

SMALL PLATES

GARLIC BREAD (V) \$10
Golden garlic bread with the option to add melted cheese or crispy bacon.
Add Cheese \$3
Add Bacon \$3

MAC & CHEESE BOMBS (V) \$16
Crispy on the outside, loaded with cheese, finished with parmesan and aioli.

HOUSE-MADE HUMMUS (V) \$16
Smooth house-made chickpea hummus with tahini, lemon and garlic, finished with extra virgin olive oil and paprika, served with flatbread.

CORN RIBS (V) \$16
Fried until golden, tossed in CJ's secret seasoning with parmesan and aioli.

BRUSCHETTA (V) \$18
Toasted sourdough topped with tomatoes, basil, Spanish onion, balsamic glaze, EVO, and grated parmesan.

CJ'S LOADED CHIPS \$18
Twice-cooked chips loaded with crispy bacon, BBQ sauce, aioli and cheese.

TO START & SHARE

SINGAPORE CHILLI PRAWNS (A) \$38
Sautéed prawns tossed in fresh chilli, finished with sea salt and lemon.

FRESHLY SHUCKED OYSTERS (A) \$30
Your choice of Natural or Kilpatrick (Add \$3 for Kilpatrick)
Half-Dozen \$34
Dozen \$62

SCALLOPS IN MORNAY SAUCE (A) \$6.50 each (min. half dozen)
Tender scallops smothered in a luxurious mornay sauce.

MEZZE CHARCUTERIE BOARD \$36
A selection of artisan small goods with toasted sourdough, hummus, pickled vegetables and marinated olives.

COLD SEAFOOD TASTING PLATE (M) \$99
Freshly shucked oysters, peeled prawns and smoked salmon with CJ's cocktail sauce, aioli and lemon.

FROM THE GARDEN

TRADITIONAL GREEK SALAD (V) (GF) \$24
Oregano marinated fetta, duo of capsicum, kalamata olives, Spanish onion, sea salt, tomato and classic Greek vinaigrette.

CLASSIC CAESAR SALAD \$25
Baby cos, twice-cooked bacon, aioli, croutons, shaved parmesan and a soft-boiled egg.

CJ'S CRISPY CHICKEN SALAD \$28
Crispy fried chicken with mixed greens, truss tomato, cucumber, avocado, corn salsa, fetta and CJ's secret sauce.

ADD PROTEIN TO ANY SALAD.
Marinated Grilled Chicken Breast \$12
Fresh Peeled Australian Prawns (4) (A) \$16

SALT & PEPPER CALAMARI (GF) (I) \$18
Coated in tapioca flour and fried until golden, then tossed with chilli, lemon and CJ's secret seasoning, served with aioli.

FRESH PEEL & EAT PRAWNS (GF) (A) \$28
Served with CJ's homemade cocktail sauce and a wedge of lemon.

TACOS & BURGERS

FLATHEAD TACOS (I) \$30
Two toasted flatbreads filled with crispy battered flathead, lettuce, apple, onion, spiced mayo and jalapeños, served with a side of chips.

CHICKEN TACOS \$30
Two toasted flatbreads filled with crispy chicken fillet, lettuce, apple, onion, spiced mayo and jalapeños, served with a side of chips.

PRAWN TACOS (A) \$34
Two toasted flatbreads filled with crispy prawns, house slaw, pickles, sweet-and-sour onion, baby caper tartare, fresh lemon and baby greens.

CRISPY CHICKEN BURGER \$30
Toasted brioche bun, shaved iceberg lettuce, pickles, CJ's secret seasoning and peri-peri aioli.

CJ'S SMASH CHEESEBURGER \$34
Toasted brioche bun, American cheese, house pickles, onion, mustard and CJ's classic tomato sauce.

ANGUS SHORT RIB BURGER \$42
12-hour slow-cooked, piled on a toasted brioche bun with sticky BBQ sauce, slaw and pickles.

SIDES

STEAMED JASMINE RICE \$6
Topped with crispy shallot and fresh parsley.

ONION RINGS \$10
Fried until golden, sea salt, parmesan and aioli.

CHIPS \$12
CJ's secret seasoning and aioli.

SWEET POTATO CHIPS \$14
Sea salt and aioli.

DUCK-FAT POTATOES (GF) \$16
Fried until golden, finished with Machu Picchu black salt and summer chives, served with garlic aioli.

BBQ PLATES

600G ST LOUIS BABY BACK PORK RIBS \$46
Pork ribs slow-cooked for 12 hours, glazed with CJ's BBQ basting and served with burnt-butter charred corn ribs, sour cream, chips and coleslaw.

