



RESTAURANT

Starters

House-made garlic bread	\$17
Fried cauliflower florets served with house-made Cajun ranch	\$23
Middle Eastern-Spiced Calamari served with aioli and fresh lemon (l)	\$32
Risotto croquettes with wild mushrooms and Taleggio cheese, five-spice plum compote	\$25
Pan-seared prawns in garlic butter served with toasted sourdough (l)	\$32

Mains

Traditional Thai Chicken Curry paired with Jasmine rice and garlic naan	\$35
Penne pasta tossed with Mediterranean vegetables, olives, capsicum and Australian feta	\$35
Classic Spaghetti Bolognese served with freshly grated parmesan	\$38
Roasted pumpkin ravioli with fragrant burnt butter sauce, crispy sage and crunchy pine nuts.	\$38

The following meals are served with two choices of sides: Fries, Mash, Salad or Seasonal Vegetables

250gm Chargrilled Gippsland Scotch Fillet steak served with red wine jus	\$56
Jarrah Bar Beef Burger served with bacon, cheese, tomato and onion jam.	\$38
Chicken parmigiana topped with leg ham, Napoli sauce and melted cheese	\$39
Golden crispy Battered Flathead Tails served with tartare sauce (l)	\$38

Sides

Seasonal Garden Salad with house dressing	\$18
Hand cut Rustic fries with tomato sauce	\$16
Garden-fresh seasonal vegetable	\$18
Mash Potato	\$15

Dessert

Gourmet Vegan Sorbet Selection, featuring seasonal flavors	\$25
House-made apple and rhubarb crumble, served warm with vanilla bean ice cream	\$28
Mini New York Baked Cheesecake served with a fresh coulis	\$28

Seafood Origin (A) Australian (l) Imported

Allergy & Intolerance Notice: Due to the shared production and serving environment, we cannot guarantee the complete omission of allergens or foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. Please inform our team if you have a food allergy or intolerance.

