

Jump Inn

RESTAURANT & CRAFT BEERS



LUNCH SPECIAL

*AVAILABLE BETWEEN 11.30AM - 2.00PM

*AVAILABLE ALL DAY TO OUR IN-HOUSE GUESTS

MAINS

Lu Rou Fan (Taiwanese Braised Pork Rice Bowl)

Made with pork braised primarily in soy sauce and other aromatics, served over a bowl of steaming hot rice and a boiled egg.

\$12

Ji Pai Fan (Taiwanese Fried Chicken Fillet Over Rice)

Golden chicken fillet served with steamed veggies & your choice of rice or chips.

\$12

Wild Mushroom Risotto

Sauteed mushrooms and crispy bacon risotto garnished with parmesan & thyme.

\$12

Better than Pad Thai

A twist on the classic! Prawns, stir fried with rice stick noodles, eggs, peanut & coriander and our special sauce.

\$12

Hey Pesto! Spaghetti (V)

Pasta mixed with homemade fresh basil pesto topped with crunchy walnuts & grated Parmesan.

\$10

Prawn & Spinach Linguine

Healthy and filling. Garlic and tomato are sauteed with the prawns to bring a beautiful flavour to the seafood special.

\$12

Classic Lasagna

Our must-try traditional Italian. With fresh ingredients and a homemade bechamel sauce, following the traditional recipe, this dish is the ultimate comfort food.

\$10

TASTY SALADS

Superfood (VG, GF)

Spinach, kale, roasted pumpkin, avocado, quinoa, cherry tomatoes, sesame seeds & beetroot marinated salmon served with a citrus vinaigrette.

\$12

Thai Chicken

Rice noodles, cherry tomatoes, onion, rocket & kale with our own creation, Thai style sour dressing to finish.

\$12

Pear & Rocket

Candy pecans go hand in hand with creamy blue cheese, fresh pear & balsamic glazing.

\$10

Turmeric Barley

Roasted pumpkin, Shiitake mushrooms, sun dried tomato, sage & turmeric dressing fill this unique but tasty salad.

\$12

Roasted Beetroot & Goat Curd

Hearty salad of Roasted Beetroot served with toasted walnuts & apple topped with delicious goats cheese.

\$10

CHIPS & AIOLI

Classic chips served with traditional Spanish garlic mayonnaise.

\$5

SPICY CHICKEN WINGS

Prime-quality chicken wings served with shallots, chili & coriander sauce. Choose your level of spiciness (medium, hot).

\$8