

Jamison

Dinner menu

Black Cockatoo Bakery Emmer sourdough, Pepe Saya butter

Entrée

Pan Seared Scallops

Snow white cauliflower florets, avocado, mango, Spanish onion salsa, balsamic glaze

House gnocchi

Garlic prawns, burnt sage butter, Riesling, comte

J.V.R Salad v

Cashew rocket pesto, mesclun, kalamata olives, Bulgarian fetta, semi dried tomatos, sweet potato crisps

Main

Crispy Skin Tasmanian Salmon Fillet g

Pepperonata & char-grilled zucchini, hand cut potato citrus & dill deurre blanc

Pan Roasted Beef Eye Fillet g

Forest mushrooms, cognac marinated fig sauce, tasmanian potatoes, broccolini

Caramelised Slow Roasted Pork Forequarter g

Dijon, maple, honey glaze, oven baked vegetables, parmentier sauté apple & spinach

Dessert

Sticky Date Pudding

Toffee sauce, vanilla ice cream, brandy snap

Mini Pavlova g

Mixed berry compote, passion fruit pulp, fresh cream

Flourless Chocolate & Hazelnut Torte g

Chocolate ganache, chocolate curl

2 course menu \$65 per person, 3 course menu \$75 per person

v = vegetarian, g = gluten free

2% surcharge applies for all credit card payments and international credit/debit card payments. 15% surcharge applies on NSW public holidays.