

JEZEBELLE

on James

TO START

- BREAD(V)(GFA) \$4**
with dukkah, extra virgin olive oil and balsamic
or with whipped chipotle butter \$6
- OLIVES(V)(GFA) \$8**
house marinated
- MILD CHORIZO(GFA) \$10**
pan fried and served with lemon
- SLICED JAMON(GFA)(50g) \$12**
- GARLIC MUSHROOMS \$14**
sautéed with sherry and cream and served with
toasted turkish bread

INSALATA

- PICKLED PEAR \$14**
with manchego cheese, caremalised onion,
rocket, dukkah and pedro ximénez dressing
- SMOKEY CHICKEN \$16**
with avocado, baby potatoes, boiled egg,
olives, cherry tomatoes and green beans
- ROASTED BEETROOT \$16**
with goats' curd, orange, pomegranate and
pedro ximénez dressing

TO SHARE

- JEZEBELLE PLATTER \$32**
selection of olives, chorizo, turkish bread,
dukkah, jamon, local cheese, paella balls and
saffron aioli
- OCEAN PLATTER \$38**
salt and pepper squid, cured salmon, sizzling
prawns, half dozen oysters with your choice of
dressing, served with garlic aioli and lemon
- GARDEN PLATTER \$30**
local cheese, turkish bread, olives, dukkah, gar-
lic mushrooms, mushroom croquettes, pickled
pear and rocket salad

FROM THE Paddock

- AGED ANGUS SIRLOIN STEAK \$34**
with sautéed mushroom and salsa verde
- CHICKEN LIVER AND PORT PARFAIT \$18**
with pedro ximénez dressing, caremalised onions and crostini
- TWICE COOKED PORK BELLY \$24**
with sweet potato puree, spiced apple and cider jus
- BUTTERMILK FRIED CHICKEN \$14**
with corn succotash and chipotle aioli

FROM THE OCEAN

- WESTERN AUSTRALIAN GAMBAS AL AJILLO \$16**
tiger prawns served sizzling hot with garlic infused extra virgin olive oil, cherry
tomatoes and turkish bread
- HOUSE CURED TASMANIAN WILD SALMON \$18**
with beetroot, wasabi and coriander, soy, and lime sesame drizzle
- COFFIN BAY OYSTERS \$4 EACH**
with with your choice of either vodka gazpacho, sherry vinegar and shallot, or
tabasco and lemon dressing
- WESTERN AUSTRALIAN SALT AND PEPPER SQUID \$14**
crispy fried squid with garlic aioli and lemon

OLD FAVOURITES

- BOLA DE PAELLA \$4 EACH**
prawn and chorizo paella balls with saffron aioli
- SMOKED HAM HOCK CROQUETTES \$4 EACH**
with harissa dipping sauce
- MUSHROOM BLACK TRUFFLE CROQUETTES \$4 EACH**
with lemon zest and chipotle aioli
- PATATAS BRAVAS \$10**
crispy traditional bravas potatoes with aioli
- CHAR GRILLED CORN ON THE COB \$10**
pan fried in chipotle butter and served with lime and coriander
- PAELLA ALA VALENCIA \$32**
spanish rice with saffron smoked paprika chicken, chorizo, prawns and mussels

(V) = VEGETARIAN, (GF) = GLUTEN FREE, (GFA) = GLUTEN FREE AVAILABLE

Please advise staff of dietary requirements prior to ordering | All efforts are made to accommodate known food allergies

COCKTAILS

SANGRIA.....	\$10.00
garnacha, orange liqueur, apple, orange and lemonade	
JUG.....	\$30.00
ESPRESSO MARTINI.....\$15.00	
kahlua, vodka and espresso	
FRUIT TINGLE.....	\$15.00
vodka, orange liqueur, raspberry cordial and lemonade	
AGUA DE VALENCIA.....	\$15.00
cava, gin, vodka, orange juice and sugar syrup	
APPLE AMAZING.....	\$15.00
pomme verte, vodka, apple juice, mint, lime and salt	
COSMOPOLITAN.....	\$15.00
vodka, orange liqueur, cranberry juice and lime	
ELDERFLOWER SPRITZER.....	\$15.00
gin, elderflower syrup, lime and soda	
MARGARITA.....	\$15.00
tequila, orange liqueur, lemon and lime	
TEQUILA SUNRISE.....	\$15.00
tequila, orange juice and grenadine	
MOJITO.....	\$15.00
white rum, lime, sugar, soda and mint	
WHITE RUSSIAN.....	\$15.00
kahlua, vodka and cream	
BLOODY MARY.....	\$15.00
vodka, jalapeños, tabasco, smoked paprika, lime juice, worcestershire and tomato juice	

BEERTAILS

MICHELADA.....	\$12.00
corona, lemon, lime, worcestershire and tabasco	
LEMON SHANDY.....	\$12.00
beer of choice, traditional lemonade and lemon wedge	
COUP DE VILLE.....	\$13.00
beer of choice, tequila, lime juice, orange juice and orange liqueur	

MOCKTAILS

BERRY BREEZER.....	\$11.00
raspberry juice, apple juice, lemon juice, mint and lemonade	
MANZANA.....	\$11.00
apple juice, lime, salt and lemonade	
MINTY FIZZ.....	\$11.00
lime, mint, sugar, apple juice and soda	
FIESTA.....	\$11.00
lime, elderflower syrup, apple juice and soda	
SHIRLEY TEMPLE.....	\$11.00
orange juice, grenadine and lift	

SOFT DRINKS

COKE, COKE ZERO.....	\$4.50
SPRITE, LIFT LEMON.....	\$4.50
DRY GINGER ALE.....	\$4.50
SODA WATER, TONIC WATER.....	\$4.50
LEMON LIME AND BITTERS.....	\$5.50
STILL / SPARKLING WATER.....	\$5.00
