

Salads

- Caesar GFA** \$20
Baby cos leaves, bacon, parmesan, sourdough croutons, poached egg, caesar dressing
- Pumpkin VE** \$24
Candied pecan, roasted Japanese pumpkin, radishes, cranberries, pickled Spanish onion, puffed red sorghum, baby cos leaves
- Thai Beef GF** \$25
Tender sliced beef, rice noodle, sesame oil, bean shoots, coriander, radish, fried shallots, pickled ginger, lettuce, Nam Jim dressing
- Poke Bowl** \$20
Brown rice & quinoa, edamame, pickled cabbage, wakami, avocado, radish, toasted sesame, teriyaki sauce

Burgers, Wraps & Sandwiches

All served with chips & aioli

- Vegan & Gluten Free Bun** +\$3
- Vegan Burger VE** \$26
Vegan "chicken" schnitzel, lettuce, tomato, B&B pickles, onion, vegan chipotle, relish on a vegan & GF bun
- Beef Burger GFA** \$26
Milk bun, 150g beef patty, cheese, B&B pickles, caramelised onion, lettuce, tomato, burger mayo
Double beef patty and extra cheese +\$6
- Steak Sandwich GFA** \$28
120g Rib fillet, rasher bacon, caramelised onion, cheese, tomato, lettuce, aioli, tomato relish, B&B pickles, Turkish bread
- Grilled Chicken Burger GFA** \$26
Milk bun, cheese, bacon, lettuce, Spanish onion, tomato, fermented chili mayo
- Chicken Wrap** \$19
Chicken schnitzel, lettuce, tomato, onion, cheese, ranch sauce
- Add Grilled Chicken GF** +\$6
- Add Beef Patty** +\$6
- Add Extra Cheese** +\$2
- Add Haloumi** +\$6
- Add Smoked Salmon GF** +\$9

Pizzas

Hand Stretched, 10 inch

- Gluten Free Base** +\$5
- Vegan Cheese** +\$4
- Margherita V** \$25
Tomato sugo, fior di latte, basil
- Three Cheese V** \$25
Garlic cream, mozzarella, smoked cheddar, brie
- New York** \$27
Tomato sugo, pepperoni, oregano, chilli, mozzarella
- Salsiccia** \$27
Tomato sugo, pork & fennel sausage, Spanish onion, mozzarella, rocket
- Calabrese** \$28
Tomato sugo, sopressa salami, olives, Spanish onion, mushroom, fior di latte
- Fungi V** \$27
Garlic cream, thyme, sauteed wild mushrooms, fior di latte, rocket
- Moroccan Chicken** \$27
Tomato sugo, chicken, artichoke, roasted capsicum, Spanish onion, olives
- Three Little Pigs** \$29
Sugo sauce, mozzarella, Pork belly, pepperoni, pork & fennel sausage

Desserts

- Donut Stack V** \$12
Vanilla glazed, mango sorbet, pineapple jam, toasted coconut
- Jubilee Brownie GF** \$12
Triple chocolate, candied pecan crumb, tiramisu ice cream
- Affogato** \$12
Espresso shot, vanilla ice cream
- Add a shot of Frangelico** +\$6
- Cheese Plate V, GF** \$22
Selection of artisan cheeses including a soft cheese, semi-soft & blue, fruit jam, nuts, gluten free crackers

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DF - DAIRY FREE | A - AVAILABLE ON REQUEST



