

## Tapas to start

4 tapas for \$22

6 tapas for \$30

<b>Wild Mushroom Arancini</b> with truffle infused aioli	6
<b>Thai Style Salmon Cakes</b> , pickled cucumber salad	6
<b>Sautéed Prawns</b> with garlic, chilli, parsley and olive oil	6
<b>Meatballs</b> in a spicy tomato and olive sauce with crusty bread	6
<b>Chorizo Salad</b> served warm with white beans, rocket and sherry vinaigrette dressing *	6
<b>Herb Crumbed Chicken</b> fillets with honey mustard mayo	6

## Lighter options

<b>Freshly Shucked Oysters</b>	Natural	2.5 ea
	Kilpatrick	2.8 ea

**Y&J's House Made Dips** with flatbread, ciabatta and grissini 14

**Eggplant Carpaccio** with Persian feta, roasted truss cherry tomato, tatsoi salad, vino cotto \* 14

**Zucchini Flowers** stuffed with spiced pumpkin and almonds with chickpea batter and quinoa \* V 14

**Lamb Cutlets** with minted potato salad, mustard cress, parsley anchovy sauce \* 15

**Rare Cooked Kangaroo** on salad of rocket, pumpkin, beetroot, macadamia nut and semi dried tomato, light espresso jus 15

**Warm Salad of Rocket**, macadamia nuts, semi dried tomatoes, beetroot, pumpkin and labna \* 14

## Steaks from the Grill

All steaks are basted with our mustard marinade, served with fried kipfler potatoes plus your choice of side and sauce



*a cut above the rest*

### Porterhouse 250g

Also known as sirloin, this cut is aged for 8 weeks to ensure tenderness and flavour. Fed on a grain diet for 60 – 90 days it has a clean fresh flavour **28**

### Scotch Fillet 300g

Tender and full of flavour from a British breed of cattle **32**

### Wagyu Rump 300g

Melt in the mouth, the ultimate in flavour and tenderness with marbling score of up to 6 **36**

### American Rib Eye 400g

Served on the bone, full flavoured and tender **38**

#### Sauces and Butters \*

Mustard and chervil butter  
Roast garlic butter  
Red wine jus  
Green peppercorn sauce  
Wild mushroom jus

#### Sides

Creamy potato mash  
Potato gnocchi and gorgonzola gratin  
Green beans with Persian feta and cherry tomatoes  
Mushrooms sautéed in garlic, oregano and thyme  
Asparagus, cherry tomato and

## House Specials



### Chloe's Beef and Reef \*

45

200g eye fillet with salad of prawns, tatsoi and herbs, orange saffron aioli and creamy potato mash



### The Ultimate Challenge \*

52

750g T Bone with crumbled gorgonzola cheese, wild Mushroom jus and house cut chips

Your choice of a stein of beer or a glass of red with both specials.  
Please ask your waiter for details

## Mains

**Salt Cured Salmon** with warm mustard potato salad and sautéed asparagus finished with salmon roe and truffle oil \* **30**

**Chicken Breast** stuffed with green olive tapenade served on a sauté of mushrooms and leeks. Potato gratin and salsa verde **32**

**Lamb Cutlets** with minted potato salad, mustard cress and parsley anchovy sauce \* **32**

**Zucchini Flowers** stuffed with spiced pumpkin and almonds with chickpea batter and quinoa \* V **28**

## Pasta and Risotto

**Wild Mushroom Risotto** with oregano and thyme, finished with parmesan and truffle oil \* **16 / 26**

**House Made Potato Gnocchi** with peas, parsley, pine nuts and creamy gorgonzola sauce **16 / 24**

**Seafood Linguini** with mussels, prawns, calamari and scallops. Tossed with chilli, rocket and garlic butter wine **19 / 28**

## Sides

**8**

Creamy potato mash \*

Potato gnocchi and gorgonzola gratin

Green beans with Persian feta and cherry tomatoes \*

Mushrooms sautéed in garlic, oregano and thyme \*

Asparagus, cherry tomato and sweet corn salad with hazelnut Dressing \*

House cut chips with paprika and chilli aioli \*

## To finish

**Sticky Pear and Date Pudding** served cold with saffron 12  
syrup and double cream

Or

Served hot with butterscotch sauce and double cream

**White Chocolate Bavaois** topped with raspberry jelly, 12  
berry soup and tuille biscuit

**Semifreddo** of Pistachio, sherry, raspberry and mint with 12  
pistachio praline \*

**Selection of Australian cheeses** with lavoche, fruit and 22  
quince paste

- Maffra Cheshire cheddar
- Gorgonzola
- Tarago triple cream

Per piece 9

## Tea, Coffee and Chocolate

Choose from our large selection of T2 teas, ask your  
waiter for the options 3.5

For 2 6

Any type of coffee you can name using Vittoria coffee  
beans 3.3

. . . Add a shot of your favourite liquor and fresh cream 9.5

Y and Js creamy hot chocolate and marshmallows 3.5

. . . Add a shot of your favourite liquor 9.5

\* **Gluten Free**

V **Vegan**