

Jolleys

BOATHOUSE

CHEFS MENU 95pp

a shared menu of our Chef's best dishes showcasing our seasonal menu

required for groups of 10 or more | dietaries catered for

Snacks

focaccia, butter (GF and Vegan available)	12
natural SA oyster, red wine mignonette	half/full 30/55
parmesan gougère, truffle custard, sesame	8ea
aged beef tartare, 18 month old manchego croquette	8ea
potato rösti, egg yolk mayonnaise, smoked caviar	10ea
Queensland dressed mud crab, parker house roll	10ea

Entrée

house smoked salmon, fromage blanc, pickled zucchini, rye cracker, potato chips	25
Gawler River quail, hazelnut vinaigrette, white onion, garlic chives	25
Pyengana cheese souffle, Adelaide Hills truffle sauce	30
lobster tortellini, late season tomatoes and lobster bisque	35
Nomad Farm chicken liver and foie gras parfait, persimmon, house made brioche	25
beetroot tartare, candy walnuts, pickled beets, tête de moine	23

Main

market fish, sugarloaf cabbage, smoked mussels velouté, dill	POA
Kiwami MBS9+ rump, diane butter, beef jus	60
jerusalem artichoke risotto, smoked ricotta, black garlic	36
Maremma Farm free range dry aged duck breast, confit duck and swede terrine, cavolo nero	50
half roast Nomad Farm chicken, mushroom ragu, tarragon chicken jus	50

Sides

Dairyman pomme puree	15
mix leaf salad, caper and shallot vinaigrette, fine herbs	14
slow roasted heirloom pumpkin, pepita cream	16
add 5 grams of Adelaide Hills truffles to any dish	20

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.