

Jpb



Executive Chef Paul Clune adapts his vast knowledge of modern cuisine to develop this seasonally inspired menu. Jpb restaurant showcases the highest quality of locally sourced Australian ingredients, cooked and handled with utmost respect to produce appetising dishes with a hint of Swiss.

AUTUMN 2020

SUSTAINABLE MENU

Sustainability is more than just a concept at Swissôtel, it's a philosophy. This season, Jpb restaurant serves a menu that celebrates produce from the suppliers that have embraced the highest of sustainable practices.

Throughout every course, prepare to experience dishes curated with produce harvested with the utmost of ethical standards, and married with the finest in modern culinary techniques. Our Autumn 2020 Sustainable Menu exemplifies an appreciation for Australia's flora and fauna, while respecting its delicate ecosystem.

Live Life Well

Details on our Producers are available on pages 7 – 9

Please ask our serving staff for wine pairing suggestions

DEGUSTATION MENU

6-course degustation offering | \$120pp

Includes matching wines

Asparagus & Wilted Silver Beet, pickled blackberry, cured organic egg yolk v, gf

2018 Grüner Veltliner, Bungendore, NSW

Poached Pacific Rock Oysters, beach leaves, cucumber and lemon sea water

2018 Mr. V (Marsanne Roussane Viognier), Murrumbateman, NSW

Marinated Turnip, parsley, spinach, wild herbs and citrus milk curd v, d

2017 Pinot Noir, Canberra, ACT

****Malleeroo Kangaroo, compressed pear, walnut espuma, port glaze, gorgonzola d***

2019 Sangiovese, Murrumbateman, NSW

Granny Smith Apple, thyme, lemon verbena

2019 'Canberra Region' Chardonnay, Bungendore, NSW

Free Range Organic Egg Meringue, summer berries, Swissôtel honey

2019 'Ley Line' Harvest Riesling, Canberra, ACT

LARK HILL



WINERY

gf - gluten free, lf - lactose free, p - contains pork, v - vegetarian, vg - vegan, d - contains dairy

*Contains nuts

PRE-THEATRE MENU

Available 5.30pm to 7.30pm

2-course dinner \$58pp | 3-course dinner \$68pp
Includes a complimentary glass of house wine

ENTRÉE

Asparagus & Wilted Silver Beet

Pickled blackberry, cured organic egg yolk *v, gf*

Cone Bay Barramundi Ceviche

Lime, edamame, coriander, sour cream, cassava
crackers, pineapples *gf*

Marinated Turnip

Parsley, spinach, wild herbs and citrus milk curd *gf*

MAIN

Elgin Valley Farms Free Range Chicken

Confit legs, and sous vide breast, slow cooked eggplant,
sesame seed, halloumi, tomato salsa, katsubushi *gf*

Huon Salmon & Grilled Prawn

Creamy polenta, baby zucchini, crispy purple kale, bisque
sauce *gf*

Tajima Wagyu Beef Cheeks

Beans, molé sauce, tortilla, avocado, broad beans *gf*

Chefs Vegetarian Creation

Please ask your server for today's creation

SIDES (\$9 supplement each)

Beer battered chips with chimichurri aioli

Roasted sweet potato, chives, crème fraiche

Swissôtel Vitality slaw *v, gf*

Brussel sprouts with Thai dressing *gf*
(contains seafood)

DESSERT

Granny Smith Apple

Thyme, lemon verbena *gf*

Free Range Organic Egg Meringue

Seasonal berries, Swissotel honey *gf*

Australian Angel

White chocolate, raspberry, coconut *gf*

gf - gluten free, *lf* - lactose free, *p* - contains pork, *v* - vegetarian, *vg* - vegan, *df* - dairy free

Available Tuesday to Saturday except public holidays from 5.30pm to 7.30pm. Other offers and discounts do not apply.

RAW & CHARCUTERIE

Fresh Market Oysters

Natural 4ea

Mignonette 5ea

Swiss Charcuterie Platter

Selection of 4 artisan air-dried and cured meats served with sourdough toast, pickles and dips 18pp

ENTRÉE

****House made Egg Tofu***

Citrus, tomato, spanner crab meat, rice wine vinegar, balsamic cracker, pesto gf 26

Asparagus & Wilted Silver Beet

Pickled blackberry, cured organic egg yolk v, gf 21

Seared Mandagery Creek Venison

Plum puree, douglas fir oil, porcini salt gf 28

Cone Bay Barramundi Ceviche

Lime, edamame, coriander, sour cream, cassava crackers, pineapples gf 25

Poached Pacific Oysters

Beach leaves, cucumber and lemon sea water gf, df 27

Marinated Turnip

Parsley, spinach, wild herbs and citrus milk curd gf 22

MAIN

Elgin Valley Farms Free Range Chicken

Confit legs and sous vide breast, slow cooked eggplant, sesame seed, halloumi, tomato salsa, katsuobushi gf 36

