

**BREADS**

- Fresh Bread Board** \$5.50  
selection of bread rolls and mini loaves
- Garlic Bread** \$7  
grilled baguette w whipped garlic butter
- Garlic & Cheese Bread** \$8  
grilled baguette w cheese & whipped garlic butter

**STARTERS**

- Coffin Bay SA Oyster**
  - Natural \$3.50
  - Rockefeller \$4.50
- Scallops Piri Piri (G)** \$25  
seared Harvey Bay scallops, pea puree, rangoon salad w spicy piri piri vinaigrette, chicken crackling & pickled daikon

**JR PLATTERS**

- The Mezziah Platter** \$38  
breads and dips, pickled vegetables, spring rolls, dim sims, samosas & dumplings
- The JR Tasting plate** \$50  
szechuan calamari, scallops piri piri, smoked salmon, tandoori chicken tenders, marinated beef skewers, grilled vegetables & dips
- JR cheese platter** \$30  
selection of artisan cheeses, crackers, dried fruits, chutneys and dips

**SIDES**

- Crunchy Steak Fries \$6
- Onion Rings \$6
- Homemade Bashed Potato \$5
- Char Grill Corn Cobbs \$5
- Seasoned wedges \$8  
w sour cream & sweet chill sauce



**SALADS**

- House Salad (D) (G) (V)** \$12  
tossed mesculin, wedged tomato, cucumber & balsamic dressing
- Chickpea Salad** \$12  
chickpeas, snow peas, red onion, parsley, avocado, cucumber & feta cheese w lemon dressing
- Caesar** \$12  
crispy cos lettuce, poached egg, bacon, parmesan cheese, croutons & caesar dressing
  - w Chicken \$18
  - w Lobster \$18

**SCHNITZELS**

- Your choice of 250g crumbed Lamb, Chicken or Veal
- Parmigiana** \$25  
napoli sauce, ham & cheese
- Surf & Turf** \$25  
grilled prawns & garlic cream sauce w cheese
- The Alice** \$25  
napoli sauce, bacon, fried egg & cheese
- The Supreme** \$25  
napoli sauce, grilled ham, salami, bacon, pepperoni & cheese

**VEGETARIAN OPTIONS**

- Tofu & Chickpea Curry** \$24  
aromatic Indian spices mingle with chickpeas, green beans, potatoes & coconut milk with green beans on steamed rice
- Vegetable carbonara & Spaghetti** \$24  
this vegetarian twist on the Italian classic carbonara, just as creamy and delicious as the original topped w green peas

**DESSERTS**

- Warm Apple Pie** \$10  
w maple syrup & vanilla ice cream
- Mississippi Mud Cake** \$10  
w chocolate ganache, cream & vanilla ice cream





**JR PADDOCKS**

Fillet 250g	\$40
Scotch 300g	\$38
T bone 450g	\$42
Rib Eye Bone-In 350g	\$40
New Yorker 300g	\$36
Wagyu New Yorker 300g	\$55

**Sauces**

- Pink Pepper Corn – beef infused
- Barbeque Relish – onion, capsicum & carrot
- Garlic Cream – rich double cream
- Forester – mushroom & thyme
- Hot Chilli Sauce

**RIBS YOUR CHOICE**

served w crunchy chips and our house salad

	Half Rack	Full Rack
<b>Beef</b> slow cooked in an orange bbq sauce & finished on a hot char grill	\$32	\$49
<b>Pork</b> slow cooked in an orange bbq sauce & finished on a hot char grill	\$35	\$42
<b>Lamb</b> char grilled w lemon, herb & honey mustard marinade	\$39	
<b>Rib Platter</b> a selection of beef, pork & lamb ribs		\$55

**JR CLASSICS**

<b>Fish &amp; Chips</b> <i>your choice of</i> grilled or tempura battered barramundi fillets, house salad w tartare sauce & crunchy fries	\$26
<b>Steak Sandwich</b> grilled sirloin on Turkish bread w bacon, fried egg, tomato, cheese, caramelised onions, lettuce, relish & crunchy chips	\$26



<b>Schnitzel Roll</b> 250g chicken schnitzel w grilled bacon, fried egg, ham, pineapple, cheese & crunchy fries	\$20
<b>Szechuan Calamari</b> lightly fried szechuan calamari w nam jim sauce & lemon	\$20
<b>Portuguese Chicken (D) (G)</b> marinated & grilled half chicken w corn kernels, crunchy fries & seasonal vegetables	\$25
<b>Grilled Salmon (D) (G)</b> warm quinoa salad, w sauteed tri coloured capsicums, garlic, olive oil, lemon juice and aioli	\$35

**BURGERS**

<b>Premium Beef Burger</b> 300g preminal pasture fed beef patty, lettuce, cheddar, tomato, spanish onion, truffle oil aioli & caramelised onion jam w chips and pickles	\$23
<b>Chicken Breast Burger</b> South American spiced (adobo) chicken breast, grilled w a garlic and shallot puree, sautéed green beans, baby potatoes w thyme and a chimchurri sauce	\$22
<b>Barramundi Fillet Burger</b> grilled NT barramundi fillet, caramelised onions, tomato relish, sliced tomato, water crest, rocket leaves, pickled cucumber & olive tapenade w chips & tartare sauce	\$24
<b>The Juicy Burger</b> <i>Take the JUICY step, with 2 beef burgers in one complete tasty picture.</i> double 600g Preminal pasture fed beef patty, cheddar, tomato, spanish onion, truffle oil aioli & caramelised onion jam w chips and pickles	\$30
<b>Xtra's</b> bacon, fried egg, avocado, caramelised onion, beetroot, pineapple	\$2

