

Welcome to



Featuring our famous Churrasco BBQ with 96 rotating swords of prime cuts over hot coals. A selection of 8 meats and fish are carved or served at your table with an array of accompaniments including salt and szechuan pepper squid, Chinese prawn & pork balls, salads and vegetables. Additional upgrades are available with our sumptuous starter and delicious dessert plates

In addition to the popular Churrasco packages, our a la carte menu created by our Executive Chef, James Dobson, offers modern Australian cuisine at it's finest. Strong flavours, the finest local produce possible and a commitment to customer satisfaction, James and his team of 14 chefs and support staff are all dedicated to making your dining experience one to remember.

To compliment all of our amazing food, The Jungle offers "the 100" premium wines to choose from, with representation from all of South Australia's major wine areas as well as some outstanding interstate wines. Additionally we have our "Endangered Species" list of older and harder to find wines, keenly priced for your enjoyment.

For the beer lovers our thirty beer taps offer a constantly changing array of craft beers and ciders from South Australia and around the world and of course don't forget the cocktails. What's a jungle without cocktails!

Whilst we are an a la carte restaurant with private dining areas and treehouses, we can also accommodate private functions on either of our two jungle balconies for groups of up to 120, with their own bar facilities. The Jungle itself has already hosted many events where the whole restaurant has been booked out for up to 500 guests, either sit down or cocktail format. Live entertainment in The Jungle makes this one of Adelaide's most unique venues for big parties.

If you need an unique venue with stunning food, service and atmosphere, speak to our functions team to create a stunning and successful event.

PRICES ARE SUBJECT TO CHANGE

PLEASE NOTE: MINIMUM ADULT FOOD CHARGE FRIDAY AND SATURDAY NIGHTS \$30 PER PERSON

AMEX surcharge 1.925% Public Holidays - surcharge on all prices 10% Sorry no individual accounts
Please advise staff of any food allergies at time of ordering. VV = Vegan V = Vegetarian GF = Gluten Free

CHURRASCO

- **SWORDS AND ACCOMPANIMENTS \$45**
- **ADD SHARE PLATE OR DESSERT \$12PP PER CHOICE**

WHEN HAVING CHURRASCO, ALL ADULTS AT THE TABLE MUST HAVE THIS MENU

THE SHARE PLATE (FOR 2) (GF)

- **FLORETTE OF HARRIS SMOKED SALMON** with wasabi mayo
- **HOUSE SMOKED LEG HAM**
- **HOUSE PASTRAMI**, black pepper and mustard crust
- **HOUSE CURED SILVERSIDE**, honey mustard dressing
- **WHOLE COOKED SPENCER GULF PRAWNS** Tequila salsa rosa and lemon
- **PICKLED BABY HEIRLOOM BEETROOT & BABY PICKLED ONIONS** (VV)
- **CHARGRILLED ZUCCHINI**, white balsamic vinaigrette (VV)
- **BUFFALO MOZZARELLA** with basil pesto (V)
- **HEIRLOOM BABY TOMATOES** (VV)
- **CHARGRILLED CORN** capsicum and red onion salsa (VV)
- **CANDIED WALNUTS AND CARAMALISED PEAR** (VV)

THE CHURRASCO SWORDS

- **CHAR SIU PORK SCOTCH** with hoisin, ginger and garlic
- **HUON TASMANIAN SALMON** marinated in soy, mirin, ginger, sesame oil and wasabi
- **FIRE ROASTED LEG OF LAMB** in cilantro, garlic, mint, orange zest, lime juice, oregano (GF)
- **LEMON AND LIME CHICKEN DRUMSTICKS**, ginger, garlic, jalapeño, garlic and rum glaze (GF)
- **DRY AGED BEEF STRIP LOIN** rubbed with garlic salt rub and skewered with green capsicum (GF)
- **MSA GRADE GRASS FED BEEF RUMP CAP** seasoned with rock salt (GF)
- **HAND CRAFTED PORK AND FENNEL SAUSAGES**
- **BABY BACK RIBS** in maple syrup and apple cider vinegar glaze (GF)
- **FRESH PINEAPPLE** marinated in cane sugar and cinnamon (VV)

THE ACCOMPANIMENTS

- **FRESHLY BAKED BRAZILIAN CHEESE BALLS** (GF) (V)
- **SALT AND PEPPER SQUID** with chipotle mayo and mint tomato salsa (GF)
- **PRAWN & PORK CHINESE CRISPY BALLS** with Teochew style golden orange sauce (GF)
- **ROASTED POTATOES**, sumac, sea salt, labneh, paprika (GF) (V)
- **SALAD** of crisp lettuce, roma tomatoes, cucumber, Japanese radish, Spanish onion, balsamic vinaigrette (GF) (VV)
- **GREEN BEANS, CARROTS, SNOWPEAS**, extra virgin olive oil, toasted almonds, tarragon (GF) (VV)

