

— **Table Offers**

**fixed price whole table options  
(per person)\***

**\$15pp** any 4 x To Start selections

**\$55** two course selection  
Small Plate + Large Plate or Jospers + Side

**\$90** six course degustation

**\$110** eight course degustation

\*All guests at the table must dine from the same offer

— **To Start**

Jospers smoked almonds 6

Marinated warm Coriolo olives 6

Coffin Bay oyster, grapefruit caviar, confit  
pineapple 4 each

Tempura oyster, citron dressing, coriander  
4.5 each

Scallop, celeriac truffle, bacon & maple jam  
5 each

Smoked tuna, garlic rouille, pepper tuille,  
gribiche 7 each

Grilled haloumi, truffled honey, mint  
5 each

Blue cheese cured beef, smoked tomato,  
thyme aioli, pine nuts 5 each

— **Small Plates**

Moreton Bay bug, pernod butter 22

King George whiting, tua tua clam, saffron  
bisque, grissini 24

Buffalo ragout, pumpkin gnocchi,  
macadamia crust, crème fraiche 22

Kale & feta ravioli, pine nut skordalia, brown  
butter, sage 22

Pork cheek terrine, mandarin chutney,  
pickled onions, house made mustard seeds 22

Coq au vin pie, du puy lentil cassoulet,  
cavolo nero, sangria quince 20

— **Large Plates**

Pork belly, baby squid, peas, seaside  
succulents 32

Confit field mushroom, truffle risotto, goats  
curd, apple, radish 30

Jospers swordfish, confit kipfler potato, olive,  
preserved lemon, red pepper salsa 32

Braised beef short rib, salt baked celeriac,  
cabbage, gypsy speck 32

Duck breast & tonka bean ballotine, parsnip,  
caramelised pear, pommes anna 32

— **Jospers Grill Cuts**

400g Limestone Coast Rib eye 45\*

200g Barramundi 38

Jospers half Duck 36

300g Coorong Brisket 36

*served with broccolini, warm potato pesto  
salad & choice of condiment*

400g Coorong Chateaubriand, house cut  
chips, asparagus, béarnaise, red wine jus 72  
(serves two)

\*Surcharge applies for two course selection

— **Condiments**

Celeriac & horseradish remoulade 2

Vincotto chutney 2

Seeded mustard 2

Red wine jus 2

Beurre blanc 2

— **Sides**

Chargrilled asparagus, reggiano, citrus oil 8

House cut chips, thyme salt 8

Mixed leaf salad, white balsamic, kohlrabi 8

Cauliflower, bacon & truffle gratin 8

— **Cheese**

Le Dauphin, Rhone-Alpes, France 10

Le Conquerant, Normandy, France 10

Quickes goats milk cheddar, England 10

Fort Aged Comte 'La Couranne', France 10

Cropwell Bishop Stilton, Leicestershire,  
England 10

Cheese flight 40

— **Dessert**

Buffalo yoghurt pannacotta, maple syrup gel,  
rhubarb, raspberry meringue 15

Sweet beetroot mousse tart, smoked  
chocolate ice cream, sesame macaron,  
grapefruit caviar 15

Jospers roasted quince, strawberry & rosewater  
curd, coffee 16

Dark chocolate sphere, white chocolate  
mousse cake, orange, honeycomb 16

Affogatto, coffee martini, coffee caviar 14

Chocolate box, assortment of house made  
chocolate 16

*Welcome to the Grill*

*Our menu has been designed for sharing.  
Please let our staff know if you would like to  
order this way. Selections can be made from  
any section of the menu. Shared items will be  
served as prepared and may arrive at varying  
times.*

*Jospers charcoal oven*

*The first of its kind in South Australia!*

*The Jospers is an elegant combination of a  
grill & oven. It works 100% with charcoal, at  
very high temperatures allowing us to grill &  
roast without baking.*