

Salads

Caesar Salad	\$20
Cos lettuce, bacon, parmesan, egg, croutons, anchovy & caesar dressing	
Thai Beef Salad (GF) (DF)	\$29
120g grilled angus rump, asian herbs, cucumber, tomato & thai dressing	
Charred Pumpkin Salad (V) (GF)	\$24
Roasted pumpkin, feta, pepitas & balsamic	
Jubilee Poke Bowl (VE) (GF)	\$19
Sushi rice, edamame, wakame, pickled ginger & seasonal vegetables	
Add tofu	+\$5
Add grilled chicken	+\$6
Add fresh tuna (I).....	+\$9

Jubilee Classics

Chicken Schnitzel	\$29
300g house crumbed schnitzel, Jubilee chips, house salad & gravy	
Chicken Parmigiana	\$33
300g house crumbed schnitzel topped with sugo sauce, mozzarella cheese, served with Jubilee chips & house salad	
Add pineapple.....	+\$2
Add leg ham	+\$3
Mexican Parmigiana	\$35
300g house crumbed schnitzel topped with corn salsa, jalapeños, avocado creme, chipotle aioli, mozzarella, Jubilee chips & house salad	
Steak Sandwich.....	\$30
Chargrilled rump, caramelised onion jam, rocket, swiss cheese, spicy sauce, tomato relish, turkish bread & Jubilee chip	
Slow Cooked Beef Brisket Pie	\$34
400g chunky beef brisket pie served with caramelised onion, duck fat potatoes, broccolini & red wine jus	
Jubilee Bangers & Mash	\$32
Premium wagyu sausages, creamy mash, onion gravy & pea gremolata	
Crispy Chicken Wrap.....	\$24
Southern fried chicken, lettuce, tomato, cheese, chipotle mayo, pickled onion & Jubilee chips	
Fish & Chips (I).....	\$29
Two Dogs brewery beer battered orange roughy Jubilee chips, tartare, lemon, garden salad	

Stone-Baked Pizzas

Add vegan cheese	\$4
Add gluten free base	\$5
Premium Margherita (V) (GFO) (VEO)	\$26
San Marzano tomato, mozzarella, basil & stracciatella	
New York (GFO).....	\$29
Tomato sugo, pepperoni, oregano, chilli & mozzarella	
Meat Lovers (GFO)	\$32
Tomato sugo, pepperoni, ham, bacon & mozzarella	
Mushroom Truffle (GFO) (V)	\$29
Truffle mushrooms, roasted pine nuts, mozzarella, parmesan & rocket	
Seafood (GFO) (M).....	\$35
Tomato Sugo, Moreton Bay bug, prawns, calamari, roasted garlic oil, red chilli & lemon zest	
Add jalapenos	\$2
Add kalamata olives.....	\$2
Add mozzarella	\$3
Add mushrooms	\$3
Add pepperoni	\$4
Add ham	\$4
Add chicken	\$6

Desserts

Sticky Date Pudding (V).....	\$16
Warm sticky date pudding, butterscotch sauce & vanilla bean ice cream	
Jubilee Chocolate Brownie (V) (GF) (DFO)	\$16
Triple chocolate brownie, chocolate crumb & vanilla bean ice cream	
Apple Strudel (V).....	\$16
Warm apple strudel, vanilla anglaise & vanilla bean ice cream	
Affogato (V)	\$13
Espresso shot, vanilla ice cream & biscotti	
Add frangelico.....	+\$6
Add liquor 43	+\$8

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DF: Dairy Free | O: Option | M: Mixed Origin
A: Australian Seafood | I: International Seafood

Please advise our team of any allergies or dietary requirements



Menu

Jubilee Hotel
 thejubileehotel
jubileehotel.au

470 St Pauls Terrace,
Fortitude Valley,
QLD 4006



Snacks And Share Plates

- Garlic Bread (V)..... \$12
House roasted garlic butter & toasted sourdough
- Add cheese+\$4
- Moreton Bay Bug Roll (A)\$29
Moreton Bay bug, creme fraiche & mayonnaise on brioche split roll
- Pacific Oysters
 - Natural with lemon (ea) (GF) (DF) (A)\$6
 - Kilpatrick (ea) (GF) (A) \$7.5
- Charred Tiger Prawns (GF) (DF) (A)\$28
Charred tiger prawns with chimichurri & burnt lemon
- Cajun Fried Calamari (I)\$26
Fried calamari with ajo blanco & chilli threads
- Crispy Fish Tacos (I)\$24
Crispy orange roughly tacos, avocado crema, pico de gallo & pickled onion
- Jubilee Buffalo Wings\$22
Jubilee buffalo sauce & ranch dipping sauce
- Corn Ribs (V) (GF) \$16
Roasted savory spiced corn ribs served with butter, parmesan & chipotle mayonnaise
- Tomato Arancini (V) \$19
Tomato, mozzarella served with smoked capsicum aioli & parmesan

