
JAMESST BAR⁺ KITCHEN

STARTERS

Turkish bread \$9

Grilled Turkish bread served with garlic oil & black salt (V)

King oyster mushroom \$13

Confit of king oyster mushroom, whipped truffled polenta, fried leeks, grated egg yolk (GF/V)

Duck \$14

Succulent grilled duck with vermicelli salad, tossed with Asian herbs & Thai citrus dressing

King prawn \$16

Two jumbo size local prawns, grilled asparagus, drizzled with salsa verde (GF)

TO SHARE

Farmhouse board \$38

Selection of cold cuts, duck liver pate, cheese, dried fruits & nuts, grilled sourdough, crackers & chutney

Mezze platter \$34

Grilled haloumi, olives, falafels, hummus, tabbouleh, pita bread (V)

ON THE SIDE

Steamed jasmine rice with crispy shallots \$3

Pumpkin & freekah salad, lemon dressing \$7

Pan tossed carrot with dukkah, almonds & raisins \$7

Sauteed seasonal greens with garlic & chilli butter \$7

Roasted new potatoes with pesto & sundried tomatoes \$7

Loaded fries \$5 / with bacon, cheese, sour cream & chives \$7

Please advise any dietary requirements or allergies.
Please be advised a 15% surcharge applies on public holidays.

MAINS

Pumpkin \$22

Grilled pumpkin with fennel & sage risotto, pine nuts & parmesan (V)

Eggplant \$18

Grilled eggplant served on a bed of slow cooked chickpea korma & raita (V)

Salmon \$28

Teriyaki brushed salmon fillet, soba, burnt baby leek & miso emulsion

Baby Barramundi \$38

Whole crispy fried baby barramundi topped with tangy tamarind & lime glaze

Chicken \$19

Grilled 1/2 chicken basted with "Kung Pao" sauce, sauteed capsicum, scallions & cashews (GF)

Baby pork ribs \$29

Whole rack of baby pork ribs, basted with smokey bourbon glaze, served with chipotle coleslaw (GF)

Lamb \$28

Moroccan spiced medium lamb rump, silky carrot puree, Moghrabieh couscous & sultanas, natural jus

Kangaroo \$24

180gm kangaroo fillet, grilled medium with smokey aioli, petite Greek salad & lemon oil (GF)

Angus rump steak \$22

200gm Grilled medium rare, served sliced with caponata & EVOO (GF)

Beef eye fillet \$46

200gm Tender beef eye fillet with truffled mash, grilled asparagus, blistered tomatoes & merlot jus

For two

Tomahawk \$80

1kg beef rib eye on the bone, cooked to your liking, served with Cajun sweet potato wedges, charred corn cob & chimichurri (GF)

DESSERTS

Textures of DoubleTree Cookie \$15

Fried DoubleTree ice cream, cookie crumbs, walnuts & chocolate bits

Brownie \$14

Warm chocolate brownie, macadamia, Persian floss

Creme brulee \$15

Orange & vanilla creme brulee (GF)