

JACOBS grill

ENTREE

GARLIC HERB BREAD (GFA)	14
ADD CHEESE	5
SOUP OF THE DAY (GFA)	17
W GARLIC BREAD	
SALT N PEPPER SQUID	21
W MESCULN & TARTARE SAUCE	
ADD FRIES' N SALAD	12
PORK BELLY BITES (GFA)	25
PINEAPPLE & CINNAMON BRAISED PORK BELLY FINISHED IN OYSTER, GINGER N PALE ALE SAUCE	
CREAMY GARLIC PRAWNS (GFA/DFAR)	25
6PCS PRAWNS COOKED IN A CREAMY TUSCAN GARLIC SAUCE SERVED W GARLIC BREAD & MESCULN SALAD	
MAIN PORTION 12PCS	48
ASHLEY STAR	M 38
WHITEBAIT FISHCAKES W GARDEN SALAD MIX, MINTED YOGURT N PINEAPPLE SALSA	E 28

ASHLEY SPECIAL

VEGGIE SIZZLER (GF)	36
CRISPY TOFU W MARKET VEGGIES TOSSED IN ASIAN SAUCES SERVED W RICE	
PRAWN SIZZLER (GF)	38
CREAMY GARLIC PRAWNS W PEPPERS & CARROTS W GARLIC BREAD	
OR	
ASIAN STYLE PRAWNS W VEGGIES IN STIR-FRY SAUCE SERVED W RICE	
TERIYAKI BEEF SIZZLER	38
TENDER SLICES OF BEEF COOKED W MARKET VEGGIES IN A TERIYAKI SAUCE SERVED W RICE & SESAME SEEDS	
CHICKEN TIKKA SIZZLER MILD SPICY (GF)	38
OVEN BAKED CHICKEN TIKKA IN A SPECIAL TIKKA SAUCE SERVED W RICE	
ADD NAAN BREAD 4PCS	10

VEGETARIAN

PASTA (GFA/DFAR/V)	32
FETTUCINE PASTA IN A CREAMY SAUCE W PESTO, PEPPERS, TOMATOES & PARMESAN CHEESE	
ADD CHICKEN N BACON	10
FALAFEL FRITTER (GFA/DFAR/V)	36
SERVED WITH MIXED ROAST SEASONAL VEGGIES, MESCULN, AVOCADO MOUSSE, HUMMUS, DUKKHA N HONEY MUSTARD DRESSING	

SALADS

THAI BEEF SALAD (GFA/DFAR)	34
W CORIANDER CHILI DRESSING, MESCULN TOMATOES RED ONION, CUCUMBER, CARROTS, PEANUTS, CRISPY NOODLES	
ADD FRIED EGG	5
ADD PRAWN SKEWER	12
CHICKEN CASHEW W NOODLE SALAD (GFA)	34
W CARROTS, ICEBERG LETTUCE, RICE NOODLES, MAPLE ROASTED CASHEW, SMOKED CHICKEN	
ADD FRIED EGG	5
ADD PRAWN SKEWER	12

PLEASE NOTE: THE FOLLOWING ITEMS ARE SERVED ON A VERY HOT SIZZLING PLATE SO THERE WILL BE ABIT OF SPLATTERS ONCE IT REACHES THE TABLE SO PLEASE BE PREPARED TO HANDLE YOURSELF FROM HEAT AND BURNS OTHERWISE ENJOY...

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BURGERS

- BEEF DELIGHT (GFA)** 34
180G BEEF PATTIE, CHEESE, BRIOCHE
BURGER BUN, CARAMELIZED ONION N
BACON JAM, HOMEMADE BURGER SAUCE
W LETTUCE, TOMATO & FRIES
- VEGGIELICIOUS (GFA)** 32
CORN PATTIES, CHEESE, AVOCADO
MOUSSE, HUMMUS, LETTUCE,
TOMATO, ONION JAM & FRIES

MAINS

- EYE FILLET (GFA/DFA)** 55
200G EYE FILLET COOKED MR W
PEPPERCORN SAUCE SERVED W DUCK
FAT POTATOES, CONFIT BABY
CARROTS, SEASONAL GREENS &
CRISPY FRIED ONIONS
ADD PRAWN SKEWER 12
ADD MUSHROOM SAUCE 5
- BRAISED BEEF CHEEKS (GFA)** 40
SLOW BRAISED BEEF CHEEKS WITH
GNOCCHI, SEASONAL VEGGIES AND
PARMESAN SHAVINGS

- LAMB SHANK (GFA)** 38
SLOW COOKED LAMB SHANK SERVED
IN ITS OWN RED WINE REDUCTION
WITH CREAMY MASH AND SEASONAL
GREENS
- TIGER PRAWNS (GFAR/DFAR)** 45
TOSSED IN A CREAMY TOMATO SAUCE
WITH SEAFOOD MARINARA MIX,
SPAGHETTI PASTA, PARMESAN CHEESE
& GARLIC BREAD
- SALMON (GFA)** 42
PAN SEARED SERVED W KUMARA
ROSTI, GREEN PEA PUREE, SEASONAL
GREENS WITH COCONUT & CHASSEUR
WHITE WINE REDUCTION
- PAN FRIED FISH (GFA/DFA)** 45
SEASONED PAN-FRIED FISH SERVED W
MASH POTATOES, SAUTÉED CREAMY
PESTO GARLIC PRAWNS, SEASONAL
VEGGIES, PINEAPPLE SALSA
- FISH AND CHIPS (DFA)** 38
BEER BATTERED TEMPURA FISH W
FRIES AND SALAD

DESSERT

- CRÈME BRULEE** 18
VANILLA BEAN CRÈME BRULEE W A
TOFFEE TOP, BRANDY SNAP, CREAM
CHANTILLY & BANANA CHOC-CHIP
ICE-CREAM
- STICKY DATE PUDDING** 18
W BOURBON CARAMEL SAUCE,
BRANDY SNAP FILLED CREAM WITH
ALMOND DUST, & VANILLA ICE CREAM
- APPLE STRUDEL** 18
HOMEMADE APPLE STRUDEL W WALNUTS,
RAISINS, CINNAMON WITH CUSTARD
SAUCE & VANILLA BEAN ICE CREAM
- ICE CREAM SUNDAE** 16
YOUR CHOICE OF CHOCOLATE, BERRY,
CARAMEL SAUCE WITH WAFERS &
100'S 1000'S & CREAM
- DFA-DAIRY FREE AVAILABLE
GFA- GLUTEN FREE AVAILABLE
V-VEGETARIAN
GFAR-GLUTEN FREE AVAILABLE ON
REQUEST
DFAR-DAIRY FREE AVAILABLE ON
REQUEST

PLEASE NOTE THAT WHILE WE TAKE CARE FOR OUR GLUTEN FREE MEALS, OUR KITCHEN IS NOT ENTIRELY A
GLUTEN FREE ENVIRONMENT SO TRACES OF GLUTEN MAY BE PRESENT IN YOUR FOOD.