

JACKSON RANCH

entree

Pansotti of sweetcorn, Spencer Gulf prawns, capers, basil | \$28

BBQ lamb rib, marinated peppers, chimichurri | \$26

Scallop crudo, native sambal, finger lime, seaweed cracker | \$28

Asparagus, snap peas, radish, whipped white bean, preserved yolk, chive oil | \$22

mains

Today's fish, broad bean, sorrel, champagne & avruga sauce | \$46

Roast chicken breast, leek, wood ear mushroom, manchego, tarragon | \$42

Charcoal striploin, flat beans, oxheart tomato & paprika dressing | \$48

Baked pumpkin, macadamia cream, saltbush, pepita crumb | \$38

sides

Fries, black garlic aioli | \$12

Broccolini, ricotta salata, confit garlic, lemon | \$12

Salad leaves, yuzu, pickled radish | \$12

Dauphinoise potato | \$14

dessert

Baked meringue, buffalo yoghurt, lemon myrtle curd, wax flower | \$16

Chocolate torte, raspberries, vanilla gelato | \$16

Affogato, short bread, Frangelico, vanilla gelato | \$18

Cheese, select 1 of 3 (Brie, blue or cheddar) served with crackers, Peter's honeycomb & quince | \$18

specials

Local Clyde River Oysters | \$6 ea

Natural with lemon, finger lime & nori
vinaigrette

Laurent Perrier La Cuvee Brut

375ml | \$78

Jindy Caiprinha | \$19

Pear schnapps, ginger liqueur and lime

SUNDAYS INCUR A 12% SURCHARGE.
1% SURCHARGE ON VISA & MASTERCARD
& 2.5% SURCHARGE ON AMEX.