



# JIM STYNES

## GRILL

inspired by the great man himself,  
the Jim Stynes Grill showcases outstanding  
produce, excellent service and an admirable wine list  
to accompany a unique dining experience





---

## ENTREES

*for one or shared*

*half a dozen freshly shucked oysters from regions of australia / 24 per serve*  
natural or classic red wine vinegar & shallot

*jsg charcuterie platter / 24 / 40 / 57*  
artisan sliced cured meats, house made parfaits, brioche crisps, mustard & fruit chutney

*ora king salmon / 32 / 53 / 78*  
beetroot cured, cucumber, baby beetroot, goat yoghurt & wasabi dressing

*szechuan popcorn chicken / 22.5 / 37 / 53*  
korean barbecue sauce

---

## JSG STEAKS GRASS & GRAIN

*accompanied by sauce OR butter & one side*

*wagyu rump steak 250gram / 39*

*angus grainfed scotch fillet 300gram / 50*

steaks for two

*jsg tomahawk 1-1.2 kilograms / 96*  
medium - well done

*chateaubriand fillet steak 600gram / 88*  
medium rare - well done

---

## MAINS

*seared john dory / 39*  
oven roasted fish, baby cos, garden  
peas, bacon lardons & citrus dressing

*zucchini risotto / 31*  
grilled zucchini, herb butter,  
stracciatella cheese, hazelnuts &  
escabeche dressing

*beef short rib / 41*  
corn, barbecue onion, chimichurri, jus

*chargrilled spatchcock / 39*  
rosemary & paprika roast chicken,  
lyonnaise potatoes, watercress  
& preserved lemon salad

---

## SAUCES & BUTTERS

*please select an accompanying sauce OR butter*

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

*butter /* garlic & herb, smoked bacon & cheese, spicy harissa



---

## BOWLS TO THE SIDE

---

*please select one, included with one main course*

*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 / 16.5*

served warm, thick vanilla custard

*mousse au chocolat / 16.5*

fresh raspberries, salted macadamia crumb

*blueberry cobbler / 16.5*

crunchy coconut biscuit topping, vanilla ice cream

*artisan style gourmet victorian & tasmanian cheese for two / 32*

dried fruit, cabernet jelly, fig & ginger biscuits

---

## AFTERNOON TEA

---

*all items included / 14.8*

*mini pie & sausage roll*

rich tomato sauce

*warm baby fruit & vanilla scone*

strawberry jam, thick cream

*point sandwich*

chicken, herb & mayonnaise ham & rocket (lettuce)

*continuous lavazza qualità oro premium arabica coffee & tea drop teas*



---

## CHAMPAGNE & SPARKLING

---

	<i>glass / bottle</i>		<i>bottle</i>
<i>t'gallant prosecco</i> mornington peninsula, victoria	/ 10.5 / 46	<i>croser non vintage pinot noir chardonnay</i> adelaide hills, south australia	/ 74
<i>mcc sparkling</i> goulburn valley, victoria	/ 11.4 / 54	<i>domaine chandon vintage brut</i> mornington peninsula, victoria	/ 104
		<i>veuve clicquot champagne</i> goulburn valley, victoria	/ 126

---

## WHITE WINE

---

<i>riesling</i>	<i>glass / bottle</i>	<i>sauvignon blanc</i>	<i>glass / bottle</i>
<i>hardys siegersdorf</i> clare valley, south australia	/ 11 / 51	<i>morgan's bay</i> south eastern australia	/ 10.2 / 45
<i>penfolds koonunga hill autumn</i> south australia	/ 78	<i>mcc reserve</i> west gippsland, victoria	/ 11.4 / 48
<i>chardonnay</i>		<i>821 south</i> marlborough, new zealand	/ 63
<i>wolf blass private release</i> south australia	/ 11.2 / 51	<i>leeuwin estate art series</i> margaret river, western australia	/ 74
<i>seppelt 'the drives'</i> the grampians, victoria	/ 63	<i>pinot grigio</i>	
<i>saltram 1859</i> eden valley, south australia	/ 67	<i>t'gallant 'cape schanck'</i> mornington peninsula	/ 12.6 / 69
<i>st huberts 'the stag'</i> south australia	/ 87	<i>pinot gris</i>	
		<i>the hill</i> bellarine peninsula, victoria	/ 55



## RED WINE

<i>rosé</i>	<i>glass / bottle</i>	<i>shiraz</i>	<i>glass / bottle</i>
<i>rockford alicante bouchet</i> barossa valley, south australia	/ 65	<i>mcwilliam's markview</i> new south wales	/ 46
<b><i>pinot noir</i></b>		<i>mcc reserve</i> heathcote, victoria	/ 11.4 / 49
<i>endless</i> yarra valley, victoria	/ 12.6 / 61	<i>seppelt 'the drives'</i> the grampians, victoria	/ 11 / 55
<i>D.M.L</i> mornington peninsula, victoria	/ 13.4 / 62	<i>pertaringa 'undercover'</i> mclaren vale, south australia	/ 63
<i>t'gallant 'cape schanck'</i> multi-regional blend, australia	/ 70	<i>rosemount little berry</i> mclaren vale, south australia	/ 70
<b><i>cabernet sauvignon</i></b>		<i>K1 by geoff hardy</i> adelaide hills, south australia	/ 89
<i>the hill</i> adelaide, south australia	/ 10.8 / 55	<i>wolf blass grey label</i> mclaren vale, south australia	/ 100
<i>robert oatley signature</i> margaret river, western australia	/ 62	<b><i>blends</i></b>	
<i>wynns 'the gables'</i> coonawarra, south australia	/ 71	<i>morgan's bay cabernet merlot</i> barossa valley, south australia	/ 9.8 / 45
<i>penfolds max's</i> barossa valley, south australia	/ 75	<i>penfolds bin 8 shiraz cabernet</i> multi-regional blend, south australia	/ 94
		<i>yalumba 'the signature' cabernet</i> sauvignon shiraz barossa valley, south australia	/ 142



