

Jackson Café Bistro

STARTERS

Country style crisp garlic, herb fresh bread \$5

Selection of warm bread w truffle mushroom mascarpone, herbs olive oil,
Sundried tomato pesto (for two) \$ 10.50

Olive, nut selection \$6.50

Bruschetta char grilled, topped w tomato basil, smoked salmon salsa
And parmesan cheese \$6.00

Forest mushroom and Feta arancini (fried risotto balls) w garlic aioli \$8.00

ENTREES

Chef's soup of the day w a fresh bread \$10.50

Seafood chowder Served in a cob loaf w deep sea fish, prawns, mussels
(Signature dish) \$13.50

Smoked Eel and salmon fillet w whisky and mustard cure hot smoked
And juniper rosti potato dressed w lemon comfit \$14.50

Deep sea scallop sauté w lemon pepper and chorizo sausage on lemon cauliflower puree
And lime tomato salsa \$15

Seared medium rare venison w vine ripened tomato, basil feta cheese salad, roasted
walnuts And a honey mustard curry mayonnaise \$14.50

Crisp pork belly in citrus, smoked paprika and sage served over creamy potato mash,
Apple puree and salt crackling \$14

**PS Dining groups are welcome and we can accommodate splitting of account
But you have to let us know when ordering that you will pay individually!**