



SMALL PLATES

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, **\$14**

Greens Duo (gf) (v) (vg op)

Duo of Fresh Seasonal Greens, Pan-Seared, Tossed in Mint Harissa, Finished w/Feta & Dried Chili Flakes, **\$15**

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**



Truffle

Garlic Butter Marron (gf)

Half local Marron with Shaved Truffle

Bed of mixed leaves, topped w/Avo Salsa, **\$24**

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

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, **\$41**

Pork Belly Ribs (gf)

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



Truffle

200g Eye Fillet Steak (gf)

Eye Fillet Steak, with Royal Blue Truffle Mash w/Truffle Oil,
Seasonal Veggies, Red Wine Jus, Sliced Truffle, **\$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, **\$29**

Crispy-Skinned Duck Leg

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



Truffle

Mushroom Risotto (v)

A trio of Button, Field and Enochi Mushrooms
on a bed of Home-made Creamy Risotto, Sliced Truffle, **\$30**

SIDES

Greens Duo
(gf) (v) (vg op), **\$15**

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**



#JASPERSPEMBERTON



MENU

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, **\$6.50**

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

Coca-Cola, 250ml, **\$3**

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



DESSERTS

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Jaspers Bourbon Brownie

Warm Dark Chocolate Macadamia Bourbon Brownie,
Vanilla Ice Cream, **\$16**
Extra Scoop of Ice Cream, **\$3.50**

Apple Pie

Served Sizzling in a Hot Skillet with Bourbon Syrup,
Salted Caramel & Salted Caramel Ice Cream, **\$15**
Extra scoop of Ice Cream, **\$3.50**
Suggested pairing: Willett, Pot Still Reserve Bourbon, 47%ABV, **\$19**

Sticky Date Pudding

Butterscotch Sauce, Old English Toffee Ice Cream, **\$14**
Extra Scoop of Ice Cream, **\$3.50**
Suggested pairing: Maker's Mark 46, 43%ABV, **\$18**

S'mores

Skillet-Baked White or Dark Chocolate (or a mix!) & Marshmallows,
Granita Crackers, Coulis and Fresh Seasonal Berries, **\$12**

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!



CHOC X WHISKY

SUE LEWIS
CHOCOLATIER



WHISKY & CHOCOLATE!

Pick your chocolate style, then a whisky to match

DARK FRUITS

Sue Lewis 64% dark chocolate from Madagascar (fruity, sharp, tangy).

Starwood Solera, 43%ABV + CHOCOLATE, \$22

Cotswolds Single Malt, 46%ABV + CHOCOLATE, \$19

Rich, fruity and sippable with notes of honey, Seville orange marmalade and dark red fruits.

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

DOUBLE FERMENTED

Sue Lewis 55% double-fermented dark chocolate with passionfruit from Brazil.

Arran, The, Machrie Moor, 46%ABV + CHOCOLATE, \$20

Dried grass, peat smoke and hints of vanilla and tropical fruit

Glenfiddich IPA, 43%ABV + CHOCOLATE, \$24

Glenmorangie Signet, 46%ABV + CHOCOLATE, \$42

HONEYCOMB

Rich dark chocolate pairs with these deep, rich whiskies. Sue Lewis 70% dark chocolate with honeycomb – blended Caribbean origin with wildflower honey used in the honeycomb.

Ardbeg Uigeadail, 54.2%ABV + CHOCOLATE, \$26

Balvenie 14yo, Caribbean Cask, 43%ABV + CHOCOLATE, \$20

Lagavulin 16yo, 43%ABV + CHOCOLATE, \$28

SALTED CARAMEL

Sue Lewis 36% Caramelia – caramelised milk chocolate with a the hint of saltiness that marries beautifully with the maritime salt spray of these coastal distilleries.

Oban Little Bay, 43%ABV + CHOCOLATE, \$21

Highland Park 18yo, 43%ABV + CHOCOLATE, \$40

Mackmyra Svensk Rök, 61.4%ABV + CHOCOLATE, \$29

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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