Jubilee Charcuterie Board (GFO) (DFO)\$45
Chef’s selection of cured meats, 2 matured cheeses, green olives, cornichons, quince jelly, tomato relish & crackers



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From the Grill

All steaks are served with beer battered chips and your choice of one sauce.

- 250g Angus Rump\$38
The Bachelor, Black Angus, 150-day grain-fed, Darling Downs QLD
- 400g Angus Rump \$48
Diamantina, Fullblood Black Angus, 150-day grain-fed, North QLD
- 200g Eye Fillet \$58
Southern Ranges, grass-fed, Southern NSW
- 300g Rib Fillet \$56
Pinnacle, grass-fed, VIC
- 300g Sirloin\$49
Yardstick, 150-day grain-fed, Darling Downs QLD
- 350g Wagyu Rump\$64
W Black, 150- days grain-fed, 4-5 marble score, QLD
- 1kg Tomahawk \$129
Heritage Wagyu, 100-day grain fed, North QLD
- Add two fried eggs+\$6

- Extra Sauce:
- Diane (GF) (V)+\$4
- Mushroom (GF) (V)+\$4
- Peppercorn (GF) (V).....+\$4
- Red wine jus (GF) (DF)+\$4
- Café de Paris (GF)+\$3
- Chimichurri (GF) (VE).....+\$3
- Jubilee Chilli Sauce (GF) (VE)+\$3
- Gravy (GF) (DF).....+\$3

Burgers

- Classic Angus\$26
Angus Beef, swiss cheese, lettuce, tomato, pickles, burger sauce & Jubilee chips
- Add beef patty and extra cheese+\$6
- Southern Fried Chicken\$26
Southern fried chicken, american cheese slaw, pickles, chipotle mayo & Jubilee chips
- Add chicken thigh fillet\$6
- Halloumi (V)\$26
Rocket, lettuce, tomato, tomato relish & Jubilee chips
- Add bacon\$4
- Add extra cheese\$3
- Add fried egg\$3
- Add jalapenos\$2

Large Plates

- Vegan Gnocchi (VE) \$28
Gnocchi, spinach, truffle & vegan veloute
- Pappardelle Beef Cheek Ragu\$32
Slow-cooked beef cheek ragu & pecorino
- Jerk Chicken (GF)\$34
Marinated half chicken with spiced rice, corn salsa, lime, sour cream & herbs
- Pan Seared Barramundi (GF) (I)\$36
Apple & fennel slaw with nam jim beurre blanc & charred spring onion
- Veal Schnitzel\$36
Crumbed veal schnitzel served with rocket, charred lemon & parmesean
- Sedani Rigati Arrabbiata (V) (VEO)\$26
San marzano tomato, garlic, chilli, basil, parsley & grana padano
- Add stracciatella (V)+\$6
- Add chicken+\$6
- Roasted Cauliflower (VE) (GF).....\$26
Roasted cauliflower, romesco, almonds & pomegranate

Sides

- Jubilee Chips (V) \$12
Served with aioli
- Sweet Potato Fries (V) \$14
Served with aioli
- Potato Wedges (V) \$15
Served with sweet chilli sauce & sour cream
- Duck Fat Potatoes (GF) \$14
Crispy roasted duck fat potatoes with rosemary & parmesan
- House Salad (VE) (GF) (DF) \$12
Butter lettuce, cherry tomato, cucumber, carrot, pickled onion& lemon vinaigrette
- Charred Broccolini (V) (GF) (VEO) \$14
Garlic oil & pecorino
- Roasted Baby Carrots (V) (GF) (VEO)..... \$14
Labneh, dukkha, honey glaze & mint
- Jubilee Mac & Cheese (V) \$19
Three-cheese macaroni, mascarpone béchamel, toasted sourdough gremolata & parmesan