



JBJ'S RESTAURANT MENU



SCAN TO VIEW
SPECIALS

STARTERS/LITE MEALS

- GARLIC BREAD (V)** 10
Add cheese 3
- SOUP OF THE DAY** 16
Ask our friendly staff for todays soup! Served with garlic bread
- SCALLOPS IN MISO BUTTER (GF)** 24
Pan-seared Australian scallops served on a corn puree topped with a miso butter sauce, finished with a micro salad
- LEMON PEPPER CALAMARI (GFA)** 23/32
Lightly fried with lemon pepper seasoning, served with a leaf salad, chips & tartare
- LAMB CROUQUETTES** 25
Golden crumbed croquettes filled with slow-cooked lamb, mint, feta and pine nuts, served with house labneh and a fresh herb and mint salad
- SAN CHOY BOW** 23
Chicken and pork with water chestnuts, carrots, onions and spring onions tossed in our house sauce, served in crisp cos lettuce cups

SALADS

- JBJ'S CAESAR SALAD (GFA) (VA)** 25
Cos lettuce with smoky bacon, garlic croutons, parmesan, soft-boiled egg and anchovies, tossed in our house dressing
- VIETNAMESE WOMBOK GOI (GFA)** 25
Wombok cabbage with tomato, carrot, onion, capsicum, coriander, Vietnamese mint, Thai basil and spring onion in a sesame dressing, topped with crispy noodles and fried shallots
- BROCCOLINI & SAFFRON RICE SALAD (VE) (GFA)** 27
Char-grilled broccolini with grilled pumpkin and capsicum, raisins, toasted almonds, wild rocket and saffron rice, finished with a tahini dressing
- ADDITIONS TO SALADS:**
- CHICKEN 6**
- PRAWN 6**

EXTRAS

- CHIPS (V)** 10
- POTATO WEDGES (V)** 12
- MASHED POTATO (V) (GF)** 10
- HOUSE GARDEN SALAD (V) (GF)** 12
- STEAMED VEGETABLES (V) (GF)** 10
- SAUCE EXTRA (GF)** 3.5
(gravy, garlic butter, red wine jus, mushroom, peppercorn)



MAINS

- CHICKEN SCHNITZEL (VE/A)** 29
Crumbed chicken breast served with chips, house salad and your choice of sauce
- CHICKEN PARMIGIANA (VE/A)** 32
Crumbed chicken breast topped with ham, Napoli sauce and mozzarella, served with chips and house salad
- FISH & CHIPS (GFA)** 32
*Beer battered **OR** grilled barramundi fillets served with tartare sauce, chips and house salad*
- CLASSIC LAMB SHANK (GF)** 32
Slow cooked 400G lamb shank served on creamy mash potato with green beans & a rich lamb jus
Add extra shank 8
- ROAST OF THE DAY (GF)** 31
*Ask our friendly staff about today's roast!
Served with roast potatoes, pumpkin, carrot, green beans and rich gravy.*
- VEAL COTOLETTA ALLA MILANESE** 34
Herb Crumbed veal on a bed of potato mash with grilled broccolini and a savory red wine jus.
- 200G WAGYU BURGER (GFA) (VA)** 28
200g Wagyu beef patty with cheese, lettuce, tomato, burger sauce, on a brioche bun, served with beer-battered chips.
Add egg 3 Add bacon 3
Add extra Pattie and turn it into Goliath burger 6
(Gluten free bun & available)
- SOUTHERN FRIED CHICKEN ROLL (GFA) (VA)** 28
Southern fried chicken thigh fillet with cheese, tomato, pickle and mixed lettuce in a lightly toasted Turkish roll, served with smoked chipotle mayo and beer-battered chips.
Add egg & bacon \$6
(Gluten free bun/ grilled fillet available)
- FISH OF THE DAY** MARKET PRICES
CHECK THE SPECIALS BOARD FOR THIS WEEKS SPECIAL
- LAMB SOUVLAKI** 28
Tender slow-cooked lamb shoulder on grilled pita with lettuce, cucumber, mixed salad and creamy tzatziki, served with chips.

