

S I G N A L B O X

To Start

JOSPER GRILLED SOURDOUGH beer honeycomb & ricotta (VG, GF option)	\$14
LOCAL SYDNEY ROCK OYSTERS natural or local mulberry dressing (GF)	half dozen \$28 dozen \$55
OSCIETRA STURGEON CAVIAR (10g) brioche, crème fraiche and chives (GF option)	\$55
ORTIZ ANCHOVIES Pepe Saya butter, toasted sourdough (GF option)	\$22
PROSCIUTTO WITH GORGONZOLA basil and fresh fig on toasted focaccia (GF option)	\$19

Entree

HOT WOOD SMOKED SALMON RILLETTE red onion jam, brioche, salmon pearl, chives (GF)	\$24
SPANNER CRAB XO OMELETTE oyster mushrooms, XO sauce, chilli oil, coriander, cashew, crisp shallots	\$25
KOREAN BALMAIN BUGS bulgogi sauce, scallions, coriander, sesame	\$30
HERVEY BAY SCALLOPS roasted tomato, wakame, Café de Paris butter (GF option)	half dozen \$28 dozen \$57
CHICKEN LIVER PATE fig & pear chutney, cornichons, toasted brioche (GF option)	\$21
CRISPY BARBEQUE PUKARA ESTATE LAMB RIBS green papaya, coriander, pickled watermelon, nahm jim dressing (GF)	\$23

From the Josper Grill

JOSPER ROASTED BASS STRAIT ANGUS SHORT RIB pomme puree, barbequed broccolini, red wine jus (GF option)	\$54
GRILLED WESTERN ROCK LOBSTER MORNAY gruyere cheese mornay, smoked paprika, chives and lemon – half \$52 whole \$95	
BERKSHIRE PORK CHOP endive, apple puree, butter lettuce (GF)	\$42
WHOLE JOSPER ROASTED SNAPPER baked with tomato, red onion and lemon, petit bouche leaves, pine nuts and Pukara olives (GF)	\$44
FISH OF THE DAY roasted beetroot, blood orange, goats feta, nashi pear & radish salad (GF)	\$ Market price

SB Favourites

SPANNER CRAB LINGUINE heirloom tomato ragu, banana prawn, pangrattato & chives (GF option)	\$45
SINGAPORE CHILLI BLUE SWIMMER CRAB whole blue swimmer crab, chilli sauce, choy sum, typhoon shelter	\$44
STONE & WOOD BATTERED SNAPPER fat chips, baby gem with ranch dressing, parmesan, lime, cracked pepper, lemon and tartare	\$29
WAGYU BURGER American cheese, streaky bacon, tomato, lettuce, pickles, burger sauce on a milk bun with fat chips (GF option)	\$23
MOTHER FUNGUS MUSHROOM GNOCCHI hand rolled gnocchi, cashew nut butter, salsa verde, fresh truffe (Vegan)	\$38
CRISPY FRIED PORK BELLY SALAD or FRIED TOFU SALAD nashi pear, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot (GF) add 2 x garlic butter half shell scallops	\$30 \$8

Sides

FRIED BRUSSEL SPROUTS agave syrup & hummus (GF, Vegan)	\$12
ROAST JERUSALEM ARTICHOKES goats feta, salsa verde, pine nuts (GF)	\$15
FAT CHIPS chicken salt, aioli (GF, Vegan)	\$12
MIXED LEAF SALAD (GF, Vegan)	\$11
JOSPER CHARRED BROCCOLINI crème fraiche, bacon, onion (GF)	\$12

Dessert

STICKY DATE butterscotch sauce, vanilla bean ice cream (GF)	\$16
YUZU & BLOOD ORANGE CURD white chocolate custard, macadamia nut crumble & toasted coconut	\$16
GELATO Artisan chocolate and pistachio gelato (1 scoop of each)	\$12
CHEESE PLATE Adelaide Hills triple cream brie, Maffra cloth aged cheddar, Italian gorgonzola, dried fig & pear paste, oat biscuit, water cracker, gluten free wafer & candied walnuts (GF option available)	\$30 for two

Children (12 years old and under)

Battered fish with fat chips and salad
Cheeseburger with fat chips
Linguine, tomato ragu with parmesan cheese (Vegetarian)

Children's Dessert \$6

2 scoops of vanilla ice cream with topping

GF – Gluten free, GF Option— ask us, we can make Gluten free

Please be advised that our dishes may contain traces of shellfish, nuts, gluten. Any specific allergies please discuss with your server prior to ordering your meal.