Huon Salmon & Grilled Prawn

Creamy polenta, baby zucchini, crispy purple kale, bisque sauce gf 40

***Tajima Wagyu Beef Cheeks**

Beans, molé sauce, tortilla, avocado, broad beans gf 38

BBQ glazed Fremantle Octopus

Peperonata, fried capers, potatoes gf 38

***Malleeroo Kangaroo**

Compressed pear, walnut espuma, port glaze, gorgonzola gf 37

Chefs Vegetarian Creation

Please ask your server for today's creation 32

SIDES

Beer Battered Chips with chimichurri aioli 9

Roasted sweet potato, chives, crème fraiche gf 9

Swissôtel Vitality Slaw v, gf 9

Brussel Sprouts with Thai Dressing gf 9
(contains seafood)

DESSERT

Granny Smith apple

thyme, lemon verbena gf 17

Free range organic egg meringue

seasonal berries, Swissotel honey gf 17

Australian angel

white chocolate, raspberry, coconut gf 17

Weiss Ceiba 64% chocolate and salted caramel tart

chocolate crumble, mocha ice cream, oatmeal crust 17

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MEET OUR PRODUCERS

KIAA (kangaroo)



The KIAA is Australia's peak representative body for the kangaroo industry. By following a national code of practice set by the Australian Veterinary Association, the RSCPA and a range of other industry and relevant government agencies, KIAA is focused on the humane and ethical harvesting of kangaroo meat.

More information: kangarooindustry.com

HUON (salmon)



Huon is one of the foremost authorities on sustainable practices in salmon harvesting within Australia. Located in Tasmania, the company holds numerous distinctions, including an award for Contribution to Sustainable Development and Environmental Protection from the 2019 TasICT Awards.

Huon is also recognised for industry transparency through its development of the world's first-ever online sustainability dashboard on salmon harvesting and production.

More information: huonaqua.com.au

ROCKLIFF (spanner crab)



Rockliff prides itself on only harvesting spanner crabs ethically and sustainably caught in the wild off the South East coast of Queensland. Through the use of small traps, the producer is able to ensure their harvesting efforts have no impact on other marine species.

More information: rockliff.fish

MEET OUR PRODUCERS

ELGIN VALLEY (chicken & eggs)



Elgin Valley eggs and chicken are some of the finest sustainably sourced poultry products within Australia. The Free Range Egg and Poultry Australia-accredited producers ensure all of its feed is free of growth hormones, preservatives and antibiotic growth chemicals.

More information: elginvalleyfreerange.com.au

MPA (barramundi)



MPA is Australia's first aquaculture business to achieve Healthy Oceans Program accreditation – the nation's most stringent guideline on sustainable seafood harvesting. The company's Cone Bay office operates barramundi fishing facilities compliant with EPA and environmental monitoring and management regulations.

More information: marineproduce.com



FREMANTLE OCTOPUS

Fremantle Octopus operates one of Australia's leading Marine Stewardship Council (MSC)-certified sustainable fishing operations. Leveraging trigger traps, the company is able to ensure that they only catch adult size octopus in the waters of West Australia.

More information: fremantleoctopus.com.au

MEET OUR PRODUCERS

PACIFIC REEF FISHERIES (prawns)



Pacific Reef Fisheries is a producer of some of Australia's finest Black Tiger Prawns in Alva Beach, QLD. The Aquaculture Stewardship Council-certified producer (the highest global standard in sustainable aquaculture) is highly regarded for upholding sustainable practices that not only look after the company's produce, but also its workplace and societal duties with utmost care.

More information: pacificreef.com.au



LARK HILL (wines)

Founded in 1978, Lark Hill is one of the first wineries established within the greater Australian Capital Territory region. From 2003, the winery has produced wine using Biodynamic principles – a process that has given them National Association of Sustainable Agriculture Australia (NASAA) accreditation. Wines produced by Lark Hill include Riesling, Veltliner, Chardonnay, Pinot Noir, Cabernet Merlot, Sparkling and more.

More information: larkhill.wine

ANGEL SEAFOOD (oysters)



Angel Seafood, located in South Australia, is the world's first internationally recognised 'Friend of the Sea' accredited oyster producer. The certified organic producer (via National Association of Sustainable Agriculture Australia accreditation) is famed for its consistent production of the highest quality Pacific Oysters from Australia.

More information: angelseafood.com.au