

Jaspers

R E S T A U R A N T

Champagne Brunch

Fridays 9.30 to 11.30
during September and October

Sydney Morning Herald good food month

\$35 main course and a glass of wine
and coffee or tea
during October

Ladies who lunch

Entrée & dessert w/ glass of wine
\$27pp
Tuesday – Friday

Sampler Dinner Menu

Courses served together
3 entrée, 3 mains & 3 desserts.
\$90pp
Monday – Friday

Oysters

Freshly shucked natural oysters w/ citrus cheeks
half doz 16 one doz 29

Oysters in bloody mary shooter
half doz 19 one doz 32

Oysters w/ muscato gelee
half doz 19 one doz 32

Oysters sampler plate
half doz 21 one doz 34

Entrée

Ceviche of ocean trout with cold smoked spring bay
black mussels, cucumber spaghetti and chilli lime
dressing
24

Confit belly of Bangalow pork w/ scallop ravioli, sauce
gribiche, puy lentil and tomato dressing
22

Slow braised oxtail galette in a truffle and game
consommé, trompettes des mort and asparagus spears
22

Pink snapper en escabeche w/ parsley linguine, chive
and avruga caviar dressing
24

Risotto of sweet corn and persian fetta w/ poached
free range kangaroo island egg, wild rocket and
thyme oil
20

entrée sampler plate
26

Main

Baked Northern Territory barramundi with blue swimmer
crab and red raddish salad on , cauliflower cream
with salsa verde

34

Hickory smoked rump of riverina lamb on soft garlic
polenta, pickled shiitake mushrooms and rosemary jus

34

Pink roasted breast of Thirlmere duck with crisp skin leg,
sautéed chicory and cabbage, onion soubise
and quince jam

36

Grilled blue eyed cod with a claypot of shellfish stew,
garlic croustade and sauce rouille

36

Grilled aged beef tenderloin on confit garlic puree,
brioche croustade, chicken liver pate, asparagus and
sauce béarnaise

36

Roasted southern sea bass sautéed scampi tail, sweet
peas, crisp fried Fennel and sauternes foam

36

Our commitment to quality is matched only by our
passion for creating innovative modern
Australian cuisine,
chef peter barter

Side Dishes

6.00

Steamed spring greens with olive oil and sea salt

creamy potato mash

Crisp iceberg and wild rocket salad with
parmesan dressing

Baby spinach sautéed with garlic