

Burra

MOTOR INN

Jumbucks Restaurant

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Welcome to Jumbucks Restaurant.

Our aim is to please and we pride ourselves in presenting quality food, attentive service, local wines, and dishes prepared in house by a small team from local produce where possible.

Thank you if you booked ahead as this assists us to plan ahead and prepare sufficient food for everyone and provide our best service. With our focus on the dining experience, we do not offer room service or take-away.

Please advise our friendly staff before ordering should you have specific dietary requirements

Thank you for dining at Jumbucks Restaurant

BYO

Patrons are welcome to bring along their favourite wine to enjoy with their meal, or a celebratory cake. A corkage/ cakeage fee applies to cover the cost of providing the venue for you to enjoy your BYO items.

wine (max 750ml bottle) 15.00 per bottle cakeage 3.50 per head
(sorry, no BYO on other beverages)

Entrée

served before main course

garlic herb bread 9.00
house baked focaccia with our own garlic herb butter

steakhouse chips with BBQ dipping sauce 6.00
lightly seasoned with chicken salt

crumbed chicken tenders 12.00
deep fried parmesan & garlic crumbed chicken tenders served with baby spinach and BBQ dipping sauce

salt & pepper squid 14.00
served with tartare and a wedge of lemon

crumbed camembert 14.00
deep fried crumbed camembert wedges served with baby spinach and cranberry sauce

side orders

extra roll 2.00
(GF available, served with butter or nuttalex)

side of steakhouse chips 4.00
lightly seasoned with chicken salt

side of sweet potato mash 4.00
(GF)

side of veg 4.00
cauliflower, broccoli, carrot (V, GF)

side of salad 4.00
oak lettuce, red cabbage, red onion, cucumber, swiss brown mushroom, capsicum, tomato, carrot, snow pea sprouts, italian dressing (V, GF)

Main

*allow approx. 30–45 minutes preparation time, occasionally longer during unexpectedly busy periods
so that you can determine the size of the meal you would like to order, sauces, salad & veg are ordered separately unless specified*

beer-battered butterfish & chips 18.00
served with house-made tartare and lemon

sous vide chicken breast 19.00
stuffed with camembert & baby spinach, served with sweet potato mash (GF)

thai green vegetable curry 21.00
served with jasmine rice (V, GF)

grilled loin of kangaroo 29.00
seasoned with Australian bush spices and served with native currant & red wine jus, warrigal greens & sweet potato crisps (if warrigal greens unavailable substituted with baby spinach)

quinoa spiral pasta 21.00
with mediterranean style tomato sauce (V, GF)

trio of chicken with chips 16.00
chicken tender, nuggets & chipees with chips & tomato sauce

grilled rump steak msa 500g 29.00
served with chips or sweet potato mash (GF)

grilled supreme of barramundi 29.00
cone bay barramundi served with lemon herb butter and sweet potato mash (GF)

creamy garlic prawns 28.00
spencer gulf king prawns prepared in a classic creamy garlic sauce and served with jasmine rice (GF)

grilled lamb backstrap 32.00
marinated loin of lamb served with rosemary & red wine jus and sweet potato mash

rib-eye steak angus pure dry aged 500g 39.00
served with chips or sweet potato mash (GF)

gravy & sauces

gravy 1.50

pepper gravy 3.00

diane gravy 3.00

mushroom gravy 3.00

creamy garlic sauce 4.50
(GF)

creamy wholegrain mustard sauce 4.50
(GF)

salad & veg

vegetables 4.00
cauliflower, broccoli, carrot (V, GF)

salad 4.00
oak lettuce, red cabbage, red onion, cucumber, swiss brown mushroom, capsicum, tomato, carrot, snow pea sprouts, italian dressing (V, GF)

Dessert

sticky date pudding 14.00
served with butterscotch sauce and a scoop of vanilla bean ice cream, all made in house

rich chocolate pudding 15.00
with a chocolate ganache sauce and a scoop of home-made vanilla bean ice cream

sundae 7.00
2 scoops of house made vanilla bean ice cream on its own, or served with chocolate, strawberry or caramel topping and/or crushed nuts

raspberry cheesecake 12.00
served upon raspberry coulis & fresh whipped cream