DINNER 5PM - 8PM

REDLAND



GARLIC BREAD M Freshly baked crusty bread with creamy garlic butter and parsley Add Cheese \$2.50 / Bacon \$2.50 / Sweet chilli \$1.50	\$6.50
GARLIC PRAWNS (GF) Prawns sautéed in a creamy garlic and white wine sauce, finished w herbs. Served with steamed jasmine rice and a lemon wedge	\$14 vith fresh
KARAAGE CHICKEN Japanese style karaage, house made pickled vegetables, kewpie mayonnaise	\$14
LEMON PEPPER CALAMARI (GF) Served with dressed leaves, aioli and a lemon wedge	\$14
ARANCINI House made truffle and porcini mushroom arancini with garlic aioli parmesan	\$14 and
served with sour cream and sweet chilli	\$12
BOWL OF CHIPS (GF) Served with your choice of sauce	\$8.50



Discount applies

Menu items marked with the following tags are available as:

(v) Vegetarian | (ve) Vegan | (gf) Gluten-Free

Dietary Information: Kindly inform our staff of any dietary requirements.

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CAESAR SALAD Crisp cos lettuce tossed in a rich, caesar dressing, topped with crunchy croutons, shaved parmesan, poached egg and crispy bacon Add: Chicken \$5 / Smoked salmon \$5 / Grilled prawns \$5	\$22
BEEF SALAD (GF) Marinated beef fillet, leaves, herbs, cabbage, cherry tomato and toasted sesame dressing	\$24
VEGETABLE STACK (GF) (VE) (VEG) Spinach and broad bean patty, char grilled vegetables, baba ganoush and dressed leaves	\$20
CHICKEN SCHNITZEL Panko crumbed chicken breast, served with chips, salad and your choi sauce	\$22 ce of
CHICKEN PARMIGIANA Panko crumbed chicken breast topped with napoli sauce, ham, and mozzarella. Served with chips, salad and your choice of sauce	\$25
CARBONARA LINGUINI Classic linguini with creamy sauce, bacon, parmesan and black peppe (GF) GLUTEN FREE OPTION WITH PENNE PASTA	\$20
SMOKED SALMON LINGUINI Linguini tossed in a a creamy dill and lemon sauce , smoked salmon, c and white wine topped with parmesan (GF) GLUTEN FREE OPTION WITH PENNE PASTA	\$24 apes
GARLIC PRAWNS (GF) Prawns (9) sautéed in a creamy garlic and white wine sauce, finished w fresh herbs. Served with steamed jasmine rice and a lemon wedge	\$20 /ith
BEER-BATTERED FISH Perch fillets, coated in a Great Northern beer batter, served with chips salad, tartare sauce, and a lemon wedge	\$21
LEMON PEPPER CALAMARI (GF) Served with chips, salad, tartare and a lemon wedge	\$20
GRILLED BARRAMUNDI (GF) Pan-seared barramundi served with chips, salad, tartare, and a lemon wedge	\$25

All served with chips and salad and your choice of sauce

200G RUMP(GF)	\$25	
Jacks best signature range 100 day grain fed rump 300G RUMP (GF)	\$30	
Jacks best signature range 100 day grain fed rump		
300G SIRLOIN (GF) Jacks best signature range 100 day grain fed sirloin	\$36	
400G RIB ON THE BONE (GF) Jacks best 100 day grain fed rib	\$55	
300G PORK CUTLET (GF) Barkers creek pork king rib cutlets	\$32	
Toppers: Surf & turf \$ 10 Fried calamari \$5 1x Fried egg \$3		
Sides: Chips \$3 Buttered Vegetables \$3 Mashed Po	otato \$3 Salad \$3	

Sauces: \$1.50 for exra sauce Gravy, Mushroom, Pepper, Dianne, Garlic Cream, Tomato, Bbq, Bearnaise, Aioli



*Gluten Free options available - Please advise staff

DINO CHICKEN NUGGETS WITH CHIPS

BATTERED FISH AND CHIPS

HAM & CHEESE PIZZA (GF)

LINGUINI ALFREDO(V) (GF) GLUTEN FREE OPTION WITH PENNE PASTA

Add buttered vegetables \$3

