



## SMALL PLATES

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### **Jalapeño Poppers (5 pcs) v**

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

### **Chicken Karaage Wings (6 pcs) gf**

Marinated in a Finger-licking trio of Sauces, Lightly-Dusted & Fried, White BBQ Sauce, **\$24**

### **Bruschetta (2 pcs) v**

Fresh Tomatoes, Fresh Basil, Red Onion, Ciabatta, Olive Oil, Balsamic Glaze, Shaved Parmesan, **\$18**

### **Veggie Duo gf - v - vgo**

Duo of Fresh Seasonal Veggies, Pan-Seared, Tossed in Mint Harissa, Finished w/Feta & Dried Chili Flakes, **\$24**

### **Mushroom Medley gf - v - vgo**

Trio of Earthy/Umami Mushrooms w/Truffle Oil, Garlic Herb Butter & Balsamic Reduction, **\$26**

### **Truffle Mash v - gf**

Pemby Potatoes, Garlic Herb Butter & Truffle Oil, **\$16**

### **Mac & Cheese vo**

House Made – Skillet Baked, Topped w/Bacon Jam & Parmesan, **\$19**

### **Italian Meatballs**

Black Angus & Wagyu Beef mix Meatballs, Italian Sauce, a Trio of Cheeses & Ciabatta, **\$26**

### **Garlic Butter Prawns gfo**

Sizzling Skillet-baked Prawns in Garlic Herb Butter, Ciabatta, on Bed of Dressed Mixed Leaves w/ Seedy Mustard, **\$29**

### **Garlic Butter Marron gf**

Half local Marron in Garlic Herb Butter, on Bed of Dressed Mixed Leaves w/Balsamic & Seedy Mustard, **\$36**

### **Hand-Cut Fries (Sharing Board) gf - v - vgo**

Bendotti Potatoes, Sea Salt, Roasted Garlic Aioli & Tomato Relish, **\$16**

### **Italian Sea Salt Wedges (Sharing Board) gf - v - vgo**

Thick Fresh Potatoes, Sweet Chilli and Sour Cream Dips, **\$16**



## LARGE PLATES

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### **Jaspers Lamb Rack** gf

Herb Crusted Lamb Rack (four, approx 380g), with Truffle Potato Mash (w/Truffle Oil), Baby Carrots, Seasonal Greens, Red Wine Jus, **\$68**

### **Pork Belly Ribs** gf

Slow Cooked Cajun Spiced Ribs (approx 400g), Whisky BBQ Sauce, Apple Sauce, Homemade Slaw & Carrot Jam, **\$49**

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

Served with Truffle Potato Mash, Seasonal Veggies, Red Wine Jus, **\$62**

+ Add Half Pemby Marron, **\$28**

### **Jaspers' Ultimate Burger**

Our Specially-Blended Juicy 250g Black Angus & Wagyu Patty, Bacon Jam, Fried Onion Rings, Slaw, Whisky BBQ Sauce, Swiss Cheese, Potato Bun & Hand Cut Fries, **\$38**

### **Barramundi Caponata** gf

Fillet of Soft Barramundi with Crispy Skin, Served on a Vibrant Caponata (Eggplant, Zucchini, Olives, Capers, Cherry Tomato, Capsicum Trio), Baby Spinach, & Garlic Herb Butter, **\$39**

### **Pemby Seafood Pasta**

Fettucine, Prawns, Scallops, Chorizo & Spring Onions in a Creamy Garlic Sauce, **\$38**

### **Classic Paella** gfo

Mussels, Prawns, Snapper & Chorizo, Arborio Rice, Paprika, Garlic Herb Butter, Chargrilled Peppers & Ciabatta, **\$38**

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

Duck Leg on a bed of Creamy Roast Pumpkin, Baby Spinach & Pine Nut Risotto with Burnt Butter, Herbs, Carrot Jam, **\$49**

### **Mushroom Risotto** v - gf

An Enticing Trio of Button, Field and Enoki Mushrooms on a bed of Home-made Creamy Risotto, **\$36**

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## **SIDES**

**Veggie Duo, \$24**

(gf - v - vgo)

**Truffle Mash, \$16**

(v - gf)

**Sea Salt Wedges, \$16**

(gf - v - vgo)

**Half Marron, \$28**

(gf)

**Hand-Cut Fries, \$16**

(gf - v - vgo)



#JASPERSPEMBERTON

## **KIDS' MENU**

### **Popcorn Chicken**

Lightly-Dusted & Fried, Ketchup, Bendotti Fries, **\$16**

### **Fish & Chips** (gfo)

Tempura Battered Barramundi, Ketchup, Bendotti Fries, **\$18**

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

House Made, Skillet-Baked, **\$16**

### **Kids' Ice Cream**

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

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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** (gfo)

Warm Dark Chocolate Macadamia Bourbon Brownie, Served with Vanilla Ice Cream & Caramel Sauce, **\$19**  
+ Extra Scoop of Ice Cream, **\$4**

#### **Apple Pie**

Served Sizzling in a Hot Skillet with Bourbon Syrup\* & Salted Caramel Ice Cream, **\$24**

+ Extra scoop of Ice Cream, **\$4**

Suggested pairing: Sheep Dog Peanut Butter Whiskey Liqueur (pour it on the ice cream! wow!), 35%ABV, **\$15**



#### **Sticky Date Pudding**

Served Sizzling in a Hot Skillet with English Toffee Ice Cream, **\$19**

+ Extra Scoop of Ice Cream, **\$4**

Suggested pairing: Glenrothes 12yo, 40%ABV, **\$24**

#### **Chunky Chocolate Cheesecake**

Served with Whipped Cream, **\$19**

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### LIQUEURS

#### **Mr Black Cold Brew Coffee Liqueur, 25%ABV, \$15**

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, \$19**

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, 35%ABV, \$15**

A unique liqueur blending the rich, creamy taste of peanut butter with smooth whiskey, creating a delicious and unexpected flavour profile. Enjoy hints of butterscotch, caramel latte, and hazelnut in every sip.

#### **Peanut Orange Bliss, \$24**

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.

\*Anyone under 18 years of age will not be served the Bourbon Syrup when ordering the Apple Pie.

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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, **\$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 vanilla finish, highlighting the fruits in each. Decadent.

**Glenmorangie Signet**, 46%ABV + CHOCOLATE, **\$48**

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

### 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*