THE DESSERT (GF)

ASSIETTE OF JUNGLE DESSERTS

- **CHOCOLATE CUP FILLED** with white chocolate mousse, dark chocolate shavings
- **LEMON CURD TARTLET** with fresh Australian blueberries
- **RAW CHOCOLATE NUT SLICE** peanut, cashew nut, walnut and honey with chocolate ganache
- **PEANUT BUTTER SEMI FREDDO** with strawberry compote
- **KIWI FRUIT AND MIDORI ICE POP**

CHURRASCO LUNCH EXPRESS (REDUCED ACCOMPANIMENTS) Fridays

\$29.50

KIDS MENU AVAILABLE OR KIDS ON CHURRASCO 5 TO 12 YRS = (SWORD & ACCOMPANIMENTS) **\$2 per year of age**

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VEGETARIAN CHURRASCO ALTERNATIVE

- MAIN COURSE VEGETARIAN PLATTER AND ACCOMPANIMENTS \$45
- ADD STARTER PLATE OR DESSERT \$12PP PER CHOICE

VEGETARIAN STARTER PLATE (GF)

- CHARGRILLED ZUCCHINI, white balsamic vinaigrette (VV)
- PICKLED BABY HEIRLOOM BEETROOT & BABY PICKLED ONIONS (VV)
- HEIRLOOM CHERRY TOMATOES (VV)
- BUFFALO MOZZARELLA with basil pesto (V)
- CHARGRILLED CORN, CAPSICUM AND RED ONION SALSA (VV)
- VENEZUELAN GUASACACA (guacamole) with freshly baked corn chips (VV)
- CANDIED WALNUTS AND CARAMALISED PEAR (VV)

THE MAIN COURSE VEGETARIAN PLATTER

- PAD THAI NOODLES with spring onion, chilli, peanuts & coriander (VV)
- ROASTED SPICED SWEET POTATO & PUMPKIN MASH AND GRILLED ZUCCHINI (GF) (VV)
- CELERIAC AND APPLE PUREE with honey roasted crispy leeks (GF) (VV)
- CAULIFLOWER, ALMOND, CAPSICUM, TURMERIC & ONION FRITTER with pickled beetroot (GF) (VV)
- STEAMED BROCCOLLINI with habanero and coriander salsa verde
- DILL CRUSHED BABY POTATOES AND ASPARAGUS in herb oil (VV)
- LINGUINI with Napolitana sauce and fresh Basil (V)
- ROASTED SQUASH with with red pepper emulsion (VV)

THE ACCOMPANIMENTS

- FRESHLY BAKED BRAZILIAN CHEESE BALLS (GF)
- ROASTED POTATOES, ROSEMARY, SEA SALT, LABNEH, PAPRIKA (GF) (V)
- SALAD of crisp lettuce, roma tomatoes, cucumber, Japanese radish, Spanish onion, balsamic vinaigrette (GF) (VV)
- GREEN BEANS, CARROTS, SNOWPEAS, extra virgin olive oil, toasted almonds, tarragon (GF) (VV)

THE DESSERT (GF)

ASSIETTE OF JUNGLE DESSERTS

- CHOCOLATE CUP FILLED with white chocolate mousse, dark chocolate shavings
- LEMON CURD TARTLET with fresh Australian blueberries
- RAW CHOCOLATE NUT SLICE peanut, cashew nut, walnut and honey with chocolate ganache
- PEANUT BUTTER SEMI FREDDO with strawberry compote
- KIWI FRUIT AND MIDORI ICE POP

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RESTAURANT A LA CARTE

Please note: We can only accommodate bookings of up to 20 on the A La Carte menu. Thank you.

BREADS

HOUSE BREAD (V) \$9
freshly baked crunchy sourdough, butter, coriolo olive oil, balsamic

A FULL LOAF OF HOT CRUSTY CIABATTA (V) \$15
with garlic butter, melted Lobethal cheddar (2-4 people)

HOT GLUTEN FREE TURKISH LOAF (GF) (V) \$12
butter, coriolo olive oil, balsamic

CHEESE BALLS (GF) (V) \$7
traditional Brazilian gluten free cheese bread balls

JUNGLE SHARE PLATE (FOR 2) (GF) \$28

- **FLORETTE OF HARRIS SMOKED SALMON** with wasabi mayo
- **HOUSE SMOKED LEG HAM**
- **HOUSE PASTRAMI**, black pepper and mustard crust
- **HOUSE CURED SILVERSIDE**, honey mustard dressing
- **WHOLE COOKED SPENCER GULF PRAWNS** Tequila salsa rosa and lemon
- **PICKLED BABY HEIRLOOM BEETROOT & BABY PICKLED ONIONS (VV)**
- **CHARGRILLED ZUCCHINI**, white balsamic vinaigrette (VV)
- **BUFFALO MOZZARELLA** with basil pesto (V)
- **HEIRLOOM BABY TOMATOES (VV)**
- **CHARGRILLED CORN** capsicum and red onion salsa (VV)
- **CANDIED WALNUTS AND CARAMALISED PEAR (VV)**
- **CHARGRILLED BUTTERED PITA BREAD (V)**

