



SMALL PLATES

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, Pesto, 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, \$19

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, \$23

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, \$31

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

Bendotti Potatoes, Roasted Garlic Aioli, Sea Salt & Tomato Relish, \$14

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

Fresh Potatoes, Sweet Chilli and Sour Cream Dips, \$14



LARGE PLATES

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, **\$48**

Pork Belly Ribs (gf)

Slow Cooked Cajun Spiced Ribs (approx 400g),
Whisky BBQ Sauce, Apple Sauce, Homemade Slaw & Carrot Jam, **\$41**

200g Eye Fillet Steak (gf)

Eye Fillet Steak, with Truffle Mash w/Truffle Oil & Garlic Herb Butter,
Seasonal Veggies, Red Wine Jus, **\$49**
+ 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, **\$38**

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, **\$41**

Mushroom Risotto (v)

A trio of Button, Field and Enochi Mushrooms
on a bed of Home-made Creamy Risotto, **\$32**

SIDES

Veggie Duo
(gf) (v) (vg op), **\$19**

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

Truffle Mash (vg)
Pemby Potatoes
Garlic Herb Butter
& Truffle Oil **\$15**

Italian Sea Salt Wedges
(gf) (v) (vg op), **\$14**



MENU

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, **\$4**

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



DESSERTS

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Jaspers Bourbon Brownie

Warm Dark Chocolate Macadamia Bourbon Brownie,
Vanilla Ice Cream, **\$19**
Extra Scoop of Ice Cream, **\$4**



Apple Pie

Served Sizzling in a Hot Skillet with Bourbon Syrup,
Salted Caramel & Salted Caramel Ice Cream, **\$18**
Extra scoop of Ice Cream, **\$4**
Suggested pairing:
Sheep Dog Peanut Butter Whiskey (pour it on the ice cream! wow!) 35%ABV, **\$9**

Sticky Date Pudding

Butterscotch Sauce, Old English Toffee Ice Cream, **\$17**
Extra Scoop of Ice Cream, **\$4**
Suggested pairing: Maker's Mark 46, 43%ABV, **\$15**

Deep-fried Mars Bar

Decadent deep-fried Mars Bar in light batter
served with English Toffee Ice Cream & Caramel Sauce, **\$14**
Extra scoop of Ice Cream, **\$4**

LIQUER

Mr Black Cold Brew Coffee Liqueur, 25%ABV, \$11

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, \$13

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



Peanut Orange Bliss, \$19

A perfect pairing to our Bourbon Brownie. Sounds barking mad, but it's sublime.
Sheep Dog peanut butter whiskey liqueur (35% ABV) balanced with a shot of Cointreau
(40% ABV). Peanut brittle, creamy oak and hints of Snickers bar with orange peel tang.



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, **\$70**

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

Oban 14yo, 43%ABV + CHOCOLATE, **\$30**

Classic malt, with slightly salty coastal character, a touch of golden syrup & subtle smoke.

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, **\$24**

Glenkinchie Distillers 12yo, 43%ABV + CHOCOLATE, **\$27**

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, **\$48**

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

Spring Bay Sherry Cask, 46%ABV + CHOCOLATE, **\$34**

Glorious Tasmanian 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, **\$29**

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

Lagavulin 16yo, 43%ABV + CHOCOLATE, **\$34**

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, **\$14**

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



TRUFFLE MENU

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 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.