



**BAR AND GRILL**

**Welcome to JJ's Bar and Grill**

At JJ's we are extremely proud to offer you the freshest Australian produce served with style and elegant simplicity.

Relax and allow JJ's talented team to take you on a journey of fine cuisine.

Live entertainment Thursday - Saturday from 10pm

# ENTRÉES AND STARTERS

## Tasting plate\*

45.50

Select any five individual dishes below

### The Charcuterie

Confit duck and shallot terrine  
Smoked kangaroo loin  
Prosciutto with feta  
Grilled chorizo  
Shaved Andrew's smoked house ham

### The Ocean

Pan-fried scallops, roasted with basil mayonnaise  
Marinated calamari with chermoula  
Twice cooked octopus with chorizo oil  
Salmon gravlax with capers  
Grilled king prawn with lemon oil  
Spanner crab with broad beans

### The Garden

Grilled asparagus with tarragon  
Marinated green olives  
Roasted red bell peppers  
Heirloom tomatoes salad with Gorgonzola cheese  
Grilled zucchini with pine nuts

**Any selection of five from The Charcuterie, The Ocean or The Gardens**  
**All served with seasonal dip and piadina bread**

<b>Choose from Tasmanian Pacific or Sydney Rock oysters:</b>	<b>half dozen</b>	<b>dozen*</b>
	26.00	39.00
<b>Natural</b> served with lemon and lime		
<b>Kilpatrick</b> grilled with pancetta and Worcestershire sauce		
<b>Confit duck and shallot terrine</b> , salsa verde, ciabatta crisps		26.50
<b>South Australian king prawns</b> , shaved Victorian asparagus, shallot confit with minted ricotta and preserved lemon		29.50
<b>Salt and pepper calamari</b> with avocado sour cream, white onion, lamb's lettuce and sherry vinaigrette		29.00
<b>Pan-fried scallops</b> with cantaloupe salad, toasted hazelnut and basil mayonnaise		29.00
<b>Seasonal soup</b>		16.50
<b>Heirloom tomato salad</b> with Shaw River buffalo mozzarella, radish, aged balsamic and olive oil		22.50

\*Not available with dinner special

## PASTA AND RISOTTO

	<b>Entrée</b>	<b>Main</b>
<b>Spanner crab risotto</b> with broad beans, crustacean foam, tarragon	24.00	34.00
<b>Sautéed potato gnocchi</b> vine-ripened tomatoes, burrarata cheese with toasted pine nuts and basil	21.00	30.00
<b>Twice cooked duck ravioli</b> with sauce vierge and fresh herbs	24.00	34.00
<b>Your choice of pasta:</b>		
Spaghetti, fettuccine or penne served with your choice of sauce:		
<b>Spaghetti Bolognese</b> A classic sauce of veal, vegetables and herbs, slow-cooked in tomato and wine	19.50	29.50
<b>Penne Puttanesca</b> Roasted peppers, garlic, olives, capers and fresh tomato and oregano to finish	19.50	29.50
<b>Fettuccine marinara</b> With pan-roasted scallops, king prawns, mussels, ocean trout, pipis and half Moreton Bay bug, in tomato or white wine and herb sauce	24.00	35.00

## MAINS

<b>Pan-fried duck breast</b> , orange polenta, porcini ragout, port reduction	40.50
<b>Pan-fried barramundi</b> , quinoa salad, silverbeet purée, chorizo oil	41.50
<b>Misto di mare (grilled seafood selection)</b> – grilled King George whiting, king prawns, marinated calamari, Ocean trout, pickled mussels and scallops	46.00
<b>Tasmanian ocean trout</b> with tomato coulis, yellow bean, rocket leaves and feta crumble	38.50
<b>Roasted rack of lamb</b> with ratatouille, fried zucchini flowers, spiced labne and Cabernet jus	46.00
<b>Roasted organic Milawa chicken breast</b> with butternut pumpkin, grilled chorizo and spiced spinach sauce	39.00
<b>Grilled kangaroo loin</b> fricassee shallot and green peas with chardonnay marinated golden beetroot	39.00
<b>Roasted John Dory fillet</b> with asparagus, fennel and preserved lemon salad, salsa verde	39.00
<b>Seafood journey for two *</b> Selection of natural and Kilpatrick oysters, seared scallops, grilled king prawns, calamari, mussels, smoked salmon, clams, whole market fish	
<b>with half crayfish</b>	Market price
<b>with Moreton Bay bugs</b>	155.00

\*Not available with dinner special

## GRILLS

<b>Victorian Farm rib eye</b> – 300 grams grass-fed beef	49.50
<b>Dry aged rump steak</b> – 300 grams aged 28 days	47.00
<b>King Island tenderloin</b> – 300 grams grass-fed beef*	55.00
<b>Dry aged rib eye</b> – 450 grams grain-fed beef*	56.50
<b>Certified Black Angus sirloin</b> – 280 grams grain-fed beef	48.50
<b>Wagyu Scotch fillet</b> – 250 grams grade 7+ Japanese style beef	82.50

All grills are served with white onion confit and your choice of red wine jus, mushroom, peppercorn or béarnaise sauce

## SEAFOOD GRILLS

<b>Moreton Bay bugs</b>	52.00
<b>Southern Rock crayfish</b> – half or whole*	Market price

All seafood grills are served with your choice of mornay, thermidor or lemon caper butter, garlic butter or citrus dressing

## SIDE ORDERS

<b>French fries</b>	9.00
<b>Steamed vegetables</b> tossed in olive oil	9.00
<b>Green beans</b> with shallot butter	9.00
<b>Mashed potatoes</b> with maître'd hôtel butter	9.00
<b>Fried potatoes</b> with rosemary and roasted garlic	9.00
<b>Grilled Victorian Asparagus</b> with golden beetroot and Parmesan dressing	9.00
<b>Mixed salad</b> with cherry tomatoes, cucumber and balsamic vinaigrette	9.00

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