



## SMALL PLATES

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### **Jalapeno Poppers** (v)

Cream Cheese Filled Jalapeno, Crumbed & Fried, Chili Berry Jam, \$16

### **Chicken Karaage Wings** (gf)

Lightly-Dusted & Fried, White BBQ Sauce, \$16

### **Bruschetta** (v)

Red Onion, Fresh Tomatoes, Fresh Basil, Ciabatta, Olive Oil, Garlic, Balsamic Glaze, Shaved Parmesan, \$15

### **Veggie Duo** (gf) (v) (vg op)

Duo of Fresh Seasonal Veggies, Pan-Seared, Tossed in Mint Harissa, Finished w/Feta & Dried Chili Flakes, \$16

### **Mushroom Medley** (gf) (v) (vg)

Trio of mushrooms w/Herb Oil & Balsamic Reduction, \$16

### **Mac & Cheese** (v op)

House Made – Skillet Baked, Topped w/Bacon Jam & Parmesan, \$16

### **Italian Meatballs**

Wagyu Beef Meatballs, Italian Sauce, Manchego & Turkish, \$19

### **Garlic Butter Prawns** (gf op)

Skillet-baked in Garlic Butter, Turkish Bread, \$20

### **Garlic Butter Marron** (gf)

Half local Marron, bed of mixed leaves, topped w/Avo Salsa, \$23

### **Hand-Cut Fries** (gf) (v) (vg op)

Bendotti Potatoes, Roasted Garlic Aioli, Sea Salt & Tomato Relish, \$12

### **Italian Sea Salt Wedges** (gf) (v) (vg op)

Fresh Potatoes, Sweet Chilli and Sour Cream Dips, \$12



## LARGE PLATES

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### **Jaspers Lamb Rack** (gf)

Herb Crusted Lamb Rack (four, approx 380g)  
with Royal Blue Truffle Mash w/Truffle Oil,  
Baby Carrots, Red Wine Jus, Pea Purée, Reduced Balsamic, **\$43**

### **Pork Belly Ribs** (gf)

Cajun Spiced, Whisky BBQ Sauce, Slaw & Apple Chutney, **\$36**

### **200g Eye Fillet Steak** (gf)

Eye Fillet Steak, with Royal Blue Truffle Mash w/Truffle Oil,  
Seasonal Veggies, Red Wine Jus, **\$45**  
+ Add Half Marron, **\$15**

### **Jaspers' Ultimate Burger**

Our Specially-Blended 250g Black Angus & Wagyu Patty  
Bacon Jam, Fried Onion Rings, Slaw, Whisky BBQ Sauce,  
Gruyere Cheese, Potato Bun & Fries, **\$32**

### **Barramundi Caponata** (gf)

Fillet of Barramundi on Caponata (Eggplant, Zucchini, Olives, Capers,  
Cherry Tomato) Spinach, Parsley & White Wine & Garlic Herb Butter, **\$34**

### **Classic Paella**

Mussels, Prawns, Snapper & Chorizo, Arborio Rice,  
Paprika, Garlic Herb Butter, Chargrilled Peppers & Turkish, **\$32**

### **Crispy-Skinned Duck Leg**

Duck Leg on a bed of Creamy Roast Pumpkin Risotto with  
Burnt Butter, Sage, Roast Pumpkin & Pine Nuts, **\$34**

### **Mushroom Risotto** (v)

A trio of Button, Field and Enochi Mushrooms  
on a bed of Home-made Creamy Risotto, **\$29**

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## **SIDES**

**Veggie Duo**  
(gf) (v) (vg op), **\$16**

**Half Marron**  
Served on top, **\$15**

**Truffle Mash** (vg)  
Royal Blue Potatoes  
w/Skins on, Butter &  
Truffle Oil **\$14**

**Italian Sea Salt Wedges**  
(gf) (v) (vg op), **\$12**



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## MENU

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### KIDS' MENU

**Popcorn Chicken** (gf)

Lightly-Dusted & Fried, BBQ Sauce, Bendotti Fries, **\$12**

**Fish & Chips** (gf)

Tempura Battered Barramundi, Tomato Sauce, Bendotti Fries, **\$12**

**Mac & Cheese** (v)

House Made, Skillet-Baked, **\$12**

**Kids' Ice Cream** (v)

Two scoops of Vanilla with Chocolate or Strawberry Sauce, **\$8**

Apple or Orange Juice box 250ml, **\$3**

Coca-Cola, 200ml, **\$3**

Kirk's Lemonade, Creaming Soda or Ginger Beer, 375ml, **\$4**

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## DESSERTS

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#### **Jaspers Bourbon Brownie**

