

# Jolleys

BOATHOUSE

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## Chefs menu

95pp

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

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House focaccia, flavoured butter (gf available)	12
Natural oyster, chardonnay mignonette (gf)	half dozen /dozen 28/50
Smoked cheddar croquette, apple jam, kaffir lime leaf	8ea
(v) Spanish anchovy, whipped ricotta, bbq sauce	9ea
Beef tartare, nduja, smokey mayo, egg yolks (gf)	12ea

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Burrata, cherry tomato, sweet chilli, basil (v, gf)	25
Twice cooked quarter chicken, romesco, savory cabbage (gf)	32
Half roasted cauliflower, baba ganoush, roast almond (v,gf)	30
Spencer gulf scallops, buttermilk, dill, salmon roe	28

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Market Fish, burnt leek, warrigals, pipis (gf)	53
SA king prawn spaghetti, roast tomato sugo, reggiano	43
Black Angus sirloin, miso bearnaise, wild mushroom (gf)	65
Grilled beef short ribs, chimichurri, broccolini, pumpkin (gf)	55

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Leaf salad, ranch, crushed walnut (v, gf)	14
Baby carrot, hummus, pickled fennel (ve, gf)	16
Crispy potato, labneh, rosemary (v, gf)	15

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## Summer cocktails

Aperol Spritz	21
Negroni SA Special	22

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We request 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.