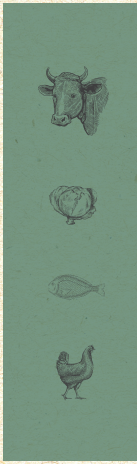
JIM STYNES

GRILL

inspired by the great man himself,
the Jim Stynes Grill will showcase outstanding
produce, excellent service and an admirable wine list
to accompany a unique dining experience



ENTREES

for one or shared

half a dozen freshly shucked oysters from regions of australia / 22.5 per serve
natural, ponzu dressing, watermelon & yuzu pearls

jsg charcuterie platter / 21 / 37 / 54
artisan sliced cured meats, chicken galantine and duck liver parfait,
served with brioche crisps, mustard and fruit relish

salmon / 29 / 50 / 75
mezcal cured salmon, pressed apple, lemon yoghurt, olive oil jam,
salmon caviar, fennel fronds

korean chicken ribs / 20 / 34 / 50
sesame & dashi, sticky green chilli soy

JSG STEAKS
GRASS & GRAIN

accompanied with sauce or butter & bowl of sides

wagyu rump steak 250 grm / 37

angus grain fed scotch fillet 300grm / 48

steaks for two

jsg tomahawk 1-1.2 kg medium - well done* / 89.5

chateaubriand fillet steak 600grms medium rare - well done* / 80.5

** may take a minimum 60 minutes cooking time*

MAINS

accompanied with bowl of sides

baby barramundi / 37
pan fried, lemon, oregano,
baby capers & watercress salad

semolina gnocchi / 30
toasted gnocchi, mushroom,
basil & parmesan

beef short rib / 38
bbq short rib, parsley & mint salad

char grilled spatchcock / 36
lemongrass, mint & zucchini
noodle salad

SAUCE

please select an accompanying sauce or butter

sauce / home made steak sauce, wild mushroom, tarragon béarnaise, green peppercorn sauce

butter / anchovy & chive, roast garlic & parsley, mustard & rosemary

BOWLS TO THE SIDE

please select one, included with one main course order

truffle and parmesan frites with aioli
seasonal vegetables
onion rings, kimchi dressing
cos lettuce, crisp bacon, blue cheese and toasted sourdough

additional bowls to the side order / 9

HOT DESSERT & CHEESE

sticky date pudding / 15

chocolate brownie / 15

apple & rhubarb crumble / 15

artisan style gourmet victorian and tasmanian cheese for two / 29.5
dried fruit, cabernet jelly, fig & ginger biscuits

HALF TIME

all items included / 13

mini pie and sausage roll
rich tomato sauce

warm baby fruit and vanilla scone
strawberry jam, thick cream

point sandwich
chicken, herb and mayonnaise
ham & rocket lettuce

continuous lavazza qualità oro premium arabica coffee and tea drop teas

CHAMPAGNE & SPARKLING

glass / bottle

morgan's bay sparkling cuvee chardonnay pinot noir, / 10 / 42
victoria

mcc sparkling, / 10.8 / 50
goulburn valley, victoria

croser non vintage chardonnay pinot noir, / 70
adelaide hills, south australia

domaine chandon vintage brut, / 98
yarra valley, victoria

veuve clicquot champagne, / 160
reims, france

WHITE WINE

riesling	*glass*	*bottle*
hardy's siegersdorf, clare valley, south australia	/ 10	/ 46
alkoomi black label frankland river, western australia		/ 59
saltram mamre brook, eden valley, south australia		/ 70
penfolds autumn, south australia		/ 74
chardonnay		
encore, south eastern australia	/ 10.4	/ 48
seppelt 'the drives', the grampians, victoria		/ 59
saltram 1859, eden valley, south australia		/ 63
st huberts 'the stag', yarra valley, victoria		/ 83
scorpo, mornington peninsula, victoria		/ 95

WHITE WINE

sauvignon blanc	*glass*	*bottle*
morgan's bay, south eastern australia	/ 9	/ 42
821 south, marlborough, new zealand		/ 45
mcc reserve, west gippsland, victoria	/ 10.6	/ 46
leeuwin estate art series, margaret river, western australia		/ 69
nautilus, marlborough, new zealand		/ 76
pinot gris		
the hill, bellarine peninsula, victoria		/ 51
cool woods, barossa valley, south australia	/ 12	/ 57
pinot grigio		
cape schanck, mornington peninsula, victoria		/ 65

RED WINE

pinot noir	*glass*	*bottle*
endless, yarra valley	/ 12	/ 57
t'gallant cape schanck, mornington peninsula, victoria		/ 65
swan bay, bellarine peninsula, victoria		/ 68
squealing pig, central otago, new zealand		/ 84
seppelt 'drumborg', henty, victoria		/ 84
cabernet sauvignon		
the hill, adelaide, south australia	/ 10	/ 50
robert oatley, margaret river, western australia		/ 58
wynns the siding, coonawarra, south australia		/ 71
penfolds max's, barossa valley, south australia		/ 72
yalumba 'the signature', barossa valley, south australia		/ 101
rose		
yealands 'babydoll', marlborough, new zealand		/ 46
shiraz		
mcwilliams markview, new south wales		/ 42
tyrells rufus stone, heathcote, victoria		/ 46