## DESSERT WINE

*glass*

*mr pickwick's tawny port / 13.8*

*baileys of glenrowan topaque / 11*

## BEER & CIDER

*draught pot / schooner*

*carlton draught / 6.3 / 9*

*balter XPA / 9.5 / 12*

*GOAT / 9.5 / 12*

*asahi 500ml / 14*

*peroni 500ml / 15*

*bottle*

*cascade premium light / 8.2*

*pure blonde / 11*

*crown lager / 11.5*

*o'brien gluten free lager / 11.5*

*somersby cider / 11.5*

## SPIRITS

*glass*

*basic spirits / 9*

*premium spirits / 10 - 12*



---

## PREMIUM RED WINE

---

*mount mary pinot noir*, 2011, yarra valley, victoria / 235

developed by one of australia's premier cool climate producers. very light colouration, with a supple & fresh palate. perfumes of red berry & rose petals come through, with strong tannins to finish.

*penfolds st henri shiraz*, 2013, multi-regional blend, south australia / 210

large-framed with a palate of pickled beetroot, gamey venison & the blackened crust of roast beef. wild blackberry & a dark-fruited compote offer fruit sweetness. a silky tarriness coupled with mouth-watering acidity create an integrated mouthfeel. voluptuous, voluminous & velvety.

*penfolds rwt shiraz*, 2015, barossa valley, south australia / 285

deep garnet-purple. black raspberries & wild blueberry notes leap from the glass with underlying indian spices, sichuan pepper, forest floor & a waft of charcuterie. full-bodied, vibrant blackberry & spicy layers coat the palate. framed by rounded tannins & finishing on a lingering earthy note.

*penfolds bin 369 cabernet shiraz*, 2015, multi-regional blend, south australia / 190

the nose reveals custard tart & brûlée courting meaty pan-scrapings. the palate is an enticing spoil of fruits meshed with oats, barley & wheat germ. simultaneously chewy & succulent, heightened by mouth-watering acidity & elongated tannins. the oak is barely perceivable.

*mount mary quintet*, 2016, yarra valley, victoria / 230

an elegant blend of bordeaux varieties of cabernet sauvignon, merlot, cabernet franc, malbec & petit verdot. blackcurrants, mulberry & a gentle overlay of violets fill the nose. the medium bodied palate features red currant & dark cherry with a background of cedar, earthy dried herbs & faint tobacco.

*penfolds grange*, 2015, multi-regional blend, south australia / 920

opaque with a dark core. an eruption of fruits on the nose merge with dark coffee grind, malt & tapenade. formic notes propel dark-skinned berries, flirting with liquorice & soy. the initial palate of dark fruits of a christmas pudding demand attention, followed by hints of ironstone, graphite, & a black pudding viscosity with meshed tannins. integrated & measured, certainly a wine of its vintage.



---

## FOOD ALLERGENS

### ADVISORY STATEMENT

---

We understand that allergens present a serious problem for some people. If you have a specific requirement, please ask our staff for the information you need to make an informed choice from our menu.

You also need to be aware that we prepare, cook and serve foods that may contain (without limitation) the following common allergens:

**Egg:** and egg products. Contained in products such as sandwiches, mayonnaise, hollandaise sauce, meat loaf and burgers, crumbed food items, desserts, and bakery items.

**Fish:** and fish products. Contained in products such as sushi, seafood soups and sauces. Anchovies in salads, pasta sauces and pizza and Worcestershire sauce.

**Lupin:** a legume, often contained in some gluten free products, such as bakery items, desserts, dessert mixes, confectionery items, snack bars, yoghurts, crumbed foods, soups and sauces, mayonnaise, miso, noodles, pasta, sausage, lupin tofu / tempeh.

**Milk:** Dairy and milk products including butter, cream, cheese and yoghurts often found in desserts, crumbed foods, soups and sauces.

**Peanut:** Contained in products such as satay sauce, peanut oil, nut mixes, peanut butter, bakery items, breakfast cereals and confectionary.

**Sesame:** including oil and seed. Contained in products such as salads, breads, tahini, bakery items and confectionary items.

**Shellfish:** crustacea and molluscs such as prawns, crabs, lobster, scallops, mussels, oysters, octopus and squid (calamari) etc. and any products, such as seafood soup and oyster sauce, that contain shellfish.

**Soy:** and soyabean legume. Contained in products such as soymilk, soy sauce, tofu/ tempeh, bean curd and miso.

**Sulphite:** includes any product containing sulphites as a preservative with concentration above 10mg/kg (Codes 220, 221, 222, 223, 224, 225, 228).

**Tree-nut:** includes almonds, brazil nuts, cashews, hazelnuts, macadamias, pecans, pine nuts, pistachios and walnuts.

**Wheat:** is a specific allergen, separate from Gluten.

**Gluten:** found in wheat, rye, barley, oats, spelt or their hybrids. Contained in products such as thickened soups and sauces, crumbed food, cous cous, pasta, meatloaf, beef and chicken burgers, tarts and bakery items, beer and some spirits.

We are therefore unable to guarantee that any menu item is free from traces of allergens. On request our staff will provide to you with the:

- \* Details of the ingredients of a product or food item;
- \* If we do not have the information, we will tell you.