



## SMALL PLATES

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### **Jalapeno Poppers** (v)

Cream Cheese Filled Jalapeno, Crumbed & Fried, Chili Berry Jam, \$16

### **Chicken Karaage Wings** (gf)

Lightly-Dusted & Fried, White BBQ Sauce, \$14

### **Bruschetta** (v)

Red Onion, Fresh Tomatoes, Fresh Basil, Ciabatta, Olive Oil, Garlic, Balsamic Glaze, Shaved Parmesan, \$14

### **Greens Duo** (gf) (v) (vg op)

Duo of Fresh Seasonal Greens, Pan-Seared, Tossed in Mint Harissa, Finished w/Feta & Dried Chili Flakes, \$14

### **Mushroom Medley** (gf) (v) (vg)

Trio of mushrooms w/Herb Oil & Balsamic Reduction, \$14

### **Mac & Cheese** (v op)

House Made – Skillet Baked, Topped w/Bacon Jam & Parmesan, \$16

### **Italian Meatballs**

Wagyu Beef Meatballs, Italian Sauce, Manchego & Turkish, \$18

### **Garlic Butter Prawns** (gf op)

Skillet-baked in Garlic Butter, Turkish Bread, \$16

### **Garlic Butter Marron** (gf)

Half local Marron

Bed of mixed leaves, topped w/Avo Salsa, \$19

### **Calamari** (gf)

Maize Flour Tempura, lightly fried, Roasted Garlic Aioli

Bed of mixed leaves, topped w/Avo Salsa, \$16, main \$26

### **Hand-Cut Fries** (gf) (v) (vg op)

Bendotti Potatoes, Roasted Garlic Aioli,

Sea Salt & Tomato Relish, \$12

### **Italian Sea Salt Wedges** (gf) (v) (vg op)

Fresh Potatoes, Sweet Chilli and Sour Cream Dips, \$12



## LARGE PLATES

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### Lamb Cutlets (gf)

Three cutlets – Olive Oil, Fresh Oregano, Lemon, Garlic – served with Pea Purée and Italian Sea Salt Wedges, **\$38**

### Pork Belly Ribs (gf)

Cajun Spiced, Whisky BBQ Sauce, Slaw & Apple Chutney, **\$32**

### 200g Eye Fillet Steak (gf)

Eye Fillet Steak, Italian Sea Salt Wedges, Fresh Salad, Garlic Herb Butter, Balsamic Reduction, **\$38**  
+ Add Half Marron, **\$15**

### Jaspers' Ultimate Burger

Our Specially-Blended 250g Black Angus & Wagyu Patty Bacon Jam, Fried Onion Rings, Slaw, Whisky BBQ Sauce, Gruyere Cheese, Potato Bun & Fries, **\$32**

### Pemberton Pasta

Basil Pesto Pasta, Fresh Cream, Flaked Smoked Trout, Truffle Oil, Capers, Lemon, Topped with Half a Marron w/Pemby Avo Salsa, **\$38**  
+ Add Extra Half Marron, **\$14**

### Barramundi Caponata (gf)

Fillet of Barramundi on Caponata (Eggplant, Zucchini, Olives, Capers, Cherry Tomato) Spinach, Parsley & White Wine & Garlic Herb Butter, **\$29**

### Classic Paella

Mussels, Prawns, Snapper & Chorizo, Arborio Rice, Paprika, Garlic Herb Butter, Chargrilled Peppers & Turkish, **\$29**

### Crispy-Skinned Duck Leg

Duck Leg on a bed of Home-made Creamy Asparagus Risotto with Onion, Roasted Cumin Seeds, Oven Roasted Sesame Seeds, **\$27**

### Mushroom Risotto (vg)

A trio of Button, Field and Enochi Mushrooms on a bed of Home-made Creamy Risotto, **\$23**

### Summer Salad (v op) (vg op) (gf op)

Bed of Mixed Leaves, Capsicum, Cherry Tomatoes, Red Onion, Cucumber, Cumin Yoghurt, Orange Slices, **\$16**

Add Smoked Trout, **\$11**      Half Marron, **\$15**

Chicken Breast Pieces, **\$9**      Calamari, **\$9**

Barramundi, **\$10**      Prawns, **\$13**

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## SIDES

**Greens Duo**  
(gf) (v) (vg op), **\$14**

**Summer Salad**  
(v & vg op), **\$16**

**Italian Sea Salt Wedges**  
(gf) (v) (vg op), **\$12**



#JASPERSPEMBERTON



## MENU

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### KIDS' MENU

**Popcorn Chicken** (gf)

Lightly-Dusted & Fried, BBQ Sauce, Bendotti Fries, **\$12**

**Fish & Chips** (gf)

Tempura Battered Barramundi, Tomato Sauce, Bendotti Fries, **\$12**

**Mac & Cheese** (v)

House Made, Skillet-Baked, **\$12**

**Kids' Ice Cream** (v)

Two scoops of Vanilla with Chocolate or Strawberry Sauce, **\$6.50**

Apple or Orange Juice box 250ml, **\$3**

Coca-Cola, 250ml, **\$3**

Kirk's Lemonade, Creaming Soda or Ginger Beer, 375ml, **\$4**

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## DESSERTS

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#### **White Chocolate Cherry Bourbon Brownie**

