



## SPECIAL TRUFFLE MENU

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Truffles are in season!

Couple Fresh Manjimup & Pemberton Truffles with cold crisp air, warming fireplaces, and local ingredients for limited seasonal menu.

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### STARTER

#### Winter Chestnut Soup

Local Chestnuts, Fino Sherry w/Shaved Truffle, **\$16**

#### Truffle Marron (gf)

Half local Marron

Bed of mixed leaves, topped w/Avo Salsa & Shaved Truffle, **\$19**

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### MAINS

#### Jaspers Truffle Lamb Rack (gf)

Herb Crusted Lamb Rack (four, approx 380g) w/Shaved Truffle with Royal Blue Truffle Mash with Truffle Oil, Baby Carrots, Red Wine Jus, Reduced Balsamic, **\$44**

#### Mushroom Truffle Risotto (vg)

A trio of Button, Field and Enochi Mushrooms on a bed of Home-made Creamy Asparagus Risotto with Shaved Black Truffle, **\$26**

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### WHISKY & CHOCOLATE

#### Truffle Duo

Strictly limited edition slices of Sue Lewis Manjimup Truffle Light & Dark Chocolate with 2003 10yo, Springbank Rundlets & Kilderkins, **\$34**

Triple distilled whisky (which currently auctions at \$750 a bottle) has notes of leather, muscovado sugar, chocolate, farmy earthiness – touches of sweetness with a creamy body, liquorice, woody vanilla, honey and spice which pairs uniquely with Sue's Truffle Chocolate. Rundlets & Kilderkins, 50.1%ABV

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## 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**

### **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**

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

Bendotti Potatoes, Roasted Garlic Aioli,  
Sea Salt & Tomato Relish, **\$12**

### **Triple Fries** (gf) (v) (vg op)

Parsnip, Carrot, Beetroot,  
Roasted Garlic Aioli, Sea Salt & Tomato Relish, **\$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**

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

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

### **Roast Pumpkin and Cumin Salad** (v op) (vg op)

Bed of Mixed Leaves, Capsicum, Cherry Tomatoes, Red Onion,  
Cucumber, Cumin Yoghurt, Bacon Pieces (optional), **\$16**  
Add Chicken Breast Pieces, or Cubed Barramundi, **\$10**



## LARGE PLATES

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### **Barramundi Caponata** (gf)

Fillet of Barramundi on Caponata (Eggplant, Zucchini, Olives, Capers, Cherry Tomato) Spinach, Parsley & White Wine & Garlic Herb Butter, **\$28**

### **Beef & Guinness Pie**

Skillet-baked, topped w/filo pastry and served with Truffle Mash, Seasonal Greens and Root Veggies, **\$28**

### **200g Eye Fillet Steak** (gf)

Eye Fillet Steak, Roasted Royal Blue Potatoes, Roasted Baby Beets, Garlic Herb Butter, Balsamic Reduction, **\$38**

Add Half Marron, **\$16**

### **Classic Paella**

Mussels, Prawns, Snapper & Chorizo, Arborio Rice, Paprika Garlic Herb Butter, Chargrilled Peppers & Turkish, **\$28**

### **Coconut Chickpea Curry** (vg)

Coconut Milk, Onion, Garlic, Ginger, Garam Masala, Tomato, Cilantro, Lime, Turmeric, served with Poppadums, **\$24**

### **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**

### **Jaspers' Ultimate Burger**

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

### **Pork Belly Ribs** (gf)

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

### **Roast Chicken Breast** (gf)

Preserved Lemon & Garlic, Seasonal Pan-Seared Greens & Peppers & Basil Pesto, **\$26**

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## **SIDES**

### **Truffle Mash** (vg)

Royal Blue Potatoes w/Skins on, Butter and Truffle Oil, **\$14**

### **Greens Duo**

(gf) (v) (vg op) Seasonal Greens, Pan-Seared, Tossed in Mint Harissa, Finished w/Feta & Dried Chili Flakes, **\$14**

### **Roast Pumpkin &**

**Cumin Salad** (v & vg op) Bed of Mixed Leaves, Capsicum, Cherry Toms, Red Onion, Cucumber, Cumin Yoghurt, Bacon Pieces (optional), **\$16**



## MENU

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### KIDS' MENU

**Popcorn Chicken** (gf)

Lightly-Dusted & Fried, BBQ Sauce, Bendotti Fries, **\$10**

**Fish & Chips** (gf)

Tempura Battered Barramundi, Tomato Sauce, Bendotti Fries, **\$10**

**Mac & Cheese** (v)

House Made, Skillet-Baked, **\$10**

**Kids' Ice Cream** (v)

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

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## DESSERTS

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#### Jaspers Bourbon Brownie

Warm Dark Chocolate Macadamia Bourbon Brownie,  
Vanilla Ice Cream, **\$16**  
Extra scoop of Ice Cream, **\$2.50**

#### Apple Pie

Bourbon Syrup, Salted Caramel & Macadamia Ice Cream, **\$14**  
Extra scoop of Ice Cream, **\$2.50**  
Suggested pairing: Willett, Pot Still Reserve Bourbon, 47%ABV, **\$19**

#### S'mores

Skillet-Baked Dark Chocolate & Marshmallows,  
Granita Crackers, Coulis, **\$12**

#### Deep-fried Mars Bar

Decadent deep-fried Mars Bar in light batter  
served with Vanilla Ice Cream & Caramel Sauce, **\$12**  
Suggested pairing: Dalwhinnie Winter's Gold, 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!

#### PBJ, \$24

#### Sheep Dog Peanut Whiskey Liqueur, 35%ABV

#### Boston Afterglose Raspberry Glose, 4.5%ABV

Raspberry tartness & salty goodness emanates from the Glose, coupled with the soft,  
sweet, liqueur-style whiskey. Sip the whiksy, then let the tartiness take over. Repeat.

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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 (AUSTRALIA) + CHOCOLATE, \$22

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

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

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

### DOUBLE FERMENTED

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

**Arran, The, Machrie Moor**, 46%ABV + CHOCOLATE, \$21

*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, \$24

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

**Bruichladdich Laddie Ten, The**, 46%ABV + CHOCOLATE, \$24

### 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

**Dalwhinnie Winter's Gold**, 43%ABV, \$18

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