



## SMALL PLATES

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### **Jalapeno Poppers** (v)

Cream Cheese Filled Jalapeno, Crumbed & Fried, Chili Berry Jam, **\$24**

### **Chicken Karaage Wings** (gf)

Marinated in a Finger-licking trio of Sauces, Lightly-Dusted & Fried, White BBQ Sauce, **\$19**

### **Bruschetta** (v)

Fresh Tomatoes, Fresh Basil, Red Onion, Ciabatta, Olive Oil, Balsamic Glaze, Shaved Parmesan, **\$17**

### **Veggie Duo** (gf) (v) (vg op)

Duo of Fresh Seasonal Veggies, Pan-Seared, Tossed in Mint Harissa, Finished w/Feta & Dried Chili Flakes, **\$19**

### **Mushroom Medley** (gf) (v) (vg)

Trio of Earthy/Umami Mushrooms w/Truffle Oil, Garlic Herb Butter, & Balsamic Reduction, **\$25**

### **Mac & Cheese** (v op)

House Made – Skillet Baked, Topped w/Bacon Jam & Parmesan, **\$17**

### **Italian Meatballs**

Black Angus & Wagyu Beef mix Meatballs, Italian Sauce, a Trio of Cheeses & Ciabatta, **\$24**

### **Garlic Butter Prawns** (gf op)

Sizzling Skillet-baked Prawns in Garlic Herb Butter, Ciabatta, on Bed of Dressed Mixed Leaves w/Balsamic & Seedy Mustard, **\$27**

### **Garlic Butter Marron** (gf)

Half local Marron in Garlic Herb Butter, on Bed of Dressed Mixed Leaves w/Balsamic & Seedy Mustard, **\$31**

### **Hand-Cut Fries** (gf) (v) (vg op)

Bendotti Potatoes, Roasted Garlic Aioli, Sea Salt & Tomato Relish, **\$14**

### **Italian Sea Salt Wedges** (gf) (v) (vg op)

Thick, Fresh Potatoes, Sweet Chilli and Sour Cream Dips, **\$14**



## LARGE PLATES

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### **Jaspers Lamb Rack** (gf)

Herb Crusted Lamb Rack (four, approx 380g),  
with Truffle Mash w/Truffle Oil, Baby Carrots,  
Seasonal Greens, Red Wine Jus, Reduced Balsamic, **\$49**

### **Pork Belly Ribs** (gf)

Slow Cooked Cajun Spiced Ribs (approx 400g),  
Whisky BBQ Sauce, Apple Sauce, Homemade Slaw & Carrot Jam, **\$41**

### **200g Eye Fillet Steak** (gf)

Tender Eye Fillet Steak, with Truffle Mash w/Truffle Oil,  
Seasonal Veggies, Red Wine Jus, **\$49**  
+ Add Half Pemby Marron, **\$24**

### **Jaspers' Ultimate Burger**

Our Specially-Blended Juicy 250g Black Angus & Wagyu Patty  
Bacon Jam, Fried Onion Rings, Slaw, Whisky BBQ Sauce,  
Swiss Cheese, Potato Bun & Hand Cut Fries, **\$38**

### **Barramundi Caponata** (gf)

Fillet of Soft Barramundi, with Crispy Skin, Served on a Vibrant  
Caponata (Eggplant, Zucchini, Olives, Capers, Cherry Tomato,  
Capsicum Trio) Baby Spinach, & Garlic Herb Butter, **\$39**

### **Calamari Salad** (gf)

Fresh-Chopped Squid Rings, Lightly Fried in Maize Flour Tempura,  
Served on a Mediterranean-Style Salad of Fresh Leaves, Cucumber,  
Tomatoes, Red Onion, w/Roasted Garlic Aioli & Lemon Wedge, **\$32**

### **Classic Paella**

Mussels, Prawns, Snapper & Chorizo, Arborio Rice,  
Paprika, Garlic Herb Butter, Chargrilled Peppers & Ciabatta, **\$38**

### **Crispy-Skinned Duck Leg**

Duck Leg on a bed of Creamy Roast Pumpkin, Baby Spinach  
& Pine Nut Risotto with Burnt Butter, Herbs, Roast Pumpkin,  
Carrot Jam, **\$43**

### **Mushroom Risotto** (v)

An Enticing Trio of Button, Field and Enochi Mushrooms  
on a bed of Home-made Creamy Risotto, **\$32**

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## **SIDES**

**Veggie Duo**  
(gf) (v) (vg op), **\$19**

**Half Marron**  
Garlic Herb Butter, **\$24**

**Truffle Mash** (vg)  
Pemby Potatoes  
Garlic Herb Butter  
& Truffle Oil **\$15**

**Italian Sea Salt Wedges**  
(gf) (v) (vg op), **\$14**



## MENU

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### KIDS' MENU

**Popcorn Chicken** (gf)

Lightly-Dusted & Fried, Ketchup, Bendotti Fries, **\$14**

**Fish & Chips** (gf)

Tempura Battered Barramundi, Ketchup, Bendotti Fries, **\$14**

**Mac & Cheese** (v)

House Made, Skillet-Baked, **\$14**

**Kids' Ice Cream** (v)

Two scoops of Vanilla with Chocolate or Strawberry Sauce, **\$8**

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Apple or Orange Juice box 250ml, **\$3**

