
JERSEY RD • BISTRO

A LA CARTE MENU - AUTUMN 2017

A fresh evolution of Modern Australian Bistro cuisine in 2025

APPETIZERS

Sourdough / Evo / Aged balsamic	2.5
Sydney rock oysters / White balsamic / Verjus / Lemon	4.5
Warm Australian olives / Chilli / Lemon / Bay leaf	7.0
Red cabbage crackers / Parmesan custard	8.0
Smoked fish fingers / Rosemary mayonnaise	10

ENTRÉES

Chicken liver parfait / Raspberry / Fennel / Grilled sourdough	16
Beetroot salad / Goat's curd / Smoked almonds / Salted honeycomb	18
Cured wagyu tartare / Soy / Shiitake / Radish / Crispy kale	22
Scallop carpaccio / Jalapeno / Capsicum / Saffron / Orange	24
Grilled octopus / Spiced eggplant / Cauliflower / Pomegranate / Mint	26

MAIN COURSES

Parmesan ravioli / Porcini / Peas / Herbs / Consommé	27
Roasted lamb rump / Potato / Zucchini / Macadamia / Mint	29
Crispy skinned duck breast / Pumpkin / Date / Quinoa / Parsley	34
Confit kingfish / Black lentils / Celery / Sour cream / Radish	36
Dry aged 700g beef ribeye for two / Cooked two ways / Choice of side	90

SIDES

Sautéed greens / Spiced hazelnuts / Aged sherry vinegar	10
House salad / Baby cos / Mint / Cucumber / Pecorino / Pine nuts	10
Smoke potato puree / Crispy kale / Chicken Jus	10
Fried kipfler potatoes / White anchovy / Black olive / Saffron aioli	12

JERSEY RD BISTRO BANQUET / Shared menu minimum 2 people	75
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DESSERTS

Apple / Kiwi / Crème fraiche / Tonka bean / Meringue	14
Stone fruit / Elderflower / Lemon verbena / Golden syrup	14
Chocolate / Caramel / Hazelnut / passionfruit	15
Espresso / Jersey milk ice cream / Frangelico	18

CHEESE

Pyengana clothbound cheddar / Fig walnut chutney / Lavosh	15
Berry's creek riverine blue / Wild honeycomb / Oat crackers	16

All Dietary requirements can be catered for upon booking confirmation