JARMER'S KITCHEN

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19.5

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Small

Local marinated olives	7.5
Eggplant lasagna	18
Sweet potato & coconut soup, woodoven bread	15.9
Woodoven bread, Extra virgin olive oil, Chris Jarrmer's sticky balsamic	8

Burgers all served with salad or fries Bowden burger, ground beef patty, bacon, cheese, onion, tomato, chipotle mayo, lettuce GFA

Buttermilk Chicken, southern fried chicken, lettuce, carrot, sesame mayo	19.5
Vegie Burger, haloumi, hummus cucumber, lettuce, tomato chutney mayo V & GFA	19.5
Chicken Schnitzel Burger , crumbed chicken breast, lettuce, mayo avocado	19.5
Brisket Burger, 18 hrs smoked brisket, slaw, SBR BBQ sauce, jack cheese	19.5
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Comfort

Porcini Gnocchi, house made gnocchi, mushrooms, porcini sauce, fresh herbs, truffle oil, parmesan V	24.9
SA Blue Swimmer crab & Moreton Bay bug linguine parsley, chilli	36
Nasi Goreng Indonesian Fried Rice, Chicken, Vegetables, Pineapple, Fried Egg	18.5
Beef Rogan Josh, steamed rice & roti	26.9
Tamarind Chicken curry, steam rice & roti	26.9
Beef Goulash, house made spaeztle, cucumber salad	26.9

Off the Grill

Traditional Austrian Schnitzel 24.9

SPECIALS

We've got

something

new and

exciting

happening

everyday here

at

JARMER'S

KITCHEN...

Life's fun with

a bit

of special

in it !

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Paying homeage to his hertiage, Chef Chris Jarmer creates an authentic schnitzel made with the best cuts of veal or chicken. Crumbed & fried to order using fresh canola oil. Served with

Dishes for two or more

Chateaubriand Sha-tō-brē-on

800-1kg Angus pure Beef Tenderloin, slow roasted & served with, Tripple cooked Kestral potatoes, green beans, mushrooms, roasted shallots & Bearnaise Sauce GFA

125

FIFTH ST PIZZ

Authentic style Italian woodoven pizza will have you thinking yo are dining in the streets of Naples. See availability*

Wednesday - Saturday from 5pm

Steak of the day, triple cooked potatoes, green beans &	c glaze	poa	No.1 TMNT Pepperoni & Cheese No.2 Princess Margherita, Fresh Mozzarella, Tomato & Basil 18	20 19
Salad Asian roasted beef salad, mixed leaf, nuts & thai dressing	ng	22	No.3 Truffle Duck, Confit Duck, Onion Jam, Grana, Fresh herbs, White Truffle Oil 22	23
Grilled halloumi, pomegranate, lentils, freekeh, red onion, slivered almonds mixed herb		19.5	No.4 King Prawn, Chilli, Garlic, Lime, fresh Mozzarella 24	24
Caesar Salad, poached egg, bacon, reggiano parmesan,	, croutons	19.5	No.5 Texan Yoder Smoked Brisket,Pulled Pork, fresh Mozzarella & House BBQ Relish 22	23
Extra Love	Ч		No.6 Vegetarian Pumpkin, Beetroot, Fresh Mozzarella, Basil Pesto & Fetta 22	23
Fries Triple cooked potato	8.0 10		No.7 Mushroom, Truffle Salsa, Fresh Mozzarella, Grana, Roquette & Fresh Herbs 22	23
Mac & Cheese Flash fried broccolini, kale, chili, flaked almonds, butter	10 10		No.8 San Danielle Prosciutto, Tomato, Fresh mozzarella, Grana & Roquette	24
Rocket, walnut, crispy enoki, parmesan, truffle oil	12		No.9 Garlic, olive oil	13
Green Salad	10		#GF Base +\$4 . #No Half/Half #Sorry no Changes	

We take your allergy and dietary requirements very seriously. Please advise your needs at time of booking and our Chefs and kitchen team will do their best to accommodate you.