



Fathers Day MENU

Choose from our specially curated Father's Day Chef's Menu
for only **\$89 per person** with a complimentary draught beer for Dad
or
alternatively, you may choose from our shared platters available below.

to start

ROSEMARY GARLIC FOCCACIA v
w/ olive oil & balsamic

mains

CHAR-GRILLED SALMON gf
cauliflower cheese | pickled asparagus | dill cream sauce

OR

WAGYU BEEF RUMP MB 6+ OR ROAST PORK gf
*yorkshire pudding | glazed heirloom vegetables
potato duet | red wine jus*

to finish

STICKY DATE PUDDING gf
butter scotch ice cream

OR

APPLE CRUMBLE gf
vanilla ice cream

or to share

THE JETTY INDULGENCE gfo m | 215

*grilled rock lobster | grilled bugs | grilled scallops | fresh natural oysters
grilled prawns | steamed garlic black mussels | house smoked cured salmon
lemon chilli squid | fried potatoes | house preserved vegetables | asian salad | bread & dips*

OCEAN PLATTER gfo m | 110

*grilled bugs | fresh natural oysters | grilled prawns | steamed garlic black mussels
house smoked cured salmon | lemon chilli squid | house preserved vegetables | bread & dips*

THE BUTCHERS' BOARD gfo | 89

*crispy chicken bites | two butchers' cuts of the day
chicken wings | chorizo | corn | bread & dips*

LAMB BANJO gf | 99

slow roasted shoulder of lamb | roasted vegetables

GRILLED WHOLE ROCK LOBSTER gf a | mp

asian salad | fried potato | choice of chilli sambal aioli, béarnaise or chimichurri

150 DAY GRAIN FED CHATEAUBRIAND (800gm) gf | 148

fried potato | asian salad | jus

(v) vegetarian (vg) vegan (vgo) vegan option (gf) gluten free (gfo) gluten free option (a) australian (i) international (m) mixed

should you have any special dietary requirements or allergies, please inform your waiter. we will endeavour to accommodate your dietary needs, however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

service charge - 10% on sundays & 15% public holidays



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