

small

cheesy garlic bread (v) grilled cheese, confit garlic, baguette	10
bowl of chips (df, v) japanese mayo	10
mushroom & truffle arancini balls (v) tarator, walnuts, parmesan, salsa verde, shiso	18
salt & pepper calamari (df) spiced salt, shallot & coriander, lime, japanese mayo	19
bang bang chicken wings kung pao sauce, chilli, shallot, peanuts	19
snapper & prawn spring rolls teriyaki glaze, julienne carrot & coriander	19
warm grilled haloumi fresh honey, wild herb flowers	19
sichuan chicken poached dumplings spicy sichuan peppers, sesame chilli sauce	18

lunch only available until 4pm daily

rump steak 220g chips, garden salad, mushroom sauce	28
sticky caramelised pork bao buns kimchi, pickles, fluffy steamed bao buns	25

viet mint salads

rice vermicelli, mint, bean sprout, cucumber, iceberg, roasted peanuts, pickled carrot, nuoc cham dressing

snapper & prawn spring rolls	25
honey & ginger chicken (df)	24
salt & pepper fried tofu (df)	24

- one bill per table
- all of our food may contain nuts, gluten and shellfish. although all care is taken, trace elements are unavoidable in all meals
- our chefs are happy to try & cater for any dietary requirement. please notify your waiter
- cakeage fees apply to all cakes brought into the venue
- surcharges apply to all visa & mastercard transactions (0.58%), american express (1.60%)
- A public holiday surcharge of %15 applies on all public holidays

burgers

premium beef burger lettuce, tomato, miso mustard, cheese, pickle, chips, japanese mayo, chips	24
double patty	5
add bacon	4
falafel burger (vegan) broadbean falafel, tomato, iceberg lettuce, avocado, cucumber, relish, chips	23
kaarage chicken sandwich (available until 4pm) crispy chicken, rocket, cheese, avocado, tomato, japanese mayo, chips	23

mains

grilled rump steak 300g chips, garden salad, mushroom sauce	38
grilled sirloin 300g truffled mash potato, green beans, peppercorn sauce	40
wagyu beef lasagne ragu, béchamel, parmesan, garden salad	30
fish & chips (df) beer battered cod, chips, garden salad, lemon, tartare	29
fish of the day (gf) seasonal vegetables, burnt carrot puree, saffron sauce	36
crispy skin pork belly (gf) kipfler potato, peas & goat's cheese, cabernet jus	35
braised lamb shank (df, gf) slow cooked in a spiced sauce, pak choy, steamed ginger rice, coriander, peanuts	36
nepalese lamb curry fruit chutney, raita, pappadums, rice	29

hot wok

jimmy's satay chicken spicy peanut sauce, pineapple, peppers, sweet onions, jasmine rice	32
buddha's delight stir fry (gf, vegan) mushrooms, asian greens, lotus roots, tofu, goji berries, asparagus, crispy taro ring, vermicelli	29
singapore noodles (df) (v on request) prawns, char siu pork, vermicelli, egg, sprouts, curry spices	29
balinese nasi goreng chicken, tiger prawns, beans, cabbage, sambal, kecap manis, fried egg	29
cantonese seafood crispy egg noodle (df) prawns, scallops, calamari, fish, chinese greens, stock, rice wine	34
pad thai noodles prawns, chicken, tamarind chilli jam, egg, chives, peanuts	29

sweets

our cakes & slices are made in our pastry kitchen & are served with cream

chocolate brownie (gf)	7
orange slice (gf)	7
caramel slice	7
carrot cake	11
new york cheesecake	11
tiramisu	11
belgian chocolate cake	11
red velvet cake	11
triple chocolate mousse cake	11
add ice cream	3

desserts

passionfruit meringue roll fresh fruit, ice cream	15
molten chocolate pudding chocolate soil, ice cream, berries	15
lemon meringue tart mixed berries, vanilla ice cream	15

- tips are most welcome & go to the person(s) who served you
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