

BISTRO

ENTRÉES

Garlic Bread (3) V, Ve, GF \$7

Bruschetta with Burnt Corn \$8

Salsa (3) V, Ve

Tomato, Spanish onion, basil salsa, chipotle soynaise on Turkish with savoury granola and micro herbs

Spanakopita \$9

Spinach and feta filo snails baked and served with house-made relish and fresh herb salad

Prawn Twisters (5) \$10

Sweet chilli sauce and lemon

Chips \$9

Served with aioli

Dips Plate with Pita V, GF (\$5) \$17

Tzatziki, tarama, eggplant, sun-dried Kalamata, marinated house cultured Jetty Hotel feta with tarragon

Extra Pita \$3

Halloumi Chips with Murray River \$8

Pink Salt (8) V

With a side of lemon aioli

Seasoned Wedges V \$10

Generous sweet chilli & sour cream dipping bowl

Planet Antipasto V, Ve, GF (\$1) \$14

Plant based selection including our famous vegan cheese and locally grown sun dried olives, carrot, Indian pickle, potato discs, zucchini fritters, croûtes, tumeric cauliflower ferment, chipotle soynaise, watercress and pink onion salad

Deli Selection GF, DF \$16

Pastrami, sopressa, prosciutto board with house pickles and ferments

Jetty Bar Favourites

All main meals include chefs lader that includes fresh crusty bread, dinner rolls, condiments, sauces and dressings.

Chicken Schnitzel \$21

Beef Porterhouse \$22

Eggplant V, Ve \$16

Cooked golden brown and accompanied by your favourite sauce and chips

Sauce Selection

- Gravy
- Mushroom
- Pepper
- Garlic Cream
- Parmigiana

Toppings (\$5)

- Mexican - corn chips, jalapeño, cheese, sour cream, guacamole
- Hawaiian - Ham, pineapple & cheese
- Jetty Surf - Prawn, squid, garlic, sweet chilli & cream
- Prawn - Smashed avocado & hollandaise
- Cajun - Ham, cheese & hollandaise
- Kale Mushroom - vegan cheese grilled
V, Ve, DF, GF

Slow Cooked Roast of the Day \$18

DF GFA

Tender slow roasted lamb, turkey, beef, chicken or pork (check the specials board), served with potatoes, parsnip, pumpkin, minted peas and gravy

Thai Style Grilled Salmon \$26

DF, GF

Fresh Atlantic Salmon fillet grilled, served on coconut rice, blanched greens, finished with parsnip crisps and house made Thai sauce & lemon

The Char - Grill

Majestic Eye Fillet \$34

220g cooked to your liking, served with truffle chive mash, wrapped prosciutto, parsnip crisps and bourbon pine nut jus

[Chefs recommendation](#)

→ 220g Majestic 100 day Grain Fed Eye Fillet \$31

Cooked to your liking served with chips and your choice of sauce

Rump Steak 250g \$24

500g \$33

Cooked to your liking, served with your choice of sauce and chips

36° South Porterhouse \$36

300g, cooked to your liking. Spice rubbed, parsley butter baby caper roast potatoes, paprika prawn skewer, burnt corn wet salsa and sticky jus

[Chefs recommendation](#)

300g 36° South Porterhouse \$32

Cooked to your liking served with chips and your choice of sauce

Lamb Cutlets Sweet Paprika \$22

Rubbed (3 each)

(5 each) \$27

Cooked to your liking, served on a bed of Greek salad with lemon, tzatziki and Turkish and croute basket

Jetty Seafood

[Proudly brought to you by South Australia 100%](#)

Local SA Oysters Freshly Shucked

Natural: Lemon, salt & black pepper

Killa: Speck house made sauce (cooked)

Jetty: Smoked salmon, prawn, garlic butter (cooked)

1/2 Dozen Natural \$13

Dozen Natural \$26

1/2 Dozen Cooked \$16

Dozen Cooked \$29

Seafood Basket \$26

Beer battered fresh local fish, prawns, squid and fennel on chips with Hellman's tartare and lemon

