

# JERSEY RD • BISTRO

## SUNDAY BRUNCH AT THE BISTRO

A fresh evolution of Modern Australian Bistro cuisine in 2025

Sydney rock oysters / White Balsamic / Verjus / Lemon	4.5
Fried oyster / Bloody Mary / Basil	5
Corn / Cuttlefish / Parmesan	12
Scallop / Celery / Sour cream / Potato	12
Pan fried banana bread / Tonka bean / Crème fraiche	10
Toast / Five spice butter / Wild honeycomb	12
Goat's curd / Avocado / Peppered pepita's / Grilled sourdough	14
Smoked fish finger sandwich / Baby coz / rosemary mayonnaise	16
Jamon / Manchego / Fig chutney / Toasted sandwich	18
JRB Bircher muesli g/f / Sheep milk yogurt / Date caramel	16
Poached Hen's egg / BBQ tomato / Toasted sourdough	12/16
Mushroom omelette / Asparagus / Smoked onion / Parmesan	18
Fried duck egg / Duck jerky / Spiced quinoa / Pumpkin / Shallot	19
Sides / Fennel glazed Bacon / Avocado / Mushrooms	5
Beetroot salad / Goat's curd / Smoked almond / Salted honeycomb	22
Grilled octopus / Spiced eggplant / Cauliflower / Pomegranate / Mint	26
Whole glazed ham hock / Pickles / Mustard / Watercress	30
TEA by T TOTALER	
English Breakfast: Organic & biodynamic, Assam & Ceylon black	5.5
French Early Grey: China black, rose, marigold, cornflower, bergamot	6
Orange Pekoe: Organic & biodynamic, Ceylon black, light bodied	6
Green Tea: Wholesome & earthy Green tea from Victorian mountains	6
Rosy Mint: Organic large leaf Peppermint with a sprinkle of rose	6
COFFEE - All Organic Fair Trade Blend Coffee (including Decaf)	5
Freshly Squeeze Orange Juice	7.5
Virgin Mary	12
Bloody Mary	18
NV Pol Roger, 'Brut Reserve' Champagne, France	22/140
Bellerose Blonde, France	14
Sparkling Mineral Water – Badoit, St. Galmier, France	10
Still Mineral Water – Evian, Evian-les-Bains, France	10