

# 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