

jellyfish by night

Warm organic sourdough roll w/ dukkah, fresh pressed extra virgin olive oil (V)		3.50
Fig jam, ricotta, pancetta & rocket bruschetta		10.50
Sydney rock oysters served natural (G)	half doz 15.90	doz 25.90
Sydney rock oysters served Kilpatrick or pink peppercorn vinaigrette	half doz 16.90	doz 26.90

Jellyfish tasting selection:

* Chilli spiced chicken chorizo w/ haloumi & capsicum (G)		11.90
* Spicy marinated lamb skewers w/ tzatziki (two skewers) (G)		14.90
* Semi dried tomato, basil pesto & fetta arancini (V)		8.90
* Marinated French goats cheese fig vincotto (GV)		8.90
* Marinated giant olives (GV)		6.90
* Grilled haloumi w/ avocado & pistachio vinaigrette (GV)		10.90
* Chorizo w/ Spanish onion & apple cider glaze (G)		8.50
* Salt & pepper squid (G)		8.90
* Crispy twice baked pork belly bites w/ smoked paprika & celery salt (G)		12.90
* Szechuan pepper soft shell crab, coriander shallot		13.90
* Kinkawooka steamed black mussels, saffron, lemongrass & tomato (G)		11.50
* Sizzling hot pot of lime garlic & chilli prawns (G)		17.90
* Skewered char grilled king prawns w/ macadamia pesto (two) (G)		14.90
* Italian flat bread		2.50

Pasta & Risotto

Angel hair pasta w/ blue swimmer crab, prawns, chilli & garlic lobster broth		28.00
Spaghetti w/ herbed ricotta, artichoke, pine nuts, pepato cheese (V)		24.90
Braised beef cheek penne Bolognese w/ gremolata & parmesan shavings		26.90
Saffron king prawn & Atlantic salmon risotto w/ sugar snaps & baby herb salad (G)		28.00
Wild woodland mushroom risotto w/ sage, Binnorie fetta, crushed hazelnuts (GV)		25.90
Lemon infused king prawn & scallop ravioli, lobster cream reduction, fennel & parsley salad		27.00

Mains

Sydney Fish Markets catch of the day (please see your server)		market price
King Henry slow roasted shoulder of lamb, asparagus, smoked bacon, garlic & eschallot, rosemary red wine jus (G)		29.90
Roast baby button mushrooms, spinach & fontina polenta, broccolini w/ roast baby beetroot walnut cream vinaigrette (GV)		23.90
Char grilled corn fed 250g chicken breast w/ parsnip puree, watercress, cucumber & orange salad, pistachio nuts & balsamic reduction (G)		25.90
200g Darling Downs grass fed beef eye fillet, served w/ gratin potato, wild mushroom ragout		33.90
300g New York 100 day grain fed beef, asparagus, Cafe de Paris butter (G)		31.90
Twice cooked crispy pork belly, sweet potato chips, asparagus, sour cherry chutney		28.90
Seafood tasting plate: seared king fish, Atlantic salmon, seared giant scallops, char grilled king prawn w/ asparagus kaffa lime infused chilli butter & caramelised lime		32.90

Sides

Shoestring fries w/ sea salt (V)		7.00
Seasonal wok tossed vegetables (GV)		8.00
Watercress, radicchio, nashi & avocado salad w/ pistachio vinaigrette (GV)		9.00
Baby rocket, parmesan & walnut salad, apple balsamic (GV)		8.50
Oven roasted garlic potatoes (V)		8.00
Kumera chips hand cut (V)		8.00
Traditional Greek salad		10.00

Vegetarians and customers with dietary needs will be catered for - please ask wait staff.

All prices are GST inclusive. BYO bottled wine only 3.50pp. No split bills.

This menu has a 10% additional charge on Sundays and public holidays to compensate for extra labour costs.

Jellyfish is a non-smoking establishment.

(V) Vegetarian (G) Gluten Free