

S·T·A·R·T·E·R

air chips - sweet chilli - sour cream or aioli **9**

duck croquettes[3] 11.0 +croquette 4.0

porcini arancini - aioli 10.0

local marinated olives 6.5

lângos [HUNGARIAN FRIED FLAT BREAD] 9.0

lângos - smoked salmon - dill - sour cream 12.5

raw fish carpaccio, brunoise vegetable citrus dressing (salmon, kingfish, tuna - please ask for todays choice) **20.50**

prawn cocktail - new season spencer gulf prawns, avocado - cos - island blush sauce **20.50**

grilled chorizio, goats curd, woodoven bread **17.0**garlic + cheese bread **8.0**

· chefs selection plate - feeds 2-4 30.0

L·I·T·E

asian beef salad - Chris Jarmer's asian dressing **19.0** grilled halloumi -pomegranate - lentils - freekeh red onion - slivered almonds - mixed herb **18.0**

asian chicken salad - vermicelli noodles - thai basil - snowpea tendrils - baby asian leaf **19.0**

quinoa - roasted pumpkin, danish feta - mint - seeds - dukkah - currants [chicken +3] 19.0

Select a few larger and side dishes and enjoy a family style dining experience.

L·A·R·G·E·R

steak of the day- triple cooked potatoes - green beansglaze **poa**

wiener schnitzel (pork - chicken - or veal) potato salad - cucumber salad or french fies **24.9**

local fish of the day poa

potato gnocchi - mushrooms - porcini sauce - truffle oil - parmesan - fresh herbs **24.9**

potato gnocchi - pan fried - peas - asparagus - zucchini - ricotta - fresh herbs - toasted pine nuts **24.9**

chefs pasta poa

S·I·D·E

french fries 8

rocket + pear salad 9.0

flashed fried broccolini - chilli salt- flaked almonds **9.0** house green salad **8.0**

C·O·M·FO·R·T

bowden burger - wagyu ground rump pattie -onion confit - house mayo - lettuce - tomato - pickles- softbun - fries 16.5

wiener burger- chicken schnitzel house mayo - avocado - lettuce - soft bun - fries **16.5**

katsu burger - panko crumbed pork kimchi - lettuce - sriracha - mayo - soft bun - fries **16.5**

buttermilk chicken burger - southern style chicken seasame mayo - carrot slaw - softbun - fries 16.5

vegie burger - chickpea pattie -mushrooms - grilled zucchini -mayo - soft bun- fries 16.5

add a little love to these babies bacon +2 Cheese +2 Avocado +3

L·U·N·C·H T·I·M·E

the italian - prosciutto - provolone - semi dried tomato - eggplant - wood oven bread **13.0**

the dane - toasted sour dough - smoked salmon - red onion - caper mayo - rocket **13.0**

the french - toasted baguette - roast beef - dijon mustard - rocket 13.0

duck croquettes - poached eggs - onion confit - baby herbs 13.0

vietnamese omelette - thai basil - snowpea tendrils - baby asian leaf **15.0**

add minced asian chicken + 5.0



the JARMER SHARE menu

\$60 pp

Let us do the hard work and have us choose a selection of our favourite offerings from the menu.

for you to enjoy this family style dining experience. A perfect way to share an exquisite feast style menu

> Minimum 4 people. Only available as an entire table order. Dietary requirments are accommodated

S·A·T·U·R·D·A·Y·S Chateaubriand

Sha-tō-brē-on. The classic dish for 2 -4 made from the Center-cut fillet,

800gm roasted eye fillet feeds 2- 4 with roasted potatoes, roasted shallots, greenbeans and hollandaise

*Saturday evening or pre order for any day

\$100.0

JARMER'S

KITCHEN

Wherever possible we source fresh + local ingredients, with an emphasis on seasonal produce.

Dressings and mayonnaises are made in house, we use australian fed + grown meat, seafood + poultry

parmer's kitchen is a casual style eatery celebrating family, friends and food. We encourage you to enjoy a family style Dining experience. Where dishes are shared and you can experience the fresh and simple flavour our menu has to offer. Our menu has been crafted around Chris Jarmer's culinary essence of his culture, travels and passion for food. We believe a meal is best celebrated with your loved ones and true flavour is true love, from our family to yours happy eating.