600G RIVERINE PREMIUM BEEF SHORT RIB (GF) \$48
Black Angus beef ribs, slow-cooked for 12 hours, glazed with CJ's BBQ basting and served with twice-cooked duck-fat potatoes and charred heirloom carrots.

CJ'S ULTIMATE BBQ SHARE MEAT PLATTER \$399
Indulge in our best-selling meat platter, a true feast for all meat lovers. The ultimate share platter includes: 2 x 500g bone-in OP rib-eyes, 2 x 300g Jack's Creek MBS4 wagyu rump, 600g 12-hour slow-cooked Angus beef ribs, 600g St Louis Baby Back Pork Ribs, 2 marinated chicken thigh skewers and 2 lamb kofta skewers, hummus, all served on chips with CJ's secret seasoning. Includes your choice of 3 steak sauces. The ultimate BBQ feast!
Choose any three sauces:
Diane, Creamy Mushroom, Peppercorn, Garlic Butter, Gravy.

SKEWERS

CHICKEN SKEWERS \$38
Chicken thigh fillet, Spanish onion and capsicum on skewers served with hummus, flatbread, sumac onion, chips and pickled turnips.

LAMB KOFTA \$38
Lamb mince skewers served with hummus, flatbread, sumac onion, chips and pickled turnips.

MIXED PLATE \$38
Lamb kofta and chicken thigh fillet on skewers served with hummus, flatbread, sumac onion, chips, and pickled turnips.

MIXED PLATE FOR 2 \$74
A generous share serve of lamb kofta skewers and chicken thigh fillet on skewers, served with hummus, flatbread, sumac onion, chips and pickled turnips. Perfect for two to share.

CHICKEN

ADD SURF N TURF PRAWNS (A) \$16
Four peeled, pan-fried jumbo prawns in a garlic and white-wine cream sauce.

FREE-RANGE CRUMBED CHICKEN SCHNITZEL. \$30
Fried until golden, served with classic garden salad, chips and fresh lemon.

CHICKEN PARMIGIANA \$33
Fried until golden, topped with tomato sugo, caramelised bacon and mozzarella cheese, served with classic garden salad and chips.



STEAKS

CHOOSE YOUR SAUCE \$4
Diane, Creamy Mushroom, Peppercorn, Gravy, Garlic Butter.

CHOOSE ONE SIDE
Select baked potato, chips, veg or garden salad.

STEAK ADD-ONS \$8
ONION RINGS
(4) Fried until golden, sea salt, parsley and CJ's secret seasoning.

SAUTÉED AUSTRALIAN PRAWNS (A) \$16
(4) Sautéed in a creamy garlic sauce with fresh lemon.
BABY BACK STICKY PORK RIBS 300G \$20
Flame grilled with sticky BBQ basting.

300G JACK'S CREEK MBS 4 WAGYU RUMP (GF) \$44
120-day grain-fed, Northern NSW.

350G BLACK ANGUS MBS 2 SCOTCH FILLET (GF) \$66
150-day grain-fed, Wagga Wagga NSW.

500G OP RIB EYE BONE-IN S. KIDMAN & CO (GF) \$76
MBS 5, Northern NSW.

KIDS

KIDS CHEESEBURGER AND CHIPS \$16
CHICKEN NUGGETS AND CHIPS \$16
KIDS FISH AND CHIPS (I) \$16
MAC & CHEESE BOMBS \$16



LARGE PLATES

VODKA PACCHERI (V) \$32
Paccheri tossed in a creamy vodka-spiked napoletana sauce with garlic, fresh chilli and parmesan.
Add Chicken \$10
Add Chorizo \$12
Add Prawns (A) \$12

FISH & CHIPS (I) \$38
Golden-fried flathead served with baby caper tartare, chips, fresh lemon and classic garden salad.

SEAFOOD MARINARA (A) \$38
A selection of Australian seafood in chilli, garlic and white wine, tossed with baby herbs and tomato sugo, finished with fresh lemon and shaved parmesan.

CJ'S FISHERMAN'S BASKET (M) \$44
Tempura battered scallops, crumbed prawn cutlets, salt and pepper squid and crispy flathead fillets, served with classic garden salad, chips, baby caper tartare and fresh lemon.

GARLIC PRAWN HOT POT (A) (GF available) \$44
Sautéed Australian garlic prawns in napoletana sauce with chilli and fresh herbs, served with jasmine rice and grilled sourdough.

CREAMY GARLIC PRAWNS (A) (GF available) \$44
Pan-fried prawns in a creamy garlic sauce, served with steamed jasmine rice and grilled sourdough.

