

SMALL PLATES

MT ZERO OLIVES House marinade GF/DF/VG	\$9
MILLER'S TURKISH BREAD Eggplant harissa, cashew dip DF/VG/N	\$16
CHAT POTATOES Green olive tapenade, lemon, thyme vinaigrette GF/VG/DF	\$16
CRISPY PORK BELLY BITES Chili crisp, tarragon & pickled beetroot GFO/DF	\$20
JFC Red onion, sesame, coriander, lime. Choose between: Jetty fried chicken GFO Jetty fried spiced cauliflower VG/GFO/DF	\$20 \$18
GLAZED LAMB RIBS Romesco, housemade dukkah GF/DF/N	\$22
MARIE ROSE PRAWN ROLL Spiced mayonnaise, green oak lettuce, Miller's roll	\$15
CALAMARI Crispy fried calamari, Szechuan pepper, lemon aioli GF/DF	\$20
HOUSE MADE PALE ALE FRICKLES Jetty Road Beer cheese sauce V/VGO/DFO	\$15
BETROOT & SHALLOT TARTE TATIN Goats cheese, micro herb & pecan salad V/N	\$19
HOT CHIPS Paprika & rosemary salt, tomato sauce GFO/DF/VG	\$12
MIXED SALAD Mesculin, shredded beetroot, radish, lemon dressing GF/VG/DF	\$8

LIVE MUSIC EVERY SATURDAY & SUNDAY

Please note there is a 15% surcharge on public holidays, Credit and Debit card payments incur a 1.1% handling fee.



LARGE PLATES

CHICKEN BURGER Southern fried buttermilk chicken, green chili slaw, dill pickle, chips	\$26
JR WAGYU CHEESEBURGER Brisket patty, American cheese, lettuce, tomato, JR burger sauce, dill pickle, chips	\$26 Add Bacon \$4
GRILLED HALOUMI BURGER Lime yoghurt, pickles, cos, beetroot, sumac onions, chips V	\$26
GREEN CURRY Seasonal Peninsula veggies, jasmine rice VG/GF/DF	\$25 Add Roti \$5
300G STRIPLOIN Grass-fed beef, charred sprouts, Dutch carrots, red wine jus or salsa verde GFO/DF	\$38 Add Chat Potatoes \$6
PAN FRIED RICOTTA GNOCCHI Mushroom, macadamia & truffle puree, pangrattato GFO/VGO/N	\$32
TASMANIAN LAMB SHOULDER Slow roasted lamb, Millers Turkish bread, Dutch carrots, charred sprouts, red wine jus and your choice of Chat potatoes or hot chips. Please allow 25 mins cooking time. GFO/DF	\$70 / \$130 For 2 or 4
HOUSEMADE FISH PIE Prawn, mussels, market fish, scallop velouté, puff pastry, mushy peas. Please allow 25 mins cooking time.	\$33
CAESAR SALAD Baby cos leaves, prosciutto, soft boiled egg, crostini, grana padano GFO/VO	\$22 Add Chicken \$4 Add Hot Smoked Salmon \$6

KID'S MENU

KIDS CHEESEBURGER Brisket patty, mayo, tomato sauce, American cheese, chips DFO	\$14
CHICKEN SCHNITTY Chips, salad, tomato sauce	\$12
PENNE PASTA Napoli sauce, grana padano V/VG/DFO	\$12

SWEETS

CITRUS TART Mixed berry coulis, double cream GF	\$16
HOT JAM DOUGHNUTS (3)	\$14
CHOC-TOP Ice Cream Co choc-tops, flavours rotate regularly	\$8.50

WEEKLY SPECIALS

MONDAY - CHICKEN PARMA Chicken parma, salad, chips	\$20
KIDS EAT FREE ON MONDAY'S One kids meal with main meal over \$25	
WEDNESDAY - BURGER DAY Chicken, beef or haloumi burger, chips	\$20
THURSDAY - STEAK DAY 300g Porterhouse, salad, chips	\$25
FRIDAY - FISH & CHIPS Pale Ale beer battered fish & chips, mushy peas, tartare sauce	\$25

ADD A PINT OF CORE RANGE BEER OR HOUSE WINE WITH ANY SPECIAL FOR \$10

ALLERGENS

Please advise staff of any dietary requirements prior to placing your order. All efforts will be made to accommodate your needs. Please be advised that our kitchen handles allergens such as tree nuts, peanuts, gluten, dairy and seafood.

