from the oven	12
Smokey Bay oysters, spicy mignonette 3/6/12 GF / DF	12/24/40
Gruyère and potato beignets, honey	14
House smoked salmon, traditional condiments, poppy seed lavosh	19

### **Start**

Confit Nomad farm chicken, house rye, beet, smoked yoghurt	21
Pork Belly, radicchio, apple jam, miso & cider liquor	23
Raw Hiramasa kingfish, pickled daikon, avocado, dashi & coriander dressing GF / DF	24
Half shell Abrolhos Island scallops, Granny Smith Apple, Guanciale, Soubise sauce GF	23
Blue swimmer crab risotto, bisque, Sorrel	24
Burrata, leek, zucchini, squash, salsa Verde, house baked focaccia	21

### **Mains**

Spätzle, fennel, sugar snap pea and kale ragu, duck egg, parmesan	38
King Henry pork cutlet, morcilla, celeriac, onion jus	39
King George Whiting, zucchini, asparagus, caper & parsley sauce GF	55
Nomad farm chicken, nduja, turnip, petits pois à la française GF	41
Limestone Coast Angus sirloin, pickled Fleurieu mushrooms GF / DF	51
Slow roasted lamb shoulder, fermented red chilli, green beans GF ~ to share	74

### **Sides**

Organic cos heart, beetroot, orange, shallot salad, aged sweet vinegar dressing GF / DF	12
Roast brussels sprouts, Woodside curd, soused red onion, aged sweet vinegar GF	12
Potato terrine, smoked tomato chutney GF	14

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.

