

S I G N A L B O X

Summer Menu

small

TOASTED SOURDOUGH

Beer honeycomb & ricotta GF option \$13

ZUCCHINI FLOWERS

Eggplant caviar, roasted pumpkin & cashew, ras el hanout GF, VG \$17

GRILLED HERVEY BAY SCALLOPS

Roasted tomato, wakame, Café de Paris butter \$20

CLOUDY BAY DIAMOND CLAMS

XO sauce, Shaoxing wine, shallots, fried vermicelli \$18

JOSPER ROASTED WEST AUSTRALIAN OCTOPUS

Romesco, Oomite soubise, black olive crumb GF \$19

YELLOW FIN TUNA SASHIMI

Cucumber, furikake, sesame, prawn crackers, ginger, mirin & soy dressing \$22

CRISPY BARBEQUE PUKARA ESTATE LAMB RIBS

Green papaya, coriander, pickled watermelon, nahm jim dressing GF \$20

PRAWN & PORK SPRING ROLL

Dynamite sauce, nori dressing \$18

large

WHOLE CHILLI BLUE SWIMMER CRAB

Balmain bugs, choy sum, typhoon shelter, sticky rice GF \$39

JOSPER GRILLED BYRON BAY BERKSHIRE PORK CHAR SIU

Master stock broth, surf clam, snowpea, beanshoot & fresh herb salad GF \$40

SLOW COOKED CAPE GRIM ANGUS SHORT RIB

Asparagus, fermented white asparagus butter, BBQ padron & tomatillo salsa GF \$40

RICOTTA GNOCCHI

Roasted heirloom cherry tomato ragu, asparagus, kipfler chips, warm potato & leek cream VG \$32

JOSPER ROASTED AUSTRALIAN KING PRAWN RISOTTO

Honey snap sugar pea, green pea, lemon, basil, parmesan reggiano, pickled succulents \$35

MARKET FISH

Black onion mayonnaise, shaved summer squash, raw zucchini, red vein sorrel fennel, goats feta & orange dressing GF \$MP

JOSPER ROASTED BULLHORN PEPPER SCHNITZEL

Summer vegetable ratatouille, ancho chilli, parsley & green pepper sauce V \$29

ROASTED WHOLE FLOUNDER

Chargrilled sourdough, garlic, caper, lemon & parsley butter GF variation available \$34

sides

BBQ corn, shiso butter, corn chips & puffed rice GF, V

Zucchini chips, kasundi mayonnaise VG, GF

Heirloom cherry tomato, buffalo mozzarella, basil, Pedro Ximenez V

Fat chips, chicken salt V, GF

All \$10

V – Vegetarian, VG – Vegan, GF – Gluten free, DF – Dairy Free

S I G N A L B O X

easy eats

STONE & WOOD BATTERED SNAPPER

fat chips, baby gem, parmesan, lime, cracked pepper, ranch dressing DF option available \$25

FATTOUSH SALAD

Cucumber, heirloom tomato, raddish, crispy pita, red onion, baby gem, fresh herbs & yoghurt dressing \$23
add sticky BBQ lamb ribs \$12

WAGYU BURGER

American cheese, streaky bacon, tomato, lettuce, pickles, burger sauce on a milk bun with fat chips \$23

CRISPY FRIED PORK BELLY SALAD

Mango, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot \$24
add 2 x half shell scallops \$8

dessert

FRIED APPLE PIE

Banana Dulche de leche caramel, vanilla bean ice cream \$15

PAVLOVA

Josper grilled pineapple, passionfruit curd, mascarpone, mango gelato, strawberry \$15

WHITE CHOCOLATE PARFAIT

Caramelised chocolate sable, honeycomb, fresh raspberries, raspberry coulis \$15

CHEESE PLATE

Adelaide Hills triple cream brie, Maffra cloth aged cheddar, quince & apple paste, oat biscuit, wafer,
gluten free wafer & candied walnuts \$25 for two people

children (12 years old and under)

Battered fish with fat chips and salad DF option available

Cheeseburger with fat chips

Ricotta gnocchi, tomato ragu with parmesan cheese V

All \$12, includes popper

Children's Dessert \$8

2 scoops of vanilla ice cream with topping

COVID Registration

Use your phone's camera to scan this QR code to register. It is a requirement for dining in that you register.



Due to COVID restrictions, we are only able to cater to 31 guests at a time in our dining room. For this reason we do ask that you adhere to a minimum of two courses after 5pm.