STARTERS

VEGETARIAN DIPS (V) \$16
with olives, tidbits & chargrilled buttered pita
• Roasted capsicum & goats cheese • Guacamole • Caramalised onion, beetroot & pistachio

OYSTERS NATURAL with lemon & spicy cocktail sauce (GF) \$18 for six

KILPATRICK - sautéed bacon, worcestershire & tomato (GF) \$18 for six

CAULIFLOWER, ALMOND, CAPSICUM, TUMERIC & ONION FRITTERS (GF) (VV) \$14
with avocado and pickled beetroot

KING PRAWN AND CRABMEAT LINGUINI \$18 / \$36
tomato and mascapone cream sauce, garlic, onion, basil, chilli

MURRAY RIVER SALT & SZECHUAN PEPPERED SOUTH AUSTRALIAN BABY SQUID (GF) \$15 / \$29
with chipotle mayo and mint tomato salsa

GEORGE OF THE JUNGLE \$18 / \$35
South Australian King George whiting fillets grilled or beer battered, tartare

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MAINS

CHARGRILLED LAMB GIGOT CHOP & SLOW BRAISED LAMB SHOULDER (GF) **\$30**
with fondant potato, charred baby gem lettuce and mint jus

PORK SCOTCH FILLET 300gm (GF) **\$30**
cooked sous vid, finished on the chargrill, served with celeriac & apple puree, broccoloini and cider jus

KINGS OF THE JUNGLE **\$36**
chargrilled Australian king prawns, Pad Thai noodles, coriander, onion, crushed peanut & chilli

BONED & ROLLED SPICED CHURRASCO HALF CHICKEN (GF) **\$29**
roasted squash, red pepper emulsion and habanero & coriander salsa verde

CURED AND ROASTED CRISPY SKIN ATLANTIC SALMON FILLET (GF) **\$32**
with dill crushed baby potatoes, asparagus and herb oil

PAN SEARED BARRAMUNDI FILLET (GF) **\$32**
on a bed of spiced sweet potato & pumpkin mash with chargrilled zucchini

HALF A DUCK (GF) **\$34**
Asian spiced duck breast, confit duck leg, kimchi, wild rice with plum & lemongrass dressing

THE VEGETARIAN FOURSOME (VV) (GF) **\$27**
• **STEAMED BROCCOLINI** with habanero & coriander salsa verde
• **PAD THAI NOODLES** with spring onion, chilli, peanuts & coriander
• **CAULIFLOWER, ALMOND, CAPSICUM, TURMERIC & ONION FRITTERS** with avocado and pickled beetroot
• **ROASTED SPICED SWEET POTATO & PUMPKIN MASH AND CHARGRILLED ZUCCHINI**

THE CHARGRILL (GF)
Prime cuts of grass fed beef, wet aged for a minimum of 36 days, all 300gms, served with roasted potatoes and Cuban slaw

BEEF RUMP (GF) **\$30**

PORTERHOUSE (GF) **\$33**

SCOTCH FILLET (GF) **\$37**

SAUCES (ALL GLUTEN FREE) \$3

JUNGLE BBQ • WILD MUSHROOM SAUCE • GREEN PEPPERCORN • CHIPOTLE MAYONNAISE
• CHATEAUBRIAND • CLASSIC DIANNE • RED WINE, GARLIC AND BACON

SIDES

GREEN BEANS, CARROTS, SNOWPEAS extra virgin olive oil, toasted almonds, tarragon (GF) (VV) **\$7**

ROASTED POTATOES, rosemary, sea salt, labneh, paprika (GF) (V) **\$7**

GREEN BEAN SALAD with roasted pumpkin, chickpeas, Danish feta, walnuts, mild mustard seed dressing (GF) (VV) **\$7**

FAT CRUNCHY COUNTRY CUT CHIPS with spiced salt & aioli (GF) (V) **\$7**

SWEET POTATO FRIES with spiced salt & aioli (GF) (V) **\$7**

SALT & PEPPER SQUID with chipotle mayo and mint tomato salsa (GF) **\$11**

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RESTAURANT A LA CARTE



DESSERTS

- ASSIETTE OF JUNGLE DESSERTS** (GF) **\$14**
- **CHOCOLATE CUP** filled with white chocolate mousse, dark chocolate shavings
 - **LEMON CURD TARTLET** with fresh Australian blueberries
 - **RAW CHOCOLATE NUT SLICE** peanut, cashew nut, walnut and honey with chocolate ganache
 - **PEANUT BUTTER SEMI FREDDO** with strawberry compote
 - **KIWI FRUIT AND MIDORI ICE POP**
- PAVLOVA WITH MIXED