

Salads

Nourish Bowl (VE) (GF) | 24 20
Spiced hummus, quinoa, spinach, cranberries, beetroot, avocado, sesame seed, roasted carrot, cherry tomatoes, raspberry vinaigrette

Tijuana Bowl (VE) (GF) 22
Cos lettuce, corn salsa, chipotle dressing, brown rice, avocado, pickled onion, nacho crumb

Caesar Salad (GFA) 20
Cos lettuce, bacon, parmesan, sourdough croutons, poached egg, caesar dressing

Japanese Beef Salad 25
Lettuce, slaw, mint, coriander, cucumber, beanshoots, capsicum, radish, cashews, fried shallots, lime and chilli dressing

Add grilled chicken (GF) +6

Add fried chicken +6

Add smoked salmon (GF) +9

Add halloumi +6

Burgers, Wraps and Sandwiches

With Chips and Aioli

Gluten Free Bun +3

Gochujang Fried Chicken 26
Milk bun, fried chicken, gochujang mayo, kimchi slaw, cheese, pickled onion

Grilled Chicken Burger (GFA) 26
Milk bun, cheese, double smoked ham, lettuce, tomato, guacamole, relish, aioli

Beef Burger (GFA) 26
Milk bun, beef patty, cheese, stout caramelized onion, burger sauce, lettuce, tomato

Vegan Chicken Burger (VE) 26
Vegan chicken, lettuce, tomato, pickles, onion, vegan chipotle, relish

Steak Sandwich (GFA) 28
Turkish bread, bacon, cheese, tomato, lettuce, onion, smokey bbq relish, pickles, truffle aioli

Chicken Wrap 19
Fried chicken, lettuce, tomato, onion, cheese, pickles, ranch sauce

Sides

Kipfler Potato 7
Butter, truffle oil, parmesan

Broccolini (V) 7
Romesco sauce, roasted almonds

Roasted Carrot 7
Lime, ginger, maple, black sesame

Green Salad (V) 7
Cos lettuce, cherry tomato, cucumber pickled onion, balsamic reduction, radish

Desserts

Donut Stack (V) 12
Salted caramel, biscotti crumb, raspberry compote, dark chocolate, vanilla ice-cream

Chocolate Cake (VE) (GF) 12
Warm chocolate cake, chocolate sauce, coconut ice cream, strawberry, macadamia crumb

Gelati Trio (GF) 12
Mango, chocolate, pistachio

Affogato 12
Espresso shot, vanilla ice cream
Add a shot of frangelico +6



JUBILEE HOTEL

Menu

Jubilee Hotel thejubileehotel

jubileehotel.au

470 St Pauls Terrace, Fortitude Valley QLD 4006



Small Plates

Garlic Bread (4) (V)	13
Confit garlic butter, chives	
Chicken Tacos (2)	17
Fried chicken, chipotle aioli, corn salsa, lettuce, pickled onion, coriander, flour tortilla	
Pork and Chorizo Sausage Roll	17
Apple chilli jam	
Bruschetta	17
Sourdough, prosciutto, bocconcini, apricot relish, balsamic, arugula, parmesan	
Whipped Ricotta (V)	17
Toasted pita, ezme salad, parsley oil	
Salt and Pepper Squid	17
Aioli, lemon	
Chips N Dip (V)	12
Tortilla chips, lime and smoked paprika seasoning, guacamole	
Mushroom and Provolone Arancini, (4) (V)	17
Sugo sauce, truffle aioli, parmesan	
Marinated Warm Olives (V)	13
Citrus, rosemary	
Brewers Plate	28
Prosciutto, sopressa salami, bresaola, cornichons, smoked cheddar, apricot and green tomato relish, olives, sourdough	
Oysters (GF)	
Natural W pickled cucumber	(3) 15 (6) 24 (12) 36
and lime	
Kilpatrick sauce	(3) 18 (6) 30 (12) 48
Cheese Plate (V) (GFA)	22
Brie, vintage cheddar, washed rind, burnt fig jam, lavosh crackers, cashews	
Chips (V)	11
Aioli	
Sweet Potato Chips (V) (DF)	15
Aioli	



Large Plates

Grilled Atlantic Salmon	36
Honey soy, brown rice, beanshoot salad, bok choy, roasted cashew, pickled ginger, black sesame	
Beef Wellington	39
200gm beef fillet, truffle mushroom, spinach wrapped in puff pastry with honey carrot, whipped potato mash, red wine jus	
Rigatoni Pasta	29
Slow cooked lamb ragu, truffle cream, parmesan, kale	
Chicken Breast	25
Smoked pancetta, semi dried tomato, mash potato, picanti sauce, broccolini	
Pork Cutlet (GF)	32
Sweet potato, apple relish, maple mustard glaze, toasted macadamia, greens	
Lamb Backstrap (GF)	39
Preserved lemon yoghurt, tomato salsa, kipflers, zataar, pickled fennel, olive and pistachio crumb	
Kobe Crumbed Steak	39
Crumbed 300gm beef rib fillet, chips, garden salad, choice of sauce	
Chicken Breast Schnitzel	24
House crumbed, chips, garden salad and choice of sauce	
Add Hawaiian +6	
Chicken Schnitzel Parmigiana	28
Double smoked ham, sugo sauce, mozzarella cheese served chips, garden salad	
Vegan Chicken Schnitzel (VE)	24
Chips, garden salad	
Add Vegan Parmigiana (VE) + 5	
Fish and Chips (GFA)	28
(Two Dogs Brewery) Beer battered flathead, chips, tartare, lemon, garden salad	
Salt and Pepper Squid (DF)	25
Chips, aioli, lemon, garden salad	

Paddock to Plate

200g Eye Fillet (GFA)	43
Famously tender and lean grass fed, mary valley QLD	
300g Rib Fillet (GFA)	44
Bold flavour and extremely tender grass fed + 70-days grain finished	
250g Rump Steak	29
Full flavour, cut, grass fed, +70 days grain finished	
300g New York Sirloin	44
Lean cut, rich in flavour, 100% grass fed VIC	
400g Rump	39
Full flavour, cut, grass fed, +70 days grain finished	
600g Tbone	50
Best of both worlds with sirloin flavour and eye fillet tenderness	
All steaks served with choice of garden salad and chips or parmesan kipfler potato and broccolini	
Choice of sauce	
gravy, mushroom, pepper, chilli sauce, red wine jus (GF), bernaise	
Add Garlic Prawns + 12	

Pizzas

Hand Stretched, 10 inch

Gluten Free Base +5 Vegan Cheese +4

Margherita (V)	25
Tomato sugo, bocconcini, basil, parmesan	
Three Cheese (V)	25
Confit garlic oil, Camembert, mozzarella, parmesan, parsley salt	
Pancetta and Pineapple	27
Tomato sugo, pineapple, smoked pancetta, mozzarella	
New York	27
Tomato sugo, pepperoni, oregano, chilli, mozzarella	
Pork, Fennel, Pear	27
Cream sauce, caramelised pear, onion, pork, mozzarella	
Calabrese	28
Tomato sugo, olives, salami, chilli, smoked ham, onion, mushroom, mozzarella	
Mushroom and Kale (V)	27
Cream sauce, truffle mushroom, onion, fried kale, parmesan, bocconcini	
Chicken, Leek and Pancetta	27
Tomato sugo, chicken, leek, bocconcini, pancetta	
Meat Lovers	29
Sugo sauce, mozzarella, chicken, onion, pepperoni, smoked ham, bacon, smoky bbq sauce	