
JERSEY RD • BISTRO

BISTRO BANQUET MENU

This menu is culinary exploration of JRB's fresh and light cuisine. The Bistro Banquet Menu selection comprises of seven courses and has been specifically crafted by our Head Chef Jason Dean, to showcase the best, fresh and modern bistro dishes. Perfect for two or a group, it will delight you, as you journey through the JRB culinary evolution. JRB; A fresh evolution of Modern Australian Bistro cuisine in 2025.

SHARED PLATES – MINIMUM OF TWO

Red cabbage crackers / Parmesan custard 75pp

Smoked fish fingers / Rosemary mayonnaise

Cured wagyu tartare / Soy / Shiitake / Radish / Crispy kale

Grilled octopus / Spiced eggplant / Cauliflower / Pomegranate / Mint

Parmesan ravioli / Porcini / Peas / Herbs / Consommé

Crispy skinned duck breast / Pumpkin / Date / Quinoa / Parsley

Fried kipfler potatoes / White anchovy / Black olive / Saffron aioli

Apple / Kiwi / Crème fraiche / Tonka bean / Meringue