

Jolleys

BOATHOUSE

Chefs Menu 95pp

A shared menu consisting of our chef's best dishes to showcase Jolleys' seasonal menu



house focaccia, flavoured butter (gf available) 12
natural oyster, chardonnay mignonette (gf) 6/12 28/50
smoked cheddar croquette, apple jam, kaffir lime leaf (v) 8 each
spanish anchovy, whipped ricotta, bbq sauce 9 each
beef tartare, nduja, smokey mayo, egg yolks (gf) 12 each

burrata, cherry tomato, sweet chilli, basil (v, gf) 25
Port Lincoln kingfish crudo, ponzu, chilli, shallot, karkalla (gf) 27
twice cooked quarter chicken, romesco, savory cabbage (gf) 32
half roasted cauliflower, baba ganoush, roast almond (ve,gf) 30

Mulloway, burnt leek, warrigal green, pipis (gf) 57
SA king prawn spaghetti, house made X.O, reggiano 41
lamb rump, chimichurri, broccolini, pumpkin, beurre noisette (gf) 58
300g black angus sirloin, miso bearnaise, mushroom (gf) 63

leaf salad, ranch, crushed walnut (v, gf) 14
baby carrot, hummus, pickled fennel (ve, gf) 16
crispy potato, labneh, rosemary (v, gf) 15



Spring Cocktails

Aperol Spritz 21
Light & Windy 22

Jolleys Boathouse requests patrons with food allergies to please inform their waiter prior to ordering. We will endeavor to accommodate your dietary needs, however, we cannot be held responsible for traces of allergens.

15% Sunday surcharge applies.