



MENU

TO SHARE

Garlic Baguette (V)	Confit garlic & herb butter on Sonoma sourdough Add cheese	7 +2
Bruschetta (V)	Blistered cherry tomatoes, basil leaves & buffalo mozzarella w balsamic pearls on sourdough	15
Tilba Cheese Board (V)	A selection of Tilba cheeses, quince paste, nashi pear, almonds & lavosh bread	23
Contadino Olives (VG, GF*)	Contadino Farm local mixed olives, extra virgin olive oil & sourdough	14
Jim Wild's Oysters	- Natural w shallot mignonette (GF) - Japanese w wakame & fried shallots (GF) - Bacon jam & pangrattato	19 /36 21 /39 21 /39
Calamari	Panko crumbed calamari rings w Asian slaw, fried shallots & chipotle aioli -available as main w chips & mixed leaf salad	19 24
Fish Cakes	Spanish style salted cod croquettes w lemon myrtle aioli & rocket	16
Bucket of Prawns (GF)	Australian tiger prawns w caper lime aioli & lemon	28
Hot Wings	Southern style buffalo wings w ranch sauce	19
Nachos	Oven baked corn chips w nacho cheese, guacamole, sour cream, jalapenos & salsa w Mexican black beans OR pulled beef	19
Seafood Platter for Two	Jim Wild's Oysters, Australian tiger prawns, smoked ocean trout, beer battered flathead tails, panko crumbed calamari rings, chips, caper lime aioli & lemon	70

(GF) Gluten free
(GF*) Gluten free option available
(VG) Vegan
(V) Vegetarian

BURGERS Served w chips GF buns available +\$3

Vegan (VG)	Smokey kale & quinoa patty, alfalfa sprouts, pickled cucumber, iceberg lettuce, mango chutney & tandoori veganaise on ciabatta	18
Fish	Beer battered flathead tails, lettuce, coleslaw, jack cheese & caper lime aioli on a milk bun	18
Chicken (GF*)	Grilled, marinated chicken breast, streaky bacon, jack cheese, smashed avo, iceberg lettuce & chipotle aioli on a milk bun	19
Pork	Korean style BBQ pork belly w Asian slaw on a milk bun	19
Steak (GF*)	Jack's Creek rump steak, streaky bacon, rocket, beetroot, provolone cheese, tomato chutney & caramelised onion on ciabatta	19
Aussie (GF*)	Beef patty, streaky bacon, gherkin, grilled pineapple, beetroot relish, jack cheese, lettuce & smokey BBQ bourbon sauce on a milk bun	19

FAVOURITES

Fish & Chips	Beer battered flathead tails, mixed leaf salad, chips & caper lime aioli	24
Chicken Schnitzel	Panko crumbed chicken breast, mixed leaf salad, chips & your choice of sauce	22
Chicken Parmigiana	Panko crumbed chicken breast, double smoked ham, Napoli sauce & provolone mozzarella w mixed leaf salad & chips	24
Nourish Bowl (GF, VG)	Brown rice, edamame, kimchi, pickled ginger, avocado & nori w marinated chicken OR tofu	24
Chicken Caesar Salad (GF*)	Baby cos lettuce, streaky bacon, parmesan, croutons, grilled chicken, egg & anchovy dressing	22



MENU

MAINS

Linguine Marinara	Squid ink linguine w garlic marinated prawns, mussels, fish, cherry tomatoes, chilli, rocket & white wine garlic butter	25	Lamb Shoulder (GF)	Greek style lemon & oregano pressed lamb shoulder w spiced chickpea & cauliflower, pomegranate, house dukkha & labneh	29
Gnocchi (V)	Homemade potato gnocchi w field mushroom ragu, capers, goat cheese & pangrattato	24	Pork Belly (GF)	Twice cooked pork belly w warm potato salad, sauteed red cabbage, baked apple, & whole grain mustard	28
Mussels (GF*)	Steamed mussels w napolitana sauce, garlic, chilli, parsley & charred garlic ciabatta	25	Beer Braised Beef Cheeks (GF)	Jack's Creek beef cheeks w candied eschallots, baby spring vegetables & mash	28
Spanish Prawns (GF*)	Australian king prawns, borlotti beans, tomato, chilli, chorizo & harissa w charred sourdough	28	Jack's Creek Steak of the Day	Please see specials board	MP
Market Fish	Please see specials board	MP			

PIZZA

GF bases available +\$3

Margherita (V, GF*)	Napoli base w basil, buffalo mozzarella & garlic oil	17
Funghi (V, GF*)	Napoli base w field mushrooms, mozzarella, goats cheese, rocket & truffle oil	19
Hawaiian (GF*)	Napoli base w double-smoked ham, pineapple & mozzarella	18
Vego (V, GF*)	Pesto base w roasted pumpkin, charred zucchini, pepitas & ricotta	19
Prosciutto (GF*)	Napoli base w prosciutto, mozzarella, confit garlic, parmesan cheese & rocket	20
King Prawn (GF*)	Napoli base w garlic marinated prawns, smoked chorizo, cherry tomatoes, chilli & shallots	22
Carnivore (GF*)	BBQ sauce base w double-smoked ham, salami, bacon, chicken & mozzarella	22
Husky (GF*)	Napoli base w BBQ chicken, pepperoni, olives, red onion, peppers, field mushrooms, basil, garlic prawns & mozzarella	22

SIDES

Chips w garlic aioli (V)	8
Potato wedges w sour cream & sweet chilli (V)	12
Sweet potato wedges w sour cream & sweet chilli (V)	15
Mixed leaf salad w cherry tomatoes, cucumber, red onion & balsamic glaze (GF) (VG)	9
Potato mash (GF) (V)	9
Coleslaw (GF) (V)	9
Seasonal vegetables w herb butter (GF) (V)	9
Gravy, Pepper, Mushroom or Dianne Sauce (GF)	2

KIDS Includes kids drink & kids pack

Chicken schnitzel w chips & salad	15
Fish & chips w salad	15
Ham, cheese & pineapple pizza w chips	15
Cheese burger w chips (GF*)	15
Steak w chips and salad (GF*)	15

Weekly specials located on the blackboard near brasserie
 10% surcharge applies on Sundays and public holidays
 No variations to menu items during peak periods