

Jolleys

BOATHOUSE

THREE COURSE MENU - \$79PP

STARTER

Kingfish crudo (GF, NF, DF)

Soy ponzu, avocado cream, finger lime, onion & cucumber salsa, Togarashi

OR

Stracciatella cheese

Pickled plums, heirloom tomato, chipotle & parmesan cream, vincotto, basil oil

MAINS

Seared chicken breast (GF)

Cashew and almond cream, heirloom carrots, butter & lemon thyme crumb, chicken jus

OR

Chermoula marinated cauliflower (GF, DF, NF)

Cannellini bean cassoulet, pickled onion, pomegranate molasses

DESSERT

Tropical Meringue (GF, NF)

Mango mousse, coconut ice cream, Chantilly cream, meringue

OR

Vegan chocolate mousse (GF, DF, NF)

Raspberry coulis, assorted berries



FOUR COURSE MENU - \$95PP

SNACKS

Smoked lamb croquette

Chipotle romesco, beetroot remoulade

STARTER

Poached prawns (GF, DF)

Gribiche, compressed melon, Avruga caviar, avocado, citrus segments, chia seed cracker

OR

Stracciatella cheese

Pickled plums, heirloom tomato, chipotle & parmesan cream, vincotto, basil oil

MAINS

Grilled O'Connor Angus beef rump (GF, NF)

Bone marrow butter, beef jus

OR

Chermoula marinated cauliflower (GF, DF, NF)

Cannellini bean cassoulet, pickled onion, pomegranate molasses

DESSERT

Tropical Meringue (GF, NF)

Mango mousse, coconut ice cream, Chantilly cream, meringue

OR

Vegan chocolate mousse (GF, DF, NF)

Raspberry coulis, assorted berries

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We ask patrons with food allergies to please inform wait staff prior to ordering.

. We will endeavor to accommodate your dietary needs, however, we cannot be held responsible for traces of allergens.

15% Sunday surcharge applies.

@jolleysboathouse