WESTERN AUSTRALIAN ROCK LOBSTER MORNAY (A)
Western Australian rock lobster topped with CJ's house-made mornay sauce, grilled to perfection and served with classic garden salad, fresh lemon and chips.
Half \$59
Full \$99

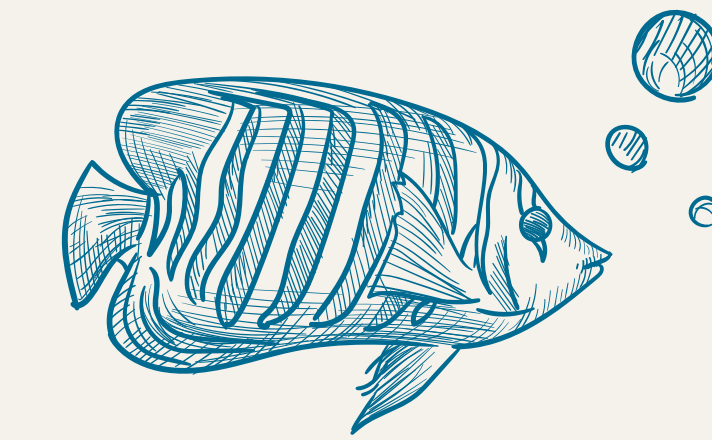
SEAFOOD BOIL

YOUR PICK OF SEAFOOD BOIL
Served with your choice of garlic butter (GF) or Singapore chilli.

PEELED TIGER PRAWNS (A) \$52
JUMBO PRAWNS (A) \$56
BLUE SWIMMER CRAB (A) \$76
MUD CRAB (A) (requires 48 hours' notice) \$150
KING CRAB (I) (requires 48 hours' notice) Market price

CRAB SHACK COMBO (M)
Enjoy our Crab Shack combo featuring blue swimmer crab, tiger prawns, NZ mussels, littleneck clams, potato, and corn, all cooked in your choice of sauce.
Combo for 1 \$68
Combo for 2 \$134
Combo for 4 (served on a platter) \$249

A (Australian) The seafood is entirely sourced from Australia.
I (Imported) The seafood is entirely sourced from international waters or farms.
M (Mixed) The dish contains a combination of both Australian and imported.
V = Vegetarian | GF = Gluten-free | GF available = Gluten-free option available
A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.



HUMPTY DOO BARRAMUNDI FILLET (GF) (A) \$45
Fennel puree, heirloom carrots, pickled cucumber, lemon thyme and citrus.

SALMON FILLET (GF) (A) \$45
Crispy-skinned and oven-roasted, served with duck-fat potatoes, scorched greens, baby capers, parsley and fresh lemon.

AUSTRALIAN BBQ KING PRAWNS (A) \$59
Extra large Australian prawns grilled to perfection with miso butter, fresh lemon and EVO, served with classic garden salad and chips.

HOT AND COLD SEAFOOD PLATE (M) \$78
Featuring crumbed prawns, tempura-battered scallops, fresh prawns, natural oysters, blue swimmer crab, battered flathead, salt & pepper squid, chips & CJ's salad. Accompanied by tartare and aioli sauces for the perfect finish.

SEAFOOD PLATTERS

CJ'S ULTIMATE SEAFOOD PLATTER (M) \$299
Indulge in the pinnacle of seafood dining with our most famous and best-selling platter. (Feeds up to 4 people)
Boil selection : blue swimmer crab, clams, mussels, tiger prawns, corn, and potato, all with your choice of sauce.
Hot seafood: battered flathead, crumbed prawns, salt & pepper calamari, full lobster mornay, 4 scallops, chips and grilled BBQ king prawns.
Cold seafood : fresh prawns, 4 natural oysters, blue swimmer crab.
CJ's Seafood Boil — choice of sauce: Singapore chilli or garlic butter (GF).

CJ'S ULTIMATE SEAFOOD PLATTER UPGRADE (M) \$449
(48 hours' notice required, subject to availability. Feeds up to 6 people)
Boil selection : blue swimmer crab, clams, mussels, tiger prawns, corn, and potato, all with your choice of sauce.
Your choice : whole mud crab or king crab cluster (approx 1kg) in your choice of sauce.
Hot seafood: battered flathead, crumbed prawns, salt & pepper calamari, full lobster mornay, 8 scallops, basket of chips.
Cold seafood : fresh prawns, 8 natural oysters, blue swimmer crab.
CJ's Seafood Boil — choice of sauce: Singapore chilli or garlic butter (GF).