RED WINE

	glass	*bottle*
mcc reserve, heathcote, victoria	/ 10.6	/ 46
seppelt 'the drives', heathcote, victoria	/ 10.4	/ 51
pertaringa 'undercover', mclaren vale, south australia		/ 59
rosemount little berry, mclaren vale, south australia		/ 66
pauletts polish hill, clare valley, south australia		/ 69
k1 by geoff hardy, adelaide hills, south australia		/ 86
wolf blass grey label, mclaren vale, south australia		/ 96
merlot		
pertaringa 'stage left', mclaren vale, south australia		/ 57
blends		
morgan's bay cabernet merlot, south eastern australia	/ 9	/ 42
t'gallant tempranillo graciano shiraz, mornington peninsula, victoria		/ 52
penfolds max's shiraz cabernet, barossa valley, south australia		/ 72
mchenry vineyard zinfandel, margaret river, western australia		/ 85
penfolds bin 8 cabernet shiraz, mclaren vale, south australia		/ 89

DESSERT WINE

glass

mr pickwicks tawny port, / 13.4
barossa valley, south australia

baileys of glenrowan muscat, / 10.6
victoria

PREMIUM RED WINE

mount mary pinot noir, yarra valley, victoria / $227
developed by one of australia's premier cool climate producers. very light colouration, with a supple & fresh palate. perfumes of red berry & rose petals come through, with strong tannins to finish.

penfolds st henri, barossa valley, south australia / $202
deep crimson red colouration, with a radiant nose of red currants, red liquorice & rhubarb, while remaining earthy & gamey, with scents of cured meats, glazed ham & cold pan juices. a solid palate with juniper, cinnamon, nutmeg & dry herb aromatics. a poised & balanced wine with delicate tannins.

penfolds rwt, barossa valley, south australia / $269
bright, deep red colouration. initial nose of boysenberry & mulberry, with arising Moroccan spices laced with malt & mustard seed. nutty scents can be detected, with a splash of glazed fig & just-baked brandy snap. a balanced palate with cranberry & blueberry flavours & pronounced tannins.

penfolds bin 389 cabernet shiraz, barossa valley, south australia / $181
a deep & dense earthy red colour, with an exotic, spicy nose, including scents of dates, prunes & other middle eastern dried fruits. unhindered lengthy character portrayed by a tight, fresh palate, with essences of marzipan, liquorice & aniseed.

mount mary quintet, yarra valley, victoria / $217
a beautiful blend of classic bordeaux varieties including cabernet sauvignon, merlot, cabernet franc, petit verdot & malbec. the nose shows characteristics of black fruits, cherries & violets. opulent & vibrant, with a wonderfully balanced palate & softening tannins.

PREMIUM RED WINE

penfolds grange, barossa valley, south australia / $672

dense magenta in colour, with an assertive, powerful nose. bright & fragrant in perfume, with delicious scents of racy red fruits, red liquorice & aniseed aromatics. a second wave of aromatics can then be patiently observed, with scents of marscarpone, malt & dried fig. a captivating palate leads the way for voluptuous & generous flavours of chocolate, mocha, cola & juicy plum, all while remaining poised & harmonious. tight & refined tannins are both integrated & balanced, colluding to produce one of the finest wines in the world.

BEER & CIDER

	draught	
carlton draught	/ 5.8	/ 8.4
fat yak	/ 6.7	/ 10.2
crown lager draught		/ 9.7
stella artois		/ 11

	bottle
cascade premium light	/ 7.8
bulmers apple cider	/ 10.6
pure blonde	/ 10.2
o'briens gluten free lager	/ 10.8
4 pines pale ale	/ 12

SPIRITS

	glass
basic spirits	/ 8.3
premium spirits	/ 10.3

dietary menu

ENTREE

butternut pumpkin, nutmeg & spinach suppli / 21
carrot jam, seasonal vegetables

slow cooked duck maryland / 23.5
french lentils, citrus gremolata

chicken & garden vegetable terrine / 24.5
mustard seed beetroot relish

MAIN

barbecued spatchcock chicken / 41
harissa garbanzo bean braise,
heirloom carrots

tunisian spiced chickpea & vegetable tagine / 37
white quinoa, chermoula sauce

braised beef cheek / 48
crisp polenta cubes,
carrot textures & red wine sauce

DESSERT

chocolate pavé / 17.5
raspberry coulis, vanilla ice cream

rhubarb & strawberry frangipane / 17.5
vanilla custard & ice cream

No egg, peanuts, milk/dairy, tree nuts, sesame, fish/seafood, gluten or fructose have been intentionally added to the above menu items. The entrée vegetarian suppli & main meal braised beef cheek are suitable for the FODMAP & nil-fructose diet. Vegetarian options are vegan appropriate. Additionally, soy has not been intentionally added to all entrees and main course dishes, however both dessert options do contain intentionally added soy.

Please be advised that whilst all efforts and precautions are undertaken during the preparation of this menu, EPICURE is unable to guarantee that any food produced or served at the venue is free of allergenic material as EPICURE cook alongside foods that contain common allergens.