Burgers

CLASSIC ANGUS BURGER **$26**
Angus beef, Swiss cheese, lettuce, tomato, caramelised onion, pickles, burger sauce, served with Jubilee chips & aioli

JUBILEE CHICKEN BURGER **$26**
Southern fried chicken, American cheese slaw, pickles, chipotle mayonnaise, served with Jubilee chips & aioli

HALLOUMI BURGER (V) **$25**
Grilled halloumi, rocket, lettuce, tomato, onion, cheese and tomato relish, served with Jubilee chips & aioli

Optional Extras
ADD TO ANY BURGER TO MAKE IT YOUR OWN

ADD EXTRA BEEF PATTY & CHEESE $8
ADD EXTRA CHICKEN THIGH $6
ADD BACON $4
ADD FRIED EGG [1] $4
ADD EXTRA CHEESE $3
ADD JALAPEÑOS $3

Salads

CAESAR SALAD (GFO) **$20**
Cos lettuce, bacon, parmesan, egg, croutons, anchovy & Caesar dressing

THAI BEEF SALAD (GFO) (DF) **$29**
120g grilled Angus rump, Asian herbs, cucumber, tomato, bean sprouts & Thai dressing

CHARRED PUMPKIN SALAD (V) (GF) (DFO) **$22**
Charred pumpkin, goat's curd, pear, radicchio, pomegranate, pepita dukkah & harissa

SOFT-SHELL CRAB SALAD ⓘ **$32**
Soft-shell crab, charred ruby grapefruit, kohlrabi, green apple, cucumber, ginger-chilli dressing, toasted coconut, sesame & Thai herbs

JUBILEE POKE BOWL (VE) (GFO) **$19**
Sushi rice, edamame, wakame, crispy shallot, nori, sesame dressing, pickled ginger & seasonal vegetables

Optional Extras
ADD TO ANY SALAD TO MAKE IT YOUR OWN

ADD FRESH TUNA ⓘ $9
ADD GRILLED CHICKEN $6
ADD TOFU $5

V: Vegetarian | VE: Vegan | GF: Gluten Free
DF: Dairy Free | O: Option
Ⓐ Australian Seafood | ⓘ International Seafood
Ⓜ Mixed Origin Seafood
[#] Item Quantity
Please advise our team of any allergies or dietary requirements

Stone-Baked Pizzas

PREMIUM MARGHERITA (V) (VEO) (GFO) **$26**
Tomato sugo, mozzarella, stracciatella & fresh basil

HAWAIIAN (GFO) **$28**
Smoked leg ham, caramelised pineapple, tomato sugo, mozzarella & fresh basil

NEW YORK (GFO) **$29**
Tomato sugo, pepperoni, oregano, chilli & mozzarella

MEAT LOVERS (GFO) **$32**
Tomato sugo, pepperoni, ham, bacon & mozzarella

MUSHROOM TRUFFLE (V) (GFO) **$29**
Truffle mushrooms, roasted pine nuts, mozzarella, blue cheese & rocket

SEAFOOD Ⓜ (GFO) **$35**
Tomato sugo, Moreton Bay bug, prawns, calamari, roasted garlic oil, red chilli & lemon zest

Optional Extras
ADD TO ANY PIZZA TO MAKE IT YOUR OWN

ADD STRACCIATELLA $6
ADD CHICKEN $6
ADD GLUTEN-FREE BASE $5
ADD MUSHROOMS $4
ADD PEPPERONI $4
ADD VEGAN CHEESE $4
ADD KALAMATA OLIVES $3
ADD HAM $3
ADD MOZZARELLA $3
ADD JALAPEÑOS $3

Sides

JUBILEE CHIPS (V) **$12**
Crispy Jubilee chips served with aioli

SWEET POTATO FRIES (V) **$14**
Crispy sweet potato fries served with aioli

POTATO WEDGES (V) **$15**
Seasoned potato wedges served with sweet chilli sauce & sour cream

DUCK FAT POTATOES (GF) **$14**
Crispy rosemary duck-fat potatoes finished with parmesan

GARDEN SALAD (VE) (GF) (DF) **$12**
Butter lettuce, cherry tomato, cucumber, carrot, pickled onion & lemon vinaigrette

CHARRED BROCCOLINI (V) (GF) (VEO) **$14**
Charred broccolini with garlic oil & parmesan

Desserts

JUBILEE CHOCOLATE BROWNIE (V) (GF) **$16**
Triple chocolate brownie, chocolate crumb & vanilla bean ice cream

LEMON BASQUE CHEESECAKE (V) (GF) **$16**
Lemon Basque cheesecake, mascarpone crème & orange zest

JUBILEE HOTEL

Menu



JUBILEE HOTEL THEJUBILEEHOTEL

JUBILEEHOTEL.AU

470 St Pauls Terrace, Fortitude Valley, QLD 4006
(07) 3252 4508

Snacks & Sharing

GARLIC BREAD (V) **$12**
[4] House roasted garlic butter & toasted sourdough
ADD CHEESE $4

MORETON BAY BUG ROLL Ⓐ **$29**
[2] Moreton Bay bug, crème fraîche & mayonnaise on soft bao sliders

