

Jubilee Brasserie

Oysters

Natural	½ doz	12.50	1 doz	20
Mornay	½ doz	14	1 doz	22
Kilpatrick	½ doz	14	1 doz	22

Light Meals

Garlic pizza 8

Grilled Turkish bread, olive oil, balsamic vinegar, tomato brushcetta mix 9 **V**

Salt & pepper calamari with cherry tomato, cucumber, crispy shallot, rocket, & lemon mayonnaise Sm 14 Lg 18

Hot sizzling garlic prawns, tomato, chilli & toasted Turkish bread 15

Mezze plate – Tzaziki, babaganoush, hummus, feta, olives, roasted vegetables, prosciutto, salami & Turkish bread 14

Lamb souvlaki, Greek salad, tzaziki, pita bread 15

Beef nachos, guacamole, sour cream & jalapenos 13

Wagyu beef burger, onion jam, cucumber, beetroot, tomato & lettuce 13

Cajun chicken burger, cucumber, tomato, avocado, onion & Cajun mayonnaise 13

Angus steak sandwich, caramelised onion, tomato, beetroot, cheese, mayonnaise 13`

Chicken schnitzel breast, chips & salad 13

Veal schnitzel, chips & salad 14

Beer battered fish, chips & salad 13

V – Vegetarian

Mains

Braised lamb shanks, sautéed green beans, chive mash potato, rosemary red wine jus 22

Crispy Berkshire pork belly, star anise pickled cabbage, potato fondant, apple cider & vanilla reduction 22 **GF**

Sesame crusted Atlantic salmon, bok choy, soy beans, shitake mushrooms, soy & orange glaze 22 **GF**

Slow cooked beef cheeks, baby leeks, carrot, horseradish mash potato, red wine jus 24

Mixed grill – lamb backstrap, pork belly, tournedos of eye fillet, mash potato, asparagus & jus 25 **GF**

Pan fried farmed barramundi, kipfler potato, sugar snaps, cherry tomato, lemon butter sauce 22 **GF**

Corn fed chicken breast, seared scallops, green beans, seeded mustard mash & Bearnaise 22

Seafood platter for 2 – king prawns, squid, fish goujons, oysters, ½ shell scallops & chips 48

GF – Gluten Free

From The Grill

300gm Angus scotch fillet	25
400gm T- Bone	22
200gm Angus eye fillet	24
200gm sirloin	19

Served with sauce of your choice, chips or potato & salad or vegetables
Red wine jus, Peppercorn sauce, Mixed mushroom, Dianne sauce

Sides

Steamed green vegetables	6
Wedges, sour cream & sweet chilli sauce	6.50
Chips with aioli	Sm 4 Lg 6.50
Garden salad	4.50
Greek salad	4.50

Risotto

Roasted pumpkin, feta, asparagus, tomato basil sauce 15 **GF / V**

Beef lasagne, chips & salad 15

Pasta (penne or spaghetti)

Arabiatta - chilli, basil, tomato sauce	13	V
Chilli prawns, basil, tomato, olive oil, parmesan	16	
Grilled chicken, mushrooms, pesto cream sauce	16	
Bosciola - bacon, mushroom, white wine sauce	16	
Roasted vegetables, sweet potato, tomato sauce	14	V

GF – Gluten Free V – Vegetarian

Pizza

Margarita – tomato, cheese & basil	12	V
Vegetarian – roasted pumpkin, zucchini, mushroom, goat's cheese, pine nuts	16	V
Ham /Peperoni– onion, olives, pineapple, mushrooms, anchovies	16	
Prosciutto – rocket, tomato, parmesan, balsamic dressing	18	
Marinated chicken – chorizo, roasted potato, basil, feta	18	
Tandoori chicken – spicy roma tomato, onion, crushed cashew nuts, spinach, yoghurt & cucumber sauce	16	

V - Vegetarian

Children's Menu – all 8

Mini pizza

Chicken schnitzel burger with cheese

Fish & chips

Pasta of the day

All children's meals served with a free ice cream cone!

Salads & Healthy Options

Grilled chicken breast, roasted vegetables, pumpkin, walnuts, hummus, house dressing 14 GF

Chicken Caesar – bacon, croutons, egg, cos lettuce, Parmesan cheese 14

Cajun spiced prawn & pear, cucumber, avocado, cherry tomato, rocket & red wine vinaigrette 14 GF

Warm Thai beef salad, rice noodles, mint, bean shoots, capsicum, onion, Thai dressing 14 GF

Grilled haloumi , roasted pumpkin, eggplant, beans, mint & cucumber 14 V

Marinated lamb fillet, quinoa, mint, cucumber, spinach, cherry tomato, coriander & yoghurt 14 GF

Ploughman's salad – corned beef , ham , cheese, pickles, potato salad, tomato 12

GF – Gluten Free V – Vegetarian

8.2.12