

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, ponzu, fresh horseradish 3/6/12 GF / DF	14/28/50
Smokey Bay oysters, baked with chorizo, confit potato and samphire 3/6	18/36
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 green tomato, buttermilk, lime and habanero	26
Mixed grain 'congee', pickled Fleurieu mushrooms, miso, pistachio	24
Half shell Shark Bay scallop, sweetcorn, house made xo sauce	30
Burrata, Creole olive salad, 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, Singapore black pepper, smoked butternut	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.

