

Burra

MOTOR INN

Jumbucks Restaurant

Market Street, Burra SA 5417

Ph (08) 8892 2777 Fax (08) 8892 2707

info@burramotorinn.com.au

ABN 44 235 891 911



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 5.00
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 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)

side of sweet potato mash 4.00
(GF)

side of steakhouse chips 4.00
lightly seasoned with chicken salt

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*

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

parmesan crusted flathead 32.00
served with steakhouse chips, house made tartare & lemon

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 26.00
with mediterranean style tomato sauce (V, GF)

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

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

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

grilled rump steak msa 500g 29.00
served with chips or 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*

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

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

gravy & sauces

creamy garlic sauce 4.50
(GF)

creamy wholegrain mustard sauce 4.50
(GF)

pepper gravy 3.00

mushroom gravy 3.00

diane gravy 3.00

gravy 1.50

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