

JARMER'S

KITCHEN

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

SMALL & SHARE

Local Marinated Warm Olives	11	Ortiz Anchovy Soldiers , toasted brioche, sauce gribiche	9.5 ea
Wood Oven Bread , evo, Chris Jarmer's sticky balsamic, dukkah	12	Porcini Arancini, Aioli [7]	15
Oven Baked French baguette , garlic, chive butter	13	Pork Katsu Brioche Sando (sandwich) slaw, bbq sauce [4]	23
Rizzoli Anchovies , grilled bread	17		

SALAD

Asian Roasted Beef Salad , mixed leaf, nuts, Thai dressing	25	Caesar Salad , poached egg, bacon, reggiano parmesan, croutons +6 Grilled Chicken +15 (5)Grilled Prawns +10 Chicken Schnitzel	25
Grilled Halloumi Salad , freekeh, spring onions, cherry tomatoes, green beans, dukkah, fresh herbs, Chris Jarmer's sticky balsamic, truffle oil	25	Thai Black Pepper Chicken Salad , vermicelli noodles, bean sprouts, carrots, iceberg lettuce, coriander, Thai basil, mint, lime dressing	25

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	31	Traditional Spaghetti Carbonara , guanciale pecorino, parmesan, egg yolk, black pepper	29
Duck Pappardelle , mushrooms, confit duck, porcini sauce, truffle oil, parmesan, fresh herbs	35	Eggplant & Buratta Pasta , short pasta, eggplant, tomato, basil & buratta parmesan, fresh herbs	29
Eggplant Parmigiana	27	Pasta Pepperoncini , pasta with chilli, garlic, anchoives, parsley, parmesan cheese	27
Seafood Linguine , SA blue swimmer crab, Moreton Bay bugs, Spencer Gulf prawns. parsley, chilli (100% Australian Seafood) (sub pasta for zucchini string)	41		

GRILL & PAN

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

FRENCH CLASSICS

CHATEAUBRIAND Sha-tō-brē-on 150	800-1kg Angus pure Beef Tenderloin, slow roasted & served with, triple cooked Kestral potatoes, green beans, mushrooms, roasted shallots & Bearnaise Sauce GFA
--	--

STEAK TARTARE 35.5	hand chopped raw beef fillet, onions, capers, pepper,
-------------------------------------	---

TRADITIONAL AUSTRIAN SCHNITZEL

CHICKEN 28.5 | PORK 28.5 | VEAL 31.5
(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 HOLSTEN

Veal Schnitzel (1piece), fried egg, Ortiz anchovies 28.5

EXTRA LOVE

Triple cooked potato	12.5
Fries	11.5
Mac & Cheese	15
Flash fried broccolini, kale, chilli, flaked almonds, butter	13.5
Rocket, walnut, crispy enoki, parmesan, truffle oil	18.5
Loose leaf green salad, white balsamic dressing	14.5
Caprese salad	18.5

PJ'S VANILLA SLICE

13

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	13
Chocolate Brownie, vanilla bean icecream	13
Apple & Rhubarb Crumble, vanilla bean icecream	13
Stickydate Pudding, vanilla bean icecream	13
Tiramisu	13
Baked Cheesecake, berry compote, cream	13
Crepe Brulee	13

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