

Jolleys

RESTAURANT

Chefs menu 95pp

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	14/28/50
Gruyère and potato beignets, honey		14
House smoked salmon, traditional condiments, poppy seed lavosh		19

Start

Pork Belly, radicchio, apple jam, miso & cider liquor	GF	26
Raw Hiramasa kingfish, pickled daikon, avocado, dashi & coriander dressing	GF / DF	26
Half shell Shark Bay scallops, Granny Smith Apple, Guanciale, Soubise sauce	GF	30
Blue swimmer crab risotto, bisque, Sorrel		28
Burrata, leek, zucchini, squash, salsa Verde, house baked focaccia		24

Mains

Spätzle, fennel, sugar snap pea and kale ragu, duck egg, parmesan		38
Whiting, zucchini, caper & parsley sauce	GF	48
Nomad farm chicken, nduja, turnip, petits pois à la française	GF	41
King Henry pork cutlet, morcilla, celeriac, onion jus	GF	42
Limestone Coast Angus sirloin, pickled Fleurieu mushrooms	GF / DF	53
Slow roasted lamb shoulder, fermented red chilli, green beans	GF ~ to share	88

Sides

Organic cos heart, beetroot, orange, shallot salad, aged sweet vinegar dressing	GF / DF	15
Roast brussels sprouts, Woodside curd, soused red onion, aged sweet vinegar	GF	15
Potato terrine, smoked tomato chutney	GF	15

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.

