

JARMER'S

KITCHEN

FANCY MADE EASY . JARMER'S KITCHEN EST. 2014 . THE JARMER FAMILY, RESTAURATEURS SINCE 1982

SMALL & SHARE

Local Marinated Warm Olives	10.5	Ortiz Anchovy Soldiers , toasted brioche, sauce gribiche	9 ea
Wood Oven Bread , evo, Chris Jarmer's sticky balsamic, dukkah	11.5	Porcini Arancini, Aioli [7]	14.5
Oven Baked French baguette , garlic, chive butter	12.5	Pork Katsu Brioche Sando (sandwich) slaw, bbq sauce [4]	22
Rizzoli Anchovies , grilled bread	16		

SALAD

Asian Roasted Beef Salad , mixed leaf, nuts, Thai dressing	24.5	Caesar Salad , poached egg, bacon, reggiano parmesan, croutons +6 Gilled Chicken +15 (5)Grilled Prawns +10 Chicken Schnitzel	24.5
Grilled Halloumi Salad , freekeh, spring onions, cherry tomatoes, green beans, dukkah, fresh herbs, Chris Jarmer's sticky balsamic, truffle oil	24.5	Thai Black Pepper Chicken Salad , vermicelli noodles, bean sprouts, carrots, iceberg lettuce, coriander, Thai basil, mint, lime dressing	24.5

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	Veggie Burger , veggie patty, hummus, cucumber, lettuce, tomato chutney, mayo V GFA	25
Buttermilk Chicken , southern fried chicken, lettuce, carrot, sesame mayo	25	Chicken Schnitzel Burger , crumbed chicken breast, lettuce, mayo avocado	25
		Brisket Burger , 18 hrs smoked brisket, slaw, BBQ sauce,	25

PASTA

Porcini Gnocchi , house made gnocchi, mushrooms, porcini sauce, fresh herbs, truffle oil, parmesan	30	Traditional Spaghetti Carbonara , guanciale pecorino, parmesan, egg yolk, black pepper	28.5
Duck Pappardelle , mushrooms, confit duck, porcini sauce, truffle oil, parmesan, fresh herbs	34	Eggplant & Buratta Pasta , short pasta, eggplant, tomato, basil & buratta parmesan, fresh herbs	28.5
Eggplant Parmigiana	26	Pasta Pepperoncini , pasta with chilli, garlic, anchoives, parsley, parmesan cheese	26
Seafood Linguine , SA blue swimmer crab, Moreton Bay bugs, Spencer Gulf prawns. parsley, chilli (100% Australian Seafood) (sub pasta for zucchini string)	40		

GRILL & PAN

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

FRENCH CLASSICS

CHATEAUBRIAND 800-1kg Angus pure Beef Tenderloin, slow roasted & served with, triple cooked Kestral potatoes, green beans, mushrooms, roasted shallots & Bearnaise Sauce GFA
Sha-tō-brê-on
145

STEAK TARTARE hand chopped raw beef fillet, onions, capers, pepper,
35

TRADITIONAL AUSTRIAN SCHNITZEL

CHICKEN 28 | PORK 28 | VEAL 31
(2 pieces)

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

SCHNITZEL A LA HOLSTEIN

Veal Schnitzel (1piece), fried egg, Ortiz anchovies 28

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

PJ'S VANILLA SLICE

12

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.

DESSERT

PJ vanilla slice	12
Chocolate Brownie, vanilla bean icecream	12
Apple & Rhubarb Crumble, vanilla bean icecream	12
Stickydate Pudding, vanilla bean icecream	12
Tiramisu	12
Baked Cheesecake, berry compote, cream	12
Creme Brulee	12

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