V = Vegetarian | VG = Vegan | VGO = Vegan Option | GF = Gluten Free | DF = Dairy Free
N = Contains Nuts & Seeds | DFO = Dairy Free Option GFO = Gluten Free Option

BEERS ON TAP

JETTY ROAD CORE RANGE BEERS

LAGER - 4.2%

German style with new world hops making for a fresh, easy drinking lager

POT	SCHOONER	PINT
\$7	\$10	\$13

DRAUGHT- 4.2%

A classic Aussie Draught pouring a bright amber colour with a persistent white head. Refreshing, approachable and a winner allround

\$7	\$10	\$13
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PALE ALE - 4.8%

Crafted by JRB to be a sessionable American Pale Ale with a crisp, clean palate. Hopped with Mosaic and Simcoe

\$8	\$11	\$14
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REFRESHING ALE - 3.5%

Introducing JR's refreshing ale, a wheat beer pouring at just 3.5% alcohol and 100% delicious

\$7	\$10	\$13
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THE HAZE - 4.6%

A modern Pale Ale thats juicy and of course hazy with a silky, smooth mouthfeel

\$8	\$11	\$14
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IPA - 5.8%

Inspired by the love of summer, this American IPA, hopped with Ekuanots and El Dorado gives notes of tropical fruits and guava

\$9	\$12	\$15
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CORE TASTING PADDLES

Lager, Pale Ale, Refreshing Ale, IPA

\$15

MIX & MATCH TASTING PADDLE

Choose your journey & pick four beers of your choice, just number the sheet 1-4 at the bar & we'll do the rest!

\$20

LIMITED RELEASE BEERS

Check our taps for our latest brewery limited release beers!

PRICES ON THE BEER BOARD AT THE BAR

COCKTAILS

FROSTY FRUIT FIZZ \$16

That old classic Aussie icy-pole made by That Spirited Lot

LIMONCELLO SPRITZ \$16

This tasty little number is a blend of Penni Ave limoncello, prosecco, soda

THE HAZY ROAD \$20

Starward Two Fold, Disaronno, lime topped with JR'S Hazy Pale Ale

DARK 'N' STORMY \$20

JimmyRum Spiced Rum, Mr Little ginger beer, bitters, lime

NEGRONI \$20

Melbourne Gin Co. gin, sweet vermouth & bitter orange

MARGARITA \$20

Tromba tequila, Cointreau & lime. Chili option available, if you like it spicy!

SALTED CARAMEL ESPRESSO MARTINI \$22

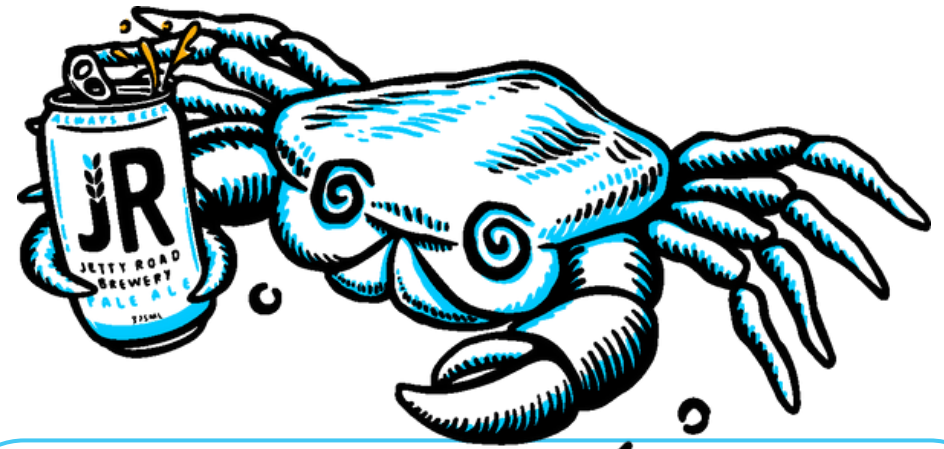
Mr Little vanilla vodka, Kahlua, Little Rebel espresso, salted caramel

SPICED ORCHARD - NON ALCOHOLIC \$16

Naked Life Caribbean spiced spirit, orange marmalade, apple juice, rosemary sprig

PALONA - NON ALCOHOLIC \$16

Lyres agave spirit, fresh lemon juice, house made grapefruit soda



WINE

SPARKLING WINE

RAHONA VALLEY SPARKLING ROSE
CRITTENDEN ESTATE PINOCCHIO PROSECCO

GLASS	BOTTLE
\$14	\$75
\$12	\$60

WHITE WINE

CRITTENDEN ESTATE PENINSULA CHARDONNAY
RHINO, TIGER, BEAR PINOT GRIS
RAHONA VALLEY SAUVIGNON BLANC

\$17	\$80
\$14	\$65
\$12	\$55

ROSE

HARLOT'S DESIRE ROSE
FOXKEYS HANGOUT ESTATE RANGE ROSE

\$12	\$55
\$15	\$70

RED WINE

CRITTENDEN ESTATE PINOCCHIO SANGIOVESE
STARR WINE PINOT NOIR
TROFEO ESTATE CHOSEN FEW SHIRAZ

\$12	\$55
\$14	\$65
\$17	\$80

SPIRITS

SEE OUR BAR STAFF FOR OUR LOCAL SPIRIT SELECTION AND PRICES

We have a selection of local vodka, gin, rum, tequila, mezcal & whiskey

HAPPY HOUR
\$10 Core Pints & House Wines
Monday to Friday 4-7pm

We love local & these items use local produce

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