FROM THE GRILL

ALL STEAKS ARE FROM GREAT SOUTHERN GRASS LANDS OF AUSTRALIA AND GRADED UNDER MEAT STANDARD AUSTRALIA (MSA)

Cooked to your liking and served with a choice of TWO sides and a sauce.
SIDES: chips, garden salad or mash & steamed vegetables
SAUCE: gravy, garlic butter, red wine jus, mushroom, peppercorn

- 300G PORTERHOUSE (GF)** 49
- 350G RIB-EYE (GF)** 62
- 400G TEXAN T-BONE RUBBED IN OUR TEXAN ROAD HOUSE RUB (GF)** 48

ADD TEXAN ROAD HOUSE STEAK RUB TO YOUR STEAKS TO ADD A DIFFERENT DIMENSION (GF)

(GF) Gluten free, (GFA) Gluten free Available, (V) Vegetarian, (VA) Vegetarian available, (VE) Vegan, (VE/A) Vegan Available (N) Contains nuts



JBJ'S RESTAURANT MENU



SCAN TO VIEW
SPECIALS

HAND CRAFTED WOOD-FIRED PIZZA

AVAILABLE TUES-SUN 5:30PM & 12PM-2.30PM SAT/SUN)

MARGHERITA (V) (GFA)

Napoli sauce, fresh mozzarella and basil.

CAPRICCIOSA (GFA)

Napoli sauce with ham, olives, mushrooms, mozzarella and anchovies.

GODFATHER (GFA)

Napoli sauce with Calabrese salami, roasted capsicum, olives and mozzarella

GARLIC PRAWN & PROSCIUTTO (GFA)

Napoli sauce with garlic prawns, sliced prosciutto, sun-dried tomatoes and mozzarella, topped with chilli mayo.

PIZZA SPECIAL (CHECK BOARD FOR LATEST SPECIAL)

GLUTEN FREE PIZZA BASE AVAILABLE

4

POTS & PANS

SEAFOOD LINGUINE (GFA)

Morton Bay bug, calamari, mussels, prawns and scallops on your choice of garlic oil or Napoli sauce, with wild rocket, cherry tomatoes and shaved parmesan.

BEEF BOLOGNESE PAPPARDELLE (GFA)

Nonna's slow-cooked beef cheek in a rich red wine Bolognese sauce, tossed with pappardelle pasta and topped with parmesan.

TARRAGON CREAM CHICKEN GNOCCHI (GFA) (VA)

Pan-fried gnocchi with diced chicken thigh fillet, red capsicum, onion and wilted spinach in our creamy garlic tarragon sauce.

WILD MUSHROOM RISOTTO (VE/A) (GF)

Creamy risotto with pan-fried wild mushrooms, garlic butter, wilted rocket, parmesan, pepitas and finished with aromatic truffle oil.

Add chicken 6

STARLIGHT NOODLES

Wok-tossed chow mein noodles with Bbq pork, egg, garlic, onion, carrot, capsicum and bean shoots

WOK TOSSED CHILLI PRAWNS (GF)

Juicy prawns wok-tossed in our house sauce with garlic shoots, onions, carrots, spring onion, snow peas and bean shoots, served with fragrant steamed Jasmine rice.

BLACK BEAN BEEF

Stir fried beef with Asian greens in a black bean sauce served with steamed rice

GLUTEN FREE GNOCCHI & PENNE AVAILABLE

3

KIDS MENU

(12 years or under)

(INCLUDES A KIDS SOFT DRINK & FROG IN A POND)

CHICKEN NUGGETS

Served with chips

15

MAC & CHEESE (V)

Cheesy macaroni pasta

15

FISH & CHIPS (GFA)

Battered or grilled barramundi served with chips

15

CHEESEBURGER (GFA)

Served with chips

15

Kids Desserts

ICE CREAM SUNDAE (GF)

Served with your choice of topping and sprinkles

6

FROG IN A POND (GF)

Jelly of the day with a chocolate frog

6

DESSERTS

PISTACHIO CREAM PANNA COTTA (GF)

Chef's vanilla bean panna cotta served with pistachio cream, pistachio praline and forest fruits.

16

STICKY DATE PUDDING

Served with butterscotch sauce, Chantilly cream, and vanilla ice-cream

16

DESSERT / CAKE OF THE WEEK

CHECK OUR SPECIALS BOARD FOR THIS WEEKS SELECTION.

16

CHEESE BOARD

A selection of local & imported cheeses served with crispy bread

16

Please order together if you want to eat together &
No alterations during busy periods

15% Public Holiday Surcharge

(GF) Gluten free, (GFA) Gluten free Available, (V) Vegetarian,
(VA) Vegetarian available, (VE) Vegan, (VE/A) Vegan Available (N) Contains
nuts

Our kitchen will make every effort to accommodate dietary requirements.
However, we cannot guarantee a completely allergen-free environment
due to the possibility of cross-contamination.