Warm White Chocolate Bourbon Brownie with Cherries,  
served with scoop of Vanilla Ice Cream, **\$17**  
Extra scoop of Ice Cream, **\$3.50**

#### **Apple Pie**

Served Sizzling in a Hot Skillet with Bourbon Syrup,  
Salted Caramel & Salted Caramel Ice Cream, **\$15**  
Extra scoop of Ice Cream, **\$3.50**  
Suggested pairing: Willett, Pot Still Reserve Bourbon, 47%ABV, **\$19**

#### **Summer Meringue**

Sweet, Whipped Meringue, Served with Cream  
Plus your choice of filling; Mango, Berries or Cherries, **\$13**  
Add Salted Caramel Ice Cream, **\$3.50**

#### **Deep-fried Mars Bar**

Decadent deep-fried Mars Bar in light batter  
served with English Toffee Ice Cream & Caramel Sauce, **\$12**  
Extra scoop of Ice Cream, **\$3.50**

Suggested pairing: Maker's Mark 46, 43%ABV, **\$18**

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### LIQUER

#### **Mr Black Cold Brew Coffee Liqueur, 25%ABV, \$10**

A bittersweet blend of top-grade Arabica coffees and Australian wheat vodka.  
Each and every bottle is made by hand north of Sydney.

#### **Karri Honey Whisky Liqueur, 30%ABV, \$16.50**

A rich smooth blend of specially selected small batches of Limeburners malt whisky  
married with WA karri honey, and infused with exotic spices.

#### **Sheep Dog Peanut Butter Whiskey Liqueur, 35%ABV, \$11**

Peanut Butter? Whiskey? Yes! Rich peanut butter flavor with the bourbon whiskey  
contributing hints of butterscotch, caramel latte, and hazelnut. Woof!

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CHOC X WHISKY

SUE LEWIS

CHOCOLATIER

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## WHISKY & CHOCOLATE!



Pick your chocolate style, then a whisky to match

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### DARK FRUITS

Sue Lewis 64% dark chocolate from Madagascar (fruity, sharp, tangy).

**Starwood Solera**, 43%ABV + CHOCOLATE, \$22

**Cotswolds Single Malt**, 46%ABV + CHOCOLATE, \$19

*Rich, fruity and sippable with notes of honey, Seville orange marmalade and dark red fruits.*

**Spring Bay Sherry Cask**, 46%ABV + CHOCOLATE, \$32

### DOUBLE FERMENTED

Sue Lewis 55% double-fermented dark chocolate with passionfruit from Brazil.

**Arran, The, Machrie Moor**, 46%ABV + CHOCOLATE, \$20

*Dried grass, peat smoke and hints of vanilla and tropical fruit*

**Glenfiddich IPA**, 43%ABV + CHOCOLATE, \$24

**Glenmorangie Signet**, 46%ABV + CHOCOLATE, \$42

### HONEYCOMB

Rich dark chocolate pairs with these deep, rich whiskies. Sue Lewis 70% dark chocolate with honeycomb – blended Caribbean origin with wildflower honey used in the honeycomb.

**Ardbeg Uigeadail**, 54.2%ABV + CHOCOLATE, \$26

**Balvenie 14yo, Caribbean Cask**, 43%ABV + CHOCOLATE, \$20

**Lagavulin 16yo**, 43%ABV + CHOCOLATE, \$28

### SALTED CARAMEL

Sue Lewis 36% Caramelia – caramelised milk chocolate with a the hint of saltiness that marries beautifully with the maritime salt spray of these coastal distilleries.

**Oban Little Bay**, 43%ABV + CHOCOLATE, \$21

**Highland Park 18yo**, 43%ABV + CHOCOLATE, \$40

**Mackmyra Svensk Rök**, 61.4%ABV + CHOCOLATE, \$29

### DEEP-FRIED MARS BAR

Slices of deep-fried Mars bar served with vanilla ice cream & caramel sauce, \$12

**Buffalo Trace Kentucky Straight Bourbon**, 40%ABV, \$9.50

**Glenkinchie 12yo**, 40%ABV, \$17



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