



## TRUFFLE MENU

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### BLACK TRUFFLES

Add fresh truffle slices to any dish, **\$18**

#### Steak

The addition of truffles to a steak creates similar results to those of dry-aging, resulting in a flavor of the finished dish that is more complex, earthier, and more nuanced.

#### Lamb & Pork Ribs

Savory, earthy black truffle adds new depth to our two most-popular dishes.

#### Risotto

The creaminess from the blending of rice starches with cream offers the perfect stage for truffles of starches with fats. The warmth of the dish volatilizes the aromas in truffles.

Both our duck and mushroom are superb matches.

#### Pasta

Truffles are also renowned in parts of Italy, where it's added to a flurry of pasta dishes.

#### Pemberton Marron & Avocado

Avocado's creaminess and richness matches with the dark, deep richness of truffles, while there's no better time of year to pair truffles with Pemberton's marron.

#### Barramundi

Chardonnay is known as an excellent wine pairing for both the soft white fish, and deep, dark truffle. A lovely balance.

#### Fresh veggies

Add truffle slices to the mushroom medley for a rounded earthy fungi flavour, or to our fresh greens. If you're feeling indulgent, add slices to the truffle mash, which is already infused with truffle oil.

#### Giniversity Black Truffle Gin, 40%ABV, \$18

Limited edition – subtle earthy aromas of Manjimup Black Truffle with a hint of honey and saltiness on the palate, then a rich, velvety luxurious finish.

Add melt-in-your-mouth Southern Forests Dark chocolate, \$5.

Add mixer – soda or Indian tonic, \$4.



## SMALL PLATES

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

Cream Cheese Filled Jalapeno, Crumbed & Fried, Chili Berry Jam, \$24

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

Lightly-Dusted & Fried, White BBQ Sauce, \$19

### **Bruschetta** (v)

Red Onion, Fresh Tomatoes, Fresh Basil, Ciabatta, Olive Oil, Garlic, Balsamic Glaze, Capsicum, Peŕsto, Shaved Parmesan, \$17

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

Duo of Fresh Seasonal Veggies, Pan-Seared, Tossed in Mint Harissa, Finished w/Feta & Dried Chili Flakes, \$18

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

Trio of mushrooms w/Truffle Oil, Garlic Herb Butter, Balsamic Reduction & Avo Salsa, \$25

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

House Made – Skillet Baked, Topped w/Bacon Jam & Parmesan, \$17

### **Italian Meatballs**

Wagyu Beef Meatballs, Italian Sauce, a Trio of Cheeses, Manchego & Ciabatta, \$21

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

Skillet-baked in Garlic Herb Butter, Ciabatta, on bed of Mixed Leaves w/Balsamic Glaze, \$26

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

Half local Marron in Garlic Herb Butter, on bed of Mixed Leaves, topped w/Avo Salsa, \$28

### **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, \$13



## LARGE PLATES

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

Herb Crusted Lamb Rack (four, approx 380g)  
with Truffle Mash w/Truffle Oil, Baby Carrots,  
Seasonal Greens, Red Wine Jus, Reduced Balsamic, **\$47**

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

Slow Cooked Cajun Spiced Ribs (approx 400g),  
Whisky BBQ Sauce, Apple Sauce, Homemade Slaw & Carrot Jam, **\$38**

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

Eye Fillet Steak, with Truffle Mash w/Truffle Oil & Garlic Herb Butter,  
Seasonal Veggies, Red Wine Jus, **\$45**  
+ Add Half Marron, **\$21**

### **Jaspers' Ultimate Burger**

Our Specially-Blended 250g Black Angus & Wagyu Patty  
Bacon Jam, Fried Onion Rings, Slaw, Whisky BBQ Sauce,  
Gruyere Cheese, Potato Bun & Hand Cut Fries, **\$34**

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

Fillet of Barramundi on Caponata (Eggplant, Zucchini, Olives, Capers,  
Cherry Tomato, Capsicum Trio) Baby Spinach, & Garlic Herb Butter, **\$39**

### **Classic Paella**

Mussels, Prawns, Snapper & Chorizo, Arborio Rice,  
Paprika, Garlic Herb Butter, Chargrilled Peppers & Ciabatta, **\$35**

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

Duck Leg on a bed of Creamy Roast Pumpkin & Asparagus Risotto with  
Burnt Butter, Herbs, Roast Pumpkin, Carrot Jam & Pine Nuts, **\$39**

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

A trio of Button, Field and Enochi Mushrooms  
on a bed of Home-made Creamy Risotto, **\$28**

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## **SIDES**

**Veggie Duo**  
(gf) (v) (vg op), **\$18**

**Half Marron**  
w/Avo Salsa, **\$21**

**Truffle Mash** (vg)  
Pembly Potatoes  
Garlic Herb Butter  
& Truffle Oil **\$14**

**Italian Sea Salt Wedges**  
(gf) (v) (vg op), **\$13**



## MENU

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### KIDS' MENU

**Popcorn Chicken** (gf)

Lightly-Dusted & Fried, Ketchup, Bendotti Fries, **\$14**

**Fish & Chips** (gf)

Tempura Battered Barramundi, Ketchup, Bendotti Fries, **\$14**

**Mac & Cheese** (v)

House Made, Skillet-Baked, **\$14**

**Kids' Ice Cream** (v)

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

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

Coca-Cola, **\$3**

Kirk's Lemonade, Creaming Soda or Ginger Beer, 375ml, **\$4.50**

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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, **\$16**  
Extra scoop of Ice Cream, **\$4**  
Suggested pairing:  
Sheep Dog Peanut Butter Whiskey (pour it on the ice cream! wow!) 35%ABV, **\$11**

#### Sticky Date Pudding

Butterscotch Sauce, Old English Toffee Ice Cream, **\$16**  
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, **\$13**  
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.

**Old Pulteney 17yo**, 46%ABV + CHOCOLATE, **\$42**

*Double Gold – San Francisco World Spirits Awards – this is a rare bottle*

*Best Single Malt Aged 16-21 Years (Multiple Casks) – Jim Murray’s Whisky Bible 2013*

**Glenmorangie Spios**, 46%ABV + CHOCOLATE, **\$22**

*American rye whiskey casks finish gives caramel, cherry, grass, sweet and subtle*

### 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.

**Dalwhinnie 15yo**, 43%ABV + CHOCOLATE, **\$22**

**Glenkinchie Distillers 12yo**, 43%ABV + CHOCOLATE, **\$29**

*Astonishing balance between the sweet and dry flavours of vanilla and grape, nutty tones*

### 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.

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

*Made with precious chocolate malt spirit, espresso-like intensity – stunning*

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

*Glorious Tasmian whisky – aalted caramel and Crunchy Nut Cornflakes, hint of prosciutto*

### 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 (“Oog-a-dal”)**, 54.2%ABV + CHOCOLATE, **\$27**

*Deep, smoky notes with luscious, raisiny tones of old ex-Sherry casks.*

**Lagavulin 16yo**, 43%ABV + CHOCOLATE, **\$29**

*Celebrated for its strong smoke and seaweed aromas, backed by a nutty complexity and light fruitiness*

### 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**