

2020 JIM STYNES GRILL MENU

ENTREES FOR ONE OR SHARED

Half a dozen freshly shucked oysters from regions of Australia	23.5
natural, classic red wine vinegar & shallot	
JSG charcuterie platter	36
artisan sliced cured meats, house made parfaits, brioche crisps, mustard & fruit relish	
Ora king salmon	30
beetroot cured, cucumber, baby beetroot, goats yoghurt & wasabi dressing	
Szechuan popcorn chicken	30
Korean BBQ sauce	

JSG STEAKS GRASS & GRAIN
accompanied by sauce, butter & bowls of sides

Wagyu rump steak	250 gms	38.5
Angus grain-fed scotch fillet	300 gms	49.5

STEAKS FOR TWO

JSG tomahawk	1-1.2 kg	94
Chateaubriand fillet steak	600gms	85

please select an accompanying sauce & butter

Sauce

house made steak sauce, wild mushroom, tarragon béarnaise, green peppercorn sauce

Butter

garlic & herb, smoked bacon & cheese, spicy harissa

MAINS

Seared John Dory	38.5
oven roasted John Dory, baby cos, garden peas, bacon lardons & citrus dressing	
Zucchini risotto	31
grilled zucchini, herb butter, stracciatella, hazelnuts & escabeche dressing	
Beef short rib	38
corn, BBQ onion, chimichurri, jus	

Chargrilled spatchcock 35
 rosemary & paprika roast chicken, lyonnaise potatoes, watercress & preserved
 lemon salad

BOWLS TO THE SIDE

please select one, included with one main course order

Chips

parmesan, garlic & rosemary salt

Green beans

ponzu, almond flakes & black sesame seeds

Corn fritters

chilli caramel

House salad

mixed baby leaf, radish, pecans & maple-balsamic dressing

Additional bowls to the side order 9.5

DESSERTS & CHEESE

Vienna apple strudel *(served warm)* 16
 thick vanilla custard

Mousse au chocolat 16
 fresh raspberries, salted macadamia crumb

Blueberry cobbler 16
 crunchy coconut biscuit topping, vanilla ice cream

Artisan style gourmet Victorian & Tasmanian cheese for two 31
 dried fruit, cabernet jelly, fig & ginger biscuits

KIDS MEALS

Crispy fried fish of the day 20.5
 twice cooked fat chips, green leaves

Kids steak 20.5
 twice cooked chips, green leaves

Housemade chicken nuggets 20.5
 twice cooked chips, green leaves