

HOTEL JESMOND

Newcastle, Australia

SHARE / START*

GARLIC BREAD V	8
<i>Make it Cheesy + 2</i>	
PENFIELD MARINATED OLIVES VE	12
SZECHUAN PEPPER CALAMARI GFA DF	18
<i>Chilli, Coriander & Lime Mayo</i>	
FRIED BUFFALO WINGS GF	16
<i>Blue Cheese Ranch & Celery</i>	
<i>Double Your Wings + 10</i>	
CARAMELISED PUMPKIN ARANCINI (5) V	16
<i>Goat Cheese, Sage, Parmesan & Aioli</i>	
'JESO' FRIED CHICKEN BITES	17
<i>House Seasoning, Comeback Sauce & Pickle</i>	
CHAR-GRILLED KING PRAWNS (5)	24
<i>Preserved Lemon & Herb Butter, Pangrattato</i>	
WARM SHARE BOARD	36
<i>Garlic Bread, Arancini, Szechuan Pepper Calamari, Fried Chicken & Penfield Olives</i>	

SALADS

Add Grilled Chicken + 4

CAESAR SALAD	18
<i>Baby Cos, Bacon, Parmesan, Egg, Anchovy Dressing & Croutons</i>	
VIETNAMESE BEEF SALAD GF DF	24
<i>Marinated Nolan Rump, Rice Noodles, Herbs, Chilli, Onion, Soy & Lime</i>	
WARM FALAFEL SALAD VE GF	22
<i>Cucumber, Tomato, Mixed Leaves, Almonds & Hummus</i>	
SEARED TUNA NIÇOISE GF DF	28
<i>Green Beans, Chat Potatoes, Egg, Cos, Tomato & Lemon Vinaigrette</i>	

PIZZAS

Gluten Free Base + 4

PIZZETTA V	14
<i>Herbs, Garlic, Mozzarella</i>	
MARGHERITA V	19
<i>Mozzarella, Tomato, Confit Garlic, Basil</i>	
CAJUN CHICKEN	22
<i>Onion, Garlic, Jalapeños & Chipotle Mayo</i>	
MEDITERRANEAN V	22
<i>Roasted Eggplant, Zucchini, Capsicum, Onion, Basil & Goat Cheese</i>	
PEPPERONI	22
<i>Chilli, Smoked Mozzarella & Herbs</i>	
SMOKY BBQ CARNIVORE	26
<i>Pepperoni, Ham, Chicken, Bacon, Onion & Chilli Mayo</i>	

MAINS

SLOW COOKED PORK SHOULDER GF	32
<i>Roast Celeriac, Broccolini & Jus</i>	
PRAWN LINGUINE	30
<i>Caramelised Fennel, Chilli, Capers, Rocket & Parmesan</i>	
PAN-FRIED BARRAMUNDI GF DFA	30
<i>Grilled Zucchini, Mint, Lemon & Chimichurri</i>	
PAN-FRIED POTATO GNOCCHI V	29
<i>Roast Pumpkin, Pine Nuts, Sage & Ricotta</i>	
COFFEE SPICED LAMB RUMP DF	34
<i>Mediterranean Vegetable & Freekeh Salad, Smoked Eggplant & Jus</i>	

PUB FAVES

Served with your choice of 2 sides

PALE ALE BATTERED FLATHEAD DF	23
<i>Lemon & Tartare Sauce</i>	
HALF RACK STICKY CHIPOTLE BBQ PORK RIBS GF DF	30
<i>Charred Pineapple & Jalapeño Salsa</i>	
PAN FRIED TASMANIAN SALMON GF DFA	29
<i>Lemon & Caper Mayonnaise</i>	
HOUSE CRUMBED CHICKEN SCHNITZEL DF	24
<i>With Your Choice of Sauce</i>	

BUTTERMILK FRIED CHICKEN

HALF BIRD	28
<i>Choice of 2 Sides & Sauce</i>	
WHOLE BIRD*	40
<i>Choice of 3 Sides & Sauce</i>	

FROM THE GRILL

Served with your choice of 2 sides

Please see the specials board on the left hand side of the bistro servery for our daily selection of the finest quality meat. Carefully monitored from paddock to plate we serve only the finest produce which will be cooked to order on our state of the art char-grill.

V Vegetarian **VE** Vegan **GF** Gluten Free **DF** Dairy Free **GFA** Gluten Free Available **VEA** Vegan Available **DFA** Dairy Free Available

* = NOT TO BE USED IN CONJUNCTION WITH ANY OTHER OFFER

BURGERS

Add Chips Or Sweet Potato Fries + 4

THE JESO	15
<i>'Jeso' Pattie, American Cheese, Lettuce, Tomato, Pickles & House Sauce</i>	
BEEF, CHEESE & BACON BURGER	15
<i>Jeso' Pattie, Bacon, American Cheese, Pickles, Onion, Mustard & Ketchup</i>	
SOUTHERN FRIED CHICKEN BURGER	15
<i>Iceberg, Comeback Sauce, American Cheese & Pickles</i>	
FALAFEL BURGER V VEA	15
<i>Rocket, Roast Sweet Potato & Romesco</i>	
GRILLED PERI PERI CHICKEN BURGER	15
<i>Iceberg, Tomato & Chipotle Mayo</i>	

BURGER ADD ONS

'JESO' PATTIE	4	AMERICAN CHEESE	2
SOUTHERN FRIED CHICKEN ...	4	BACON	3
FALAFEL PATTIE	4	GLUTEN FREE BUN	3

SIDES*

CHIPS V GF DF	9
<i>House Seasoning & Aioli</i>	
SWEET POTATO FRIES V GF DF	12
<i>Herb Mayo</i>	
STEAMED SEASONAL GREEN VEGETABLES V GF DF	11
<i>Garlic Infused Olive Oil</i>	
ROAST CHAT POTATOES V GF	10
<i>Confit Garlic Butter & Sage</i>	
GARDEN SALAD VE GF	8
<i>Lemon Vinaigrette</i>	

SWEETS*

STICKY DATE PUDDING	12
<i>Butterscotch Sauce & Vanilla Bean Ice Cream</i>	
APPLE PIE BITES (5) VE	12
<i>Salted Caramel Ice Cream & Hazelnuts</i>	
CHOCOLATE & COFFEE BROWNIE GF	12
<i>Espresso Ice Cream & Pecan Praline</i>	
SOFT SERVE ICE CREAM CUP W/ TOPPING	5

SAUCES & TOPPERS

GRAVY (GFA, DF)	2	MUSHROOM (DF)	2	CAFE DE PARIS BUTTER (GF)	2	BUFFALO (GF)	2	PARMIGIANA	3	PINEAPPLE, BACON & CHEESE	5
DIANE	2	PEPPERCORN	2	CHIMICHURRI (GF, DF)	2	AIOLI (GF, DF)	2	CREAMY GARLIC PRAWNS	6	SPICY PEPPERONI, JALAPENO & CHEESE	5

