

jellyfish by day

Warm organic sourdough roll w/ dukkah & extra virgin olive oil (V)	3.00
Fig jam, ricotta, pancetta & rocket bruschetta	10.50
Natural Sydney rock oysters w/ chive & pink peppercorn dressing (G)	half doz 16.90 doz 26.90
Egg fried calamari w/ mizuna leaves, chilli, peanut & mint aioli (G)	16.00
Kinkawooka steamed black mussels, saffron, lemongrass & tomato (G)	17.00
Sizzling hot pot of lime, garlic & chilli prawns (G)	17.00
Spicy marinated lamb skewers, couscous, sultana, pumpkin & pine nut salad	18.00
Grilled haloumi bruschetta w/ wild rocket, avocado, asparagus & pistachio vinaigrette (V)	17.00
Baked chorizo, Spanish onion, pimento & green pea omelette, slow roasted tomatoes (G)	15.00
Benedict eggs w/ choice of smoked ham, spinach, crispy bacon or smoked salmon	15.00
Spinach, buffalo ricotta, field mushroom & roasted tomato, egg white omelette (V)	15.00
Roasted woodland mushrooms, asparagus, baby spinach, soft fetta & tomato tapenade (V)	15.00
Angus beef burger, Hanks onion marmalade, mature cheddar & aioli, organic sourbread & chips	19.00
Smoked salmon, wholemeal sourbread, goats cheese, asparagus, cherry tomatoes, pesto oil	17.00
Cheesy oregano chicken panino, avocado, crispy bacon, sour cream & chips	19.00
Mediterranean salad w/ pumpkin, couscous, capsicum, pine nuts, paprika yoghurt (V)	16.00
Add chicken 4.00	
Caesar w/ cos, bacon, parmesan, anchovies, poached egg & Jellyfish dressing.	17.00
Add avocado 3.00 Add chicken 4.00 Add smoked salmon 4.00 Add prawns 4.00	
Coconut chicken salad, Asian slaw, shredded tofu, spicy cashews, lime & chilli dressing	21.00
Beetroot, spinach, celeriac, Spanish onion & goats cheese salad, walnut cream vinaigrette (V)	18.00
Blue swimmer crab, local king prawns, chilli & garlic lobster broth w/ angel hair pasta	28.00
Wild mushroom risotto w/ sage, Binnorie fetta, roasted crushed hazelnuts (V)	25.00
Lemon infused king prawn & scallop ravioli, lobster cream reduction, fennel & parsley salad	27.00
Braised beef cheek penne Bolognese w/ gremolata & parmesan	25.90
Saffron king prawn & Atlantic salmon risotto w/ sugar snaps & baby herb salad	25.00
Slow roasted lamb, eggplant, pimento & tomato sugo w/ orecchiette	27.00
300g New York 100 day grain fed beef, asparagus, Cafe de Paris butter (G)	29.00
Roast baby button mushroom, spinach & fontina polenta, broccolini w/ roast baby beetroot walnut cream vinaigrette (V)	23.90
Sydney Fish Market catch of the day	market price

Sides

Shoestring fries w/ sea salt (V)	7.00
Seasonal steamed vegetables (GV)	8.00
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