

# JARMER'S

KITCHEN

## SMALL & SHARE

Local marinated warm olives	10.5
Wood oven bread, evo, Chris Jarmer's sticky balsamic, dukkah	11.5
Oven baked French baguette, garlic & chive butter	12.5
Rizzoli anchovies, grilled bread	15.5
Ortiz anchovy soldiers, toasted brioche, sauce gribiche	9 ea
Porcini arancini, aioli [7]	14.5
Pork Katsu Brioche Sando (sandwich) slaw, bbq sauce [4]	19

## COMFORT

Porcini Gnocchi, house made gnocchi, mushrooms, porcini sauce, fresh herbs, truffle oil, parmesan	28
Duck Pappardelle, mushrooms, confit duck, porcini sauce, truffle oil, parmesan, fresh herbs	34
Eggplant Parmigiana	24
SA blue swimmer crab, Moreton Bay bugs, Spencer Gulf prawns, linguine parsley, chilli (100% Australian Seafood) (sub pasta for zucchini strings)	40
Nasi Goreng Indonesian fried rice, chicken, vegetables, pineapple, fried egg	24
Tamarind Duck leg curry, steam rice & roti	33
Pasta of the Day	poa

## BURGERS all served with salad or fries

Bowden Burger, ground beef patty, bacon, cheese, onion, tomato, chipotle mayo, lettuce GFA +4 extra beef patty	25
Buttermilk Chicken, southern fried chicken, lettuce, carrot, sesame mayo	25
Veggie Burger, veggie patty, hummus, cucumber, lettuce, tomato chutney mayo V & GFA	25
Chicken Schnitzel Burger, crumbed chicken breast, lettuce, mayo avocado	25
Brisket Burger, 18 hrs smoked brisket, slaw, BBQ sauce,	25

## SALAD

Asian Roasted Beef Salad, mixed leaf, nuts & Thai dressing	24
Grilled Halloumi Salad, freekeh, spring onions, cherry tomatoes, green beans, dukkah, fresh herbs, Chris Jarmer's sticky balsamic & truffle oil	24
Caesar Salad, poached egg, bacon, reggiano parmesan, croutons +6 Gilled Chicken +10 Grilled Prawns +10 Chicken Schnitzel	24

## GRILL & PAN

Steak of the day, triple cooked potatoes, green beans & glaze	poa
Market Fish of the day	poa

## EXTRA LOVE

Triple cooked potato	12
Fries	11
Mac & Cheese	14
Flash fried broccolini, kale, chilli, flaked almonds, butter	13
Rocket, walnut, crispy enoki, parmesan, truffle oil	18
Loose leaf green salad, white balsamic dressing	14
Caprese salad	18

## TRADITIONAL AUSTRIAN SCHNITZEL

27.5  
Veal 31

Paying homage to his heritage, Chef Chris Jarmer creates an authentic schnitzel made with the best cuts of veal, pork or chicken. Crumbed & fried to order using fresh canola oil. Served with traditional potato & cucumber salad

## CHATEAUBRIAND Sha-tō-brē-on

140

800-1kg Angus pure Beef  
Tenderloin, slow roasted & served with,  
triple cooked Kestral potatoes, green beans,  
mushrooms, roasted shallots & Bearnaise Sauce  
GFA

## PJ'S VANILLA SLICE

Our slice of HEAVEN

Our house made vanilla slice is a Jarmer family special. This recipe has been mastered by Peter Jarmer and we call it our "Slice of Heaven" This decadent pastries is comprised of crisp puff pastry sandwiched around a thick layer of fluffy vanilla crème custard.

11

## DESSERT

PJ vanilla slice	11
Chocolate Brownie, vanilla bean icecream	11
Apple Crumble, vanilla bean icecream	11
Stickydate Pudding, vanilla bean icecream	11
Tiramisu	11
Baked Cheesecake, berry compote, cream	11

\* Our desserts are all made in house, at times desserts are subjected to availability.

If you are a group of 10 & over, & paying for individual meals please order at the counter

