

JASPER'S

FESTIVE MENU

APPETIZERS

O'Neill's Crispy Pork Belly

Sriracha Peanut & Honey Hot Sauce,
Asian Salad (5,6,10,11,12) GF, V+

Bruschetta

Pesto, Meadowfield Farm Goats Cheese,
Tomato, Red Onion & Basil on Focaccia
(1-wheat,7,8-pine nut,10,12) V, GF+, V+

Cajun Spiced Calamari

Louisiana Tartare Sauce, Dressed Salad
Leaves (3,4,6,9,10,11) GF

Soup of the Day

Sourdough Croutons, Homemade Brown
Bread (1-wheat,6,7,9) GF+, V, V+

Pulled Beef Brisket & Cheddar Croquette

Caramelized Red Onion, Bearnaise Sauce
(1-wheat,3,6,7,10,12)



V = vegetarian V+ = can be made vegan GF = gluten free
GF+ = can be made gluten free

MAIN COURSES

Slowly Braised Redmond Farm 10oz Featherblade Steak

Gratin Potato, Green Beans, Pepper Sauce
(6,7,9,12) GF

Kilmore Hake

Mussel, Chorizo, Spinach & Potato Hash, Tomato
Salsa, Chive Butter Sauce (4,6,7,9,10,12,13) GF

Risotto

Mushroom, Spinach & Butternut Squash Risotto
with Aged Parmesan, Truffle Oil (6,7) GF, V, V+

Grilled Salmon and Prawns

Rosti Potato, Tender stem Broccoli Kataffi,
Garlic Cream Sauce (1-wheat,2,4,6,7,13)

Roast Chicken Supreme

Smoked Bacon Mousse, Orzo Pasta, Mushroom,
Spinach, Roast Jus (1-wheat,6,7,8,9,12)

DESSERTS

Warm Apple & Blackberry Crumble

Vanilla Ice Cream (1-wheat,3,7,8-almond)

Baileys & Malteser Cheesecake

Butterscotch Sauce (1-wheat,3,6,7)

Chocolate enrobed Profiteroles

Honeycomb Ice Cream, Crème Anglaise
(1-wheat,3,6,7)

Chocolate & Hazelnut Fondant

Iced Raspberry Sorbet (1-wheat,6,8) Vegan

