



JORDON'S

A TIMELESS CLASSIC TO START WITH..

SYDNEY ROCK OYSTERS

A full rich and creamy oyster with hint of sweetness and lasting mineralisation.

Natural

\$5.20 Each / ½ Dozen \$28.00 / 1 Dozen \$54.00

Kilpatrick - Pancetta, bread crumbs, peperoncino, shallots and e ponzu salsa

\$5.80 Each / ½ Dozen \$30.00 / 1 Dozen \$56.00

Yuzu avocado, green caviar and shiso sauce

\$6.00 Each / ½ Dozen \$32.00 / 1 Dozen \$58.00

Mixed Oyster Plate

½ dozen \$34.00 / 1 dozen \$60.00

GARLIC BREAD \$8.50

Toasted fresh bread with garlic butter

SMALL PLATES

CHILLI & SESAME SCALLOPS (4) \$26.00

Shell served roasted scallops on a bed of creamy peas topped with fresh mint leaves

TUNA TARTARE \$28.00

High-grade seared fresh yellow-fin Australian tuna, tomato concasse and avocado served with rice and finished with a sesame, mint, chilli and ginger dressing

CHARCOAL-GRILLED PRAWN SKEWER (3) \$26.00

Charcoal-grilled marinated prawns, served with an apple cider vinegar, chilli, honey and ginger sauce with shredded wakame garnished with sesame seeds

CHARCOAL-GRILLED BABY CALAMARI SKEWER (3) \$19.00

Charcoal-grilled bread crusted, baby calamari, seasoned with evo and white wine vinegar served with lime mayonnaise

ENTREE

CHARCOAL-GRILLED GIANT OCTOPUS \$27.00

Charcoal-grilled giant octopus marinated in a Mediterranean emulsion with evo, garlic, chilli and pepper served on a bed of smoked pumpkin and paprika

SALT & PEPPERBERRY CALAMARI \$24.00

Spiced & crispy fried baby calamari served with shallots, chilli and chargrilled lemon

SIGNATURE CHARCOAL-GRILLED SESAME SWORDFISH BELLY \$26.00

Charcoal-grilled swordfish belly glazed with soy and mustard seeds, served with sautéed seasonal vegetables

CHARCOAL-GRILLED BLUE-EYE COD \$28.00

One of the finest table fish caught in southern waters.

Charcoal-grilled marinated blue-eye cod served with a prawn bisque rice, finished with herbs and spinach

SALADS

COCONUT PRAWN SALAD \$28.00

Crispy coconut prawns, mango and mixed leaves drizzled with a citrus dressing served with a mustard and mango sauce

GIANT OCTOPUS SALAD \$28.00

Giant octopus, green tomatoes, red onion, chilli, shallots with evo and lemon dressing

VEGAN QUINOA SALAD \$26.00

Quinoa, green beans, courgettes, cherry tomatoes, radish, orange, walnuts, vegan cheese, mint and finished w. citrus dressing

MAINS

PRAWN LINGUINE \$36.00

Prawns marinated in evo, garlic, chilli with cherry tomatoes tossed in a white wine and prawn bisque sauce, finished with a chargrilled king prawn and fried rocket

SQUID INK SEAFOOD LINGUINE \$38.00

A selection of fresh seafood in a white wine and prawn bisque sauce topped with caviar

WILD TRUFFLE VEGAN RISOTTO \$32.00

Porcini mushrooms, crushed garlic, shallots, and truffle paste

BEER BATTERED FISH \$29.00

A fillet of Cod served with crunchy chips, charcoal lemon and lime mayonnaise

SIGNATURE CARIBBEAN FISH CURRY \$36.00

A selection of fresh seafood and vegetables served with toasted bread

JORDON'S ICONIC FISH BURGER \$28.00

Grilled BBQ Yellowfin tuna, crispy pancetta, cheddar, pepper and vinegar red onion, lettuce, spicy reddish, lime mayo in a black charcoal bun served with sweet potato chips.

FROM THE LAND

CHARCOAL-GRILLED 300g RIB-EYE \$48.00

Charcoal-grilled grass fed rib-eye served with green leaves, roasted rosemary potatoes and green peppercorn sauce

ADD ½ lobster \$32.00

ADD King Prawns (2) \$18.00



FROM THE OCEAN TO THE TABLE



MARINATED AND CHARCOAL-GRILLED, SERVED WITH A HOMEMADE SAUCE AND CHARGRILLED LEMON

Whole Humpty Doo Barramundi \$46.00

Whole Flounder, New Zealand \$42.00

Whole Longline Snapper, New Zealand \$48.00

Eastern Rock Lobster (live) The Rockstar of the sea with its Lucious sweet flavour and bold umami character MP

½ Lobster \$52.00

Whole Lobster \$96.00

Moreton Bay Bugs (2) \$46.00

CHARCOAL-GRILLED SALMON FILLET \$39.00

Charcoal-grilled Tasmanian Atlantic salmon fillet marinated with herbs served with broccolini

Brussel sprouts served w. roasted pine nuts \$15.00 / Roasted rosemary potatoes \$15.00

Garden Salad \$14.00 / Crunchy chips \$14.00

Sweet potato chips \$15.00 / Smoked pumpkin mash \$14.00



JORDON'S SEAFOOD PLATTER



FOR 2

2 - ½ Lobster

½ Dozen Oysters

(natural or kilpatrick)

Charcoal-grilled Giant Octopus

6 - BBQ King Prawns

Salt & Pepper Calamari

2 - Morton Bay Bugs

Beer Battered Fish Fillet

Mixed Sides and Lime Mayo

\$250.00