Jimboomba House Restaurant

Lunch Menu

Starters

Cobb Loaf (dfo, vego, vo)	\$12.50
Fresh baked and served hot, with garlic butter	
Pizza Sourdough Bread (gfo)	\$15.90
Herb or garlic	
Pizza Caprese (gfo)	\$17.90
Cherry tomatoes, bocconcini, fresh basil	
Turkish bread & dips	\$16.90
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Soup of the Day (gfo)	\$15.50
Prepared daily served with crusty bread	
Oysters Natural (gf)	Half dozen \$24.00/Dozen \$40.00
Served fresh on ice with lemon wedges	
Oysters Tempura (df)	Half dozen \$26.00/dozen \$42.50
Cooked in a light, crispy tempura batter with aioli	
Oysters Kilpatrick (df, low gluten)	Half dozen \$27.00/Dozen \$45.00
Grilled with smoky bacon in our spicy Kilpatrick sauce	

Salads & Mains

Tiger salad (gf, dfo, vego, vo)	\$19.90
Fresh mesculin lettuce, cherry tomatoes, red onion, cucumber, baby beets,	
honey roast pumpkin, avocado, Greek style fetta with a selections of dressings	
Add chicken (gf, df)	\$5.00
Add lemon pepper calamari (gfo, df)	\$7.00
Add Cajun rolled grilled fillet of perch (black fish) (df)	\$7.00
Caramelized Pork Belly Asian Salad (low gluten op, df) Sliced pork caramelized with orange hoi sin - salad greens, cherry tomatoes, fresh coriander, fried shallots, fresh mint, crispy Hokkien noodles with our Asian dressing	\$25.90
Steak sandwich (gfo)	\$24.90
150g rib eye steak with crisp lettuce, tomato, beetroot, caramelised onion, fruit chutney,	,
on Turkish with chips	
Lemon Pepper Calamari and Chips (gfo, df)	\$22.90
Lemon Pepper Calamari and Chips (gfo, df) Pineapple cut, served with thick cut chips, salad and fruit chutney	\$22.90
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Pineapple cut, served with thick cut chips, salad and fruit chutney	\$27.50
Pineapple cut, served with thick cut chips, salad and fruit chutney Fish and Chips (df)	\$27.50
Pineapple cut, served with thick cut chips, salad and fruit chutney Fish and Chips (df) Fillet of coral trout in crisp tempura batter with fresh salad greens, chips and garlic aioli	\$27.50
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Chicken and Bacon Boscaiola Linguini

\$25.90

Served in a creamy mushroom sauce

Vegetarian Pasta (vego, vo)

\$23.90

Avocado, asparagus, honey roast pumpkin, olives & fetta in a garlic & napoli sauce with linguini

Veal Scaloppine

*\$27.*50

Tender fillet of veal in a rich red wine & mushroom sauce with creamy mash & asparagus

Gourmet Chicken Melt (gfo, dfo)

\$22.90

Grilled fillet of lean chicken breast, salad greens with avocado, honey roast pumpkin, caramelized onion on mozzarella melt and toasted Turkish with chips, garlic aioli

Chicken Schnitzel

\$24.50

Served with thick cut chips or mash & salad or veggies

Chicken Parmigiana

\$28.50

Served with thick cut chips or mash & salad or veggies

Rib Eye Scotch fillet Steak (Msa Black Angus) (gfo, dfo)

\$47.90

Prime cut, 300g rib eye steak with chips or mash & salad or veggies & your choice of sauce Choice of sauces: mushroom, green peppercorn, rich gravy, Dianne, creamy garlic

Kids \$15.50

All kids' meals come with a glass of soft drink or juice and, ice cream for dessert All kids' meals are served with chips and salad except Spag Bol, gluten free meal available

Kid's Pizza (Ham and Pineapple)

Homemade Chicken Breast Nuggets

Kid's Fish (gfo, dfo)

Kid's Spag Bol (dfo)

Sides

Thick cut chips	\$7.00	Creamy mash	\$6.00	Steamed vegetables	\$6.00
Rich gravy	\$2.50	Dianne sauce	\$2.50	Peppercorn sauce	\$2.50
Cream garlic sauce	\$2.50	Mushroom sauce	\$2.50	Aioli	\$1.00
Soy dressing(gunk)	\$2.50	Cream garlic prawns	\$10.00	Lemon pepper calamari	\$8.00
Large bowl thick cut	chips &	sauce	\$13.00	•	

Cakes & Desserts

Please see dessert menu

Liqueur Coffees

Liqueur with hot espresso coffee and fresh cream

French with Cointreau liqueur	\$15.50
Jamaican with Tia Maria liqueur	\$15.50
Irish with Baileys liqueur	\$15.50
Italian with Frangelico liqueur	\$15.50

Menu items and prices are subject to change without notice. Not all ingredients listed.

Please ask about dietary requirements.

In our kitchen we handle allergens, while due care is taken, menu items may come into contact with these allergens.

For more information please talk to our staff.

Gfo = gluten free option available

Dfo = dairy free option available

Vego = vegetarian option available

Vo = vegan option available