Bucket SA Prawns 1/2 kg \$24

DF, GF 1kg \$44

SA's finest quality catch, cooked, chilled and served with lemon and cocktail sauce

Salt and Pepper Squid GF, DF \$21

Served with chips, lemon aioli and fresh lemon

Fresh Fish of the Day (SA) [See specials board](#)

Boneless fillets local and fresh beer battered, crumbed or grilled, served with chips, lemon and tartare

South Australian Seafood \$68

Platter for Two

SA local prawns (1/2kg), Jetty oysters (6), Coopers Pale Ale battered King George whiting, local sand crab in tomato sugo, tomato feta olive sauce with grilled herb bacon crumb black mussels, chilled squid salad, chips, lemon, lime, rosé sauce and tartare

Pasta and Risotto

Creamy Chicken and Spinach \$23

Risotto

Candy cumin pumpkin with baby rocket parmesan and green onion

Carbonara Fettuccine \$18

Egg yolk, cream, bacon, garlic and black cracked pepper served with fresh shaved parmesan

Spinach and Ricotta Lasagne V \$17

Pumpkin, spinach layered with fresh tomato sugo, ricotta cheese and béchamel and nutmeg top served with warm tomato sugo, parmesan and fresh basil

Burgers

Porky Luvs Daisy \$20

Two brisket and chuck patties, double cheese, pickles, caramelised onion, bacon, aioli, iceberg and tomato, served with fries

Jetty Steak Burger \$21

120g scotch fillet, toasted lapinja bread buttered with a mild garlic herb butter, lettuce, aioli, caramelised bacon jam, tomato slices and Swiss cheese served with chips

Buttermilk Fried Chicken and Smashed Avo Burger \$19

Mayonnaise, lettuce and cheese, served with fries

Tofu and Smashed Avocado with Ferments V, Ve, DF \$20

Ginger spiced fried tofu, toasted almond flakes, mango chilli jam, baby rocket watercress pink onion salad, tomato, beetroot hummus on a pumpkin bun, served with fries

| V = VEGETARIAN | VE = VEGAN - PLANT BASED DISH OR AVAILABLE |
| GF = GLUTEN FREE | DF = DAIRY FREE |

Jetty Bar Mains

The Jetty Mixed Grill \$27

Fillet steak cooked to your liking, pork sausage, braised lamb chop, rissoles, grilled tomato, fried egg, chips and gravy

Lamb Ribs \$27

Sticky lamb ribs with BBQ cajun honey sauce, parsley butter and pumpkin bread, served with chips

Chicken Tumeric Soy with Gremolata \$26

Marinated sticky oven roasted chicken breast, mash potatoes, greens and dukkha

Salads

Chicken Avocado Salad GF, DF \$19

Salad leaves, tomato, cucumber, Spanish onion, julienne veg, avocado with red wine dressing, buttermilk chicken, toasted sweet paprika pepitas and sun dried tomato aioli

Moroccan Lamb Salad GF \$23

Chick peas, tomato, onion, spiced pumpkin, baby rocket, 3 ways lamb, minted yoghurt dip, beetroot jus and macadamia dukkha

(lamb cutlet, lamb chop braised and lamb ribs)

Jetty Green Bowl V, Ve, GF, DF \$14

Tuscan kale, broccolini, beans, spinach, sugar snaps, peas, chardonnay vinegar dressing and toasted sesame

Jetty Square Pizzas

Served as 4 large squares

Hawaii 50 \$24

Gypsy ham, caramelised pineapple, mozzarella, tomato sugo

Butchers Block \$26

Speck, ham, sopressa, onion jam, eye fillet steak, jus and side hollandaise

BBQ Chook \$24

Coca-Cola BBQ sauce, caramelised onion, bacon, mozzarella, sour cream and a green onion side

Summer G \$22

Mushrooms, spinach, caramelised onion, pepperonata, greens, garlic, pistou tomato base finished with beetroot hummus and watercress pink onion salad

C - Food \$28

Prawns, King George whiting, smoked salmon, black mussels, tomato, garlic, olives, anchovies, mushrooms, fresh basil, side of lemon and garlic aioli