Menu

Jubilee Hotel

thejubileehotel

jubileehotel.au

470 St Pauls Terrace,
Fortitude Valley
QLD 4006



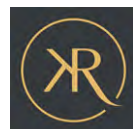
Small Plates



- Oysters GF**
- Natural.....(3) \$15..... (6) \$24..... (12) \$36
- Kilpatrick.....(3) \$15..... (6) \$24..... (12) \$36
- Garlic Bread (4) V**\$12
- 9" Garlic sub bread
- Add Cheese**..... +\$3
- Bruschetta (4)**.....\$14
- Toasted garlic sourdough, heirloom tomato, Spanish onion, olive oil, basil pesto
- Arancini (4) V** \$17
- Truffle mushroom & mozzarella with chipotle sauce
- Greek Fava VE** \$17
- Yellow split pea dip, Spanish onion, capers, olive oil, toasted pita
- Buffalo Wings (1kg) GF** \$20
- Jubilee buffalo sauce, ranch dipping sauce
- Pork & Fennel Sausage Roll (4)**..... \$17
- Tomato relish
- Salt & Pepper Calamari Entrée**..... \$17
- Salt & Szechuan pepper dusted squid, fermented chili mayo, lemon
- Tortilla Chips'n'Dip V**\$12
- Tortilla chips, lime and smoked paprika seasoning, guacamole
- Olives V**\$13
- Citrus, rosemary, thyme, garlic marinated olives served warm
- Brewers Plate** \$28
- Selection of cured meats, smoked cheddar, green olives, cornichons, pickled peppers, green tomato relish & sourdough
- Fish Tacos (2)** \$17
- Crispy battered barramundi, fermented chili mayonnaise, corn salsa, lettuce, pickled onion, flour tortilla
- Chicken Tacos (2)** \$17
- Grilled chicken, chipotle mayonnaise, corn salsa, lettuce, pickled onion, flour tortilla
- Pork Belly**.....\$19
- Roasted pork belly, Asian herb salad, pork crackle scratchings, Nam Jim dressing
- Chips V** \$11
- Served with aioli
- Sweet Potato Chips V, DF**.....\$15
- Served with aioli
- Add Grilled Chicken GF** +\$7
- Add Haloumi** +\$6
- Add Smoked Salmon GF** +\$9

Paddock to Plate

- 250g Jubilee Crumbed Steak** \$32
- 100-day Grain fed Rib fillet Central Qld, Royal
- 200g Eye Fillet**..... \$43
- Pasture Fed, Southern NSW
- 350g Rib Fillet** \$45
- 120 Days Grain Fed MB2+ QLD, Yardstick
- 400g Sirloin on the Bone** \$45
- 120 Days Grain Fed MB2+ QLD, Yardstick
- 250g Rump**..... \$29
- 120+ Days Grain Fed, SB4+ Qld, Diamantina Angus
- 400g Rump** \$39
- 120 Days Grain Fed MB3+ NSW, Pure Prime
- 300g Wagyu Sirloin** \$65
- 200 Days Grain MB4-5 Qld, S.Kidman Premium
- 350g Wagyu Rump** \$48
- 365 Days Grain Fed, MB 6-7 QLD, King River Wagyu



All steaks served with choice of
Salad and chips **OR** mash and seasonal vegetables
and your choice of sauce or mustard

- Sauce:**
- Mushroom GF
 - Pepper GF, DF
 - Chilli GF, DF
 - Gravy GF, DF
 - Mustard Béarnaise GF
 - Chimichurri GF, DF, V
 - Red Wine Jus GF, DF

- Mustard:**
- Dijon
 - Seeded
 - English

Add
**Creamy
garlic
prawns**

+\$12



Large Plates



- Jubilee Brisket Pie** \$29
- 400g chunky brisket & Truffle Pie, creamy mash, greens & caramelised onion jus
- Mushroom Gnocchi VEA, GF** \$27
- Enoki, Swiss brown, porcini, field, truffle mushrooms, cream, seasonal vegetables, parmesan, gnocchi
- Atlantic Salmon** \$36
- Crispy skinned pan-fried salmon, warm potato salad, shaved fennel, fried capers, lemon & dill labna
- Lamb Loin Skin GF**..... \$39
- Sous vide medium, pressed lamb shoulder, roasted heirloom carrots, potato puree, roasted brussel sprouts, jus
- Chicken Supreme** \$27
- Thyme & garlic marinated chicken breast, dauphinoise, roasted heirloom carrots, seasonal greens, jus
- Barkers Creek Pork Cutlet GF**..... \$32
- Roasted pumpkin, broccolini, apple chutney, apple cider glaze, jus
- Wagyu Beef Sausages GF**..... \$28
- Mash, caramelised onion, Dutch carrots, gravy
- Chicken Schnitzel**..... \$27
- 300g House crumbed, chips, garden salad & choice of sauce
- Chicken Parmigiana**..... \$29
- 300g House crumbed schnitzel topped with double smoked ham, sugo sauce & mozzarella cheese served with chips & garden salad
- Add Pineapple** +\$2
- Vegan Schnitzel VE**..... \$24
- Chips, garden salad
- Add Vegan cheese & sugo VE** +\$5
- Fish & Chips GFA** \$28
- (Two Dogs Brewery) Beer battered Barramundi, chips, tartare, lemon, garden salad
- Salt & Pepper Calamari Main DF**..... \$25
- Salt & Szechuan pepper dusted squid, fermented chilli mayo, lemon, garden salad, chips
- Sides** \$8
- Broccolini V** Butter, toasted almonds, honey, dukkha
- Roasted Carrots V** Heirloom carrots, hummus, honey
- Chat Potato V** Crispy fried, kewpie, shallots
- Green Salad V** Butter lettuce, cherry tomato, cucumber, carrot, pickled onion, dressing

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