Warm Dark Chocolate Macadamia Bourbon Brownie,  
Vanilla Ice Cream, **\$16**  
Extra Scoop of Ice Cream, **\$4**

#### **Apple Pie**

Served Sizzling in a Hot Skillet with Bourbon Syrup,  
Salted Caramel & Salted Caramel Ice Cream, **\$15**  
Extra scoop of Ice Cream, **\$4**  
Suggested pairing: Willett, Pot Still Reserve Bourbon, 47%ABV, **\$19**

#### **Sticky Date Pudding**

Butterscotch Sauce, Old English Toffee Ice Cream, **\$15**  
Extra Scoop of Ice Cream, **\$4**  
Suggested pairing: Maker's Mark 46, 43%ABV, **\$18**

#### **Deep-fried Mars Bar**

Decadent deep-fried Mars Bar in light batter  
served with English Toffee Ice Cream & Caramel Sauce, **\$12**  
Extra scoop of Ice Cream, **\$4**

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### LIQUER

#### **Mr Black Cold Brew Coffee Liqueur, 25%ABV, \$10**

A bittersweet blend of top-grade Arabica coffees and Australian wheat vodka.  
Each and every bottle is made by hand north of Sydney.

#### **Karri Honey Whisky Liqueur, 30%ABV, \$16.50**

A rich smooth blend of specially selected small batches of Limeburners malt whisky  
married with WA karri honey, and infused with exotic spices.

#### **Sheep Dog Peanut Butter Whiskey Liqueur, 35%ABV, \$11**

Peanut Butter? Whiskey? Yes! Rich peanut butter flavor with the bourbon whiskey  
contributing hints of butterscotch, caramel latte, and hazelnut. Woof!

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## WHISKY & CHOCOLATE!



Jaspers x Southern Forests Chocolate Company presents hand-crafted, thin slices of cacao heaven that melt on the tongue and pair with magnificent whiskies.

### SALTED GOLD

Caramelised white chocolate with soft and crunchy Maldon Sea Salt flakes. Rich notes of toffee, butter and cream, with the salty notes pairing with these sea-facing distilleries.

**Highland Park 18yo**, 43%ABV + CHOCOLATE, **\$41**

**Oban Little Bay**, 43%ABV + CHOCOLATE, **\$22**

**Old Pulteney 17yo**, 46%ABV + CHOCOLATE, **\$33**

### VELVET CREAM

Milk Couverture 33.6% milk chocolate – Caramelised cacao and cream notes with a rich and velvety mouth feel. These whiskies offer a suitable smoothness.

**Chivas Regal Mizunara**, 40%ABV + CHOCOLATE, **\$21**

**Dalwhinnie 15yo**, 43%ABV + CHOCOLATE, **\$18**

**Glenkinchie 12yo**, 43%ABV + CHOCOLATE, **\$20**

### DARK FRUITS

55% Dark Couverture – cacao beans are roasted whole for a full-bodied dark chocolate, with bittersweet tones and a subtle fruit and vanilla finish, brining out the fruits in each of these.

**Glenfiddich IPA**, 43%ABV + CHOCOLATE, **\$25**

**Glenmorangie Signet**, 46%ABV + CHOCOLATE, **\$43**

**Spring Bay Sherry Cask**, 46%ABV + CHOCOLATE, **\$32**

### DEEP & RICH

Single Origin Ecuador 70.4% – intense, deep roasted cacao, lively fruitiness and complexing hints of whiskey, rum & tobacco melts on the tongue with these complex whiskies.

**Ardbeg Uigeadail**, 54.2%ABV + CHOCOLATE, **\$27**

**Balvenie 14yo, Caribbean Cask**, 43%ABV + CHOCOLATE, **\$21**

**Lagavulin 16yo**, 43%ABV + CHOCOLATE, **\$27**

### DEEP-FRIED MARS BAR

Slices of deep-fried Mars bar served with vanilla ice cream & caramel sauce, **\$12**

**Buffalo Trace Kentucky Straight Bourbon**, 40%ABV, **\$9.50**

**Glenkinchie 12yo**, 40%ABV, **\$17**



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