ANGEL OYSTERS, SOUTH AUSTRALIA
PACIFIC OYSTERS Ⓐ

NATURAL (GF) (DF)	SIX $32 / TWELVE $60
KILPATRICK (GF)	SIX $34 / TWELVE $64

CHARRED TIGER PRAWNS Ⓐ (GF) **$29**
[3] Charred tiger prawns with nduja butter, whipped ricotta, charred grapes, preserved lemon, crispy capers & basil

CAJUN FRIED CALAMARI ⓘ **$24**
Cajun-spiced fried calamari with ajo blanco & chilli threads

CRISPY FISH TACOS Ⓐ **$24**
[3] Crispy orange roughy, avocado crema, pico de gallo, lettuce & pickled red onion on soft shell corn tortillas

JUBILEE BUFFALO WINGS (1KG) **$22**
Chicken wings tossed in Jubilee buffalo sauce, served with ranch dipping sauce

TOMATO ARANCINI (V) **$19**
[5] Tomato & mozzarella arancini, served with smoked capsicum aioli & parmesan

BATTERED POTATO SCALLOPS **$16**
Crispy battered potato scallops, smoked cod roe cream, dill pickle relish, vinegar salt & chives

JUBILEE CHARCUTERIE BOARD (GFO) (DFO) **$42**
Chef's selection of cured meats, two aged cheeses, green olives, cornichons, strawberries, quince jelly, tomato relish & crackers



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From the Grill

ANGUS RUMP	**250G**	**$38**
Diamantina grain-fed Angus rump, SB4, QLD		
ANGUS RUMP	**400G**	**$48**
Diamantina grain-fed Angus rump, SB4, QLD		
EYE FILLET	**200G**	**$54**
Diamantina grass-fed eye fillet, QLD		
RIB FILLET	**300G**	**$56**
Diamantina cube roll, SB2, QLD		
SIRLOIN	**300G**	**$49**
Diamantina aged sirloin, SB2, QLD		
WAGYU RUMP	**350G**	**$64**
Diamantina Wagyu rump, SB4/5, QLD		
CATTLEMAN'S CUT BONE-IN RIBEYE	**400G**	**$78**
Diamantina 150-day grain-fed Black Angus OP rib, QLD		

STEAK SANDWICH (GFO) **$25**
150g rib fillet, caramelised onion jam, rocket, Swiss cheese, spicy mayonnaise and tomato relish on Turkish bread, served with Jubilee chips

JUBILEE BANGERS & MASH **$32**
Premium Wagyu sausages, creamy mashed potato, pea gremolata & onion gravy

Steak Sides

*All steaks are served with your choice of **two sides** and **one sauce**. Extra sauces are available at no additional charge.*

JUBILEE CHIPS (V)
CREAMY MASHED POTATO (V)
HOUSE SALAD (VE) (GF) (DF)
SEASONAL MIXED VEGETABLES (V) (GF)

Steak Sauces & Butters

DIANE (GF)
MUSHROOM (V) (GF)
PEPPERCORN (V) (GF)
RED WINE JUS (GF) (DF)
CAFÉ DE PARIS BUTTER (GF)
CHIMICHURRI (VE) (GF)
GRAVY (GF) (DF)

Optional Extras

ADD TO ANY STEAK TO MAKE IT YOUR OWN

ADD FRIED EGG TOPPER [2] **$6**
ADD TIGER PRAWN TOPPER [2] **$9**



Large Plates

VEGAN GNOCCHI (VE) **$28**
Gnocchi, spinach, mushroom truffle & vegan velouté

PAPPARDELLE BEEF CHEEK RAGÙ **$32**
Slow-cooked beef cheek ragù & pecorino

JERK CHICKEN (GF) **$34**
Marinated half chicken with spiced rice, corn salsa, lime, sour cream & herbs

PAN-SEARED BARRAMUNDI Ⓐ (GF) **$36**
Pan-seared barramundi, apple & fennel slaw with nam jim beurre blanc, charred broccolini & spring onion

VEAL SCHNITZEL **$36**
Crumbed veal schnitzel served with rocket, charred lemon & pecorino

CLAM LINGUINE Ⓐ **$30**
Linguine with littleneck clams, vermouth, chilli, garlic & shallot

Jubilee Classics

CHICKEN SCHNITZEL **$29**
300g house-crumbed schnitzel, Jubilee chips, house salad & gravy

CHICKEN PARMIGIANA **$33**
300g house-crumbed schnitzel topped with sugo and mozzarella, served with Jubilee chips & house salad
ADD HAM $3
ADD PINEAPPLE $2

MEXICAN SCHNITZEL **$35**
300g house-crumbed schnitzel topped with corn salsa, jalapeños, avocado crème, chipotle mayonnaise, mozzarella, served with Jubilee chips & house salad

VEGAN SCHNITZEL (VE) **$24**
Served with Jubilee chips & house salad
ADD VEGAN CHEESE & SUGO $5

SLOW-COOKED BEEF BRISKET PIE **$34**
400g chunky beef brisket pie served with caramelised onion, creamy mashed potatoes, charred broccolini & beef jus

CHICKEN SUPREME KIEV **$24**
Golden-crumbed bone-in chicken supreme filled with garlic and herb butter, served with creamy mashed potatoes & charred broccolini

CRISPY CHICKEN WRAP **$24**
Southern fried chicken, lettuce, tomato, cheese, chipotle mayo, pickled onion, served with Jubilee chips

FISH & CHIPS Ⓐ **$29**
Two Dogs Brewery beer-battered orange roughy, tartare sauce, lemon, served with Jubilee chips & house salad