MENU

Our small plates are not entrées.
Small and large plates will come out together as they are ready.

SMALL PLATES

Olives (v) (gf) (vg)
Warm Marinated Olives, Herb Oil, **$12**

Jalapeno Poppers (v)
Cream Cheese Filled Jalapeno, Crumbed & Fried, Chili Berry Jam, **$16**

Chicken Karaage Wings (gf)
Lightly–Dusted & Fried, White BBQ Sauce, **$14**

Roasted Field Mushrooms (gf) (v) (vg)
Topped w/Avocado Salsa, Herb Oil & Balsamic Reduction, **$14**

Mac & Cheese (v op)
House Made – Skillet Baked, Topped w/Bacon Jam & Parmesan, **$16**

Jaspers' 'Baa' Kofta
Lamb Meatballs, Italian Sauce, Manchego & Turkish, **$18**

Hand-Cut Fries (gf) (v) (vg op)
Bendotti Royal Blue Potatoes, Roasted Garlic Aioli,
Sea Salt & Tomato Relish, **$14**

Triple Fries (gf) (v) (vg op)
Parsnip, Carrot, Beetroot, Roasted Garlic Aioli,
Sea Salt & Tomato Relish, **$14**

Green Beans (gf) (v) (vg op)
Mint Harissa, Feta & Dried Chili Flakes, **$12**

BOARDS

Charcuterie Board
Warm Smoked Chorizo, Prosciutto & Salami,
Grain Mustard, Pickles & Turkish, **$30**

Australian Cheese Platter
Soft, Blue & Hard, Dried Fig Crumble,
Lavosh & Strawberries, **$34**

MENU

LARGE PLATES

Pork Belly Ribs (gf)
Cajun Spiced, Whisky BBQ Sauce, Slaw & Pickles, **$32**

Classic Paella
Mussels, Prawns & Chorizo, Turmeriec Rice,
Paprika Garlic Herb Butter, Chargrilled Peppers & Turkish, **$28**

Cauliflower Salad (gf) (v) (vg)
Maple Roasted Cumin Cauliflower, Chickpeas,
Dates, Pecans, Mint Harissa & Baby Spinach, **$22**

Duck Pastilla
Shredded Confit Duck, Filo Wrapped,
Hummus & Pomegranate Molasses, **$26**

Barramundi Branzino (gf)
Olives, Capers, Cherry Tomato,
Parsley & White Wine & Garlic Herb Butter, **$30**

Jaspers' Ultimate Burger
Our Specially-Blended Black Angus & Wagyu Patty
Bacon Jam, Fried Onion Rings, Slaw, Whisky BBQ Sauce,
Gruyere Cheese, Potato Bun & Triple Fries, **$32**

MENU

KIDS' MENU

Chicken Wings (gf)
Lightly–Dusted & Fried, BBQ Sauce, Hand-Cut Fries, **$10**

Fish & Chips (gf)
Tempura Battered Barramundi, Tomato Sauce, Hand-Cut Fries, **$10**

Beef Burger
Cheese, Tomato Sauce, Hand-Cut Fries, **$10**

Mac & Cheese (v)
House Made, Skillet-Baked, **$10**

DESSERTS

Citrus Tart (gf)
Vanilla Bean Ice Cream & Wild Berry Jam, **$12**

Apple Pie
Bourbon Syrup, Salted Caramel & Macadamia Ice Cream, **$14**

S'mores
Skillet–Baked Dark Chocolate & Marshmellows, & Graham Crackers, **$12**

DESSERT PAIRS

Citrus Tart +
Mr Black Cold Pressed Coffee Liquer, 25%ABV, **$10**

Apple Pie +
Buffalo Trace bourbon, 40%ABV, **$9.50,** + Fever Tree Ginger Ale, **$3**
Vanilla, mint and molasses with notes of brown sugar and spice.

S'mores +
Starward Two-Fold Australian whisky, **$9.50**
Aromas of raisins, bananas and a touch of balsamic lead to clove, toffee and nougat.