Coca-Cola, **\$4**

Kirk's Lemonade, Creaming Soda or Ginger Beer, 375ml, **\$4.50**

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## DESSERTS

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#### Jaspers Bourbon Brownie

Warm Dark Chocolate Macadamia Bourbon Brownie,  
Vanilla Ice Cream & Caramel Sauce, **\$19**  
Extra Scoop of Ice Cream, **\$4**



#### Apple Pie

Served Sizzling in a Hot Skillet with Bourbon Syrup,  
Salted Caramel & Salted Caramel Ice Cream\*, **\$19**  
Extra scoop of Ice Cream, **\$4**

Suggested pairing:

Sheep Dog Peanut Butter Whiskey (pour it on the ice cream! wow!) 35%ABV, **\$9**

#### Sticky Date Pudding

Butterscotch Sauce, Old English Toffee Ice Cream, **\$17**  
Extra Scoop of Ice Cream, **\$4**  
Suggested pairing: Maker's Mark 46, 43%ABV, **\$15**

#### Deep-fried Mars Bar

Decadent deep-fried Mars Bar in light batter  
served with English Toffee Ice Cream & Caramel Sauce, **\$14**  
Extra scoop of Ice Cream, **\$4**

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### LIQUER

#### Mr Black Cold Brew Coffee Liqueur, 25%ABV, \$11

A bittersweet blend of top-grade Arabica coffees and Australian wheat vodka.  
Each and every bottle is made by hand north of Sydney.

#### Karri Honey Whisky Liqueur, 30%ABV, \$13

A rich smooth blend of specially selected small batches of Limeburners malt whisky  
married with WA karri honey, and infused with exotic spices.



#### Peanut Orange Bliss, \$19

A perfect pairing to our Bourbon Brownie. Sounds barking mad, but it's sublime.  
Sheep Dog peanut butter whiskey liqueur (35% ABV) balanced with a shot of Cointreau  
(40% ABV). Peanut brittle, creamy oak and hints of Snickers bar with orange peel tang.

\*Anyone under 18 years of age will not be served the Bourbon Syrup when  
ordering the Apple Pie.

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## WHISKY & CHOCOLATE!



Jaspers x Southern Forests Chocolate Company presents hand-crafted, thin slices of cacao heaven that melt on the tongue and pair with magnificent whiskies.

### SALTED GOLD

Caramelised white chocolate with soft and crunchy Maldon Sea Salt flakes. Rich notes of toffee, butter and cream, with the salty notes pairing with these sea-facing distilleries.

**Old Pulteney 17yo**, 46%ABV + CHOCOLATE, **\$70**

*Double Gold – San Francisco World Spirits Awards – this is a rare bottle*

*Best Single Malt Aged 16-21 Years (Multiple Casks) – Jim Murray's Whisky Bible 2013*

**Oban 14yo**, 43%ABV + CHOCOLATE, **\$30**

*Classic malt, with slightly salty coastal character, a touch of golden syrup & subtle smoke.*

### VELVET CREAM

Milk Couverture 33.6% milk chocolate – Caramelised cacao and cream notes with a rich and velvety mouth feel. These whiskies offer a suitable smoothness.

**Dalwhinnie 15yo**, 43%ABV + CHOCOLATE, **\$24**

**Glenkinchie Distillers 12yo**, 43%ABV + CHOCOLATE, **\$27**

*Astonishing balance between the sweet and dry flavours of vanilla and grape, nutty tones*

### DARK FRUITS

55% Dark Couverture – cacao beans are roasted whole for a full-bodied dark chocolate, with bittersweet tones and vanilla finish, highlighting the fruits in each. Decadent.

**Russell's Reserve 10yo Small Batch**, 45%ABV + CHOCOLATE, **\$17**

*Rich, caramel and vanilla taste and a uniquely smooth finish*

**Glenmorangie Signet**, 46%ABV + CHOCOLATE, **\$48**

*Made with precious chocolate malt spirit, espresso-like intensity – stunning*

### DEEP & RICH

Single Origin Ecuador 70.4% – intense, deep roasted cacao, lively fruitiness and complexing hints of whiskey, rum & tobacco melts on the tongue with these complex whiskies.

**Ardbeg Uigeadail (“Oog-a-dal”)**, 54.2%ABV + CHOCOLATE, **\$29**

*Deep, smoky notes with luscious, raisiny tones of old ex-Sherry casks.*

**Lagavulin 16yo**, 43%ABV + CHOCOLATE, **\$34**

*Celebrated for its strong smoke and seaweed aromas, backed by a nutty complexity and light fruitiness*

### DEEP-FRIED MARS BAR

Slices of deep-fried Mars bar served with vanilla ice cream & caramel sauce, **\$14**

**Buffalo Trace Kentucky Straight Bourbon**, 40%ABV, **\$9.50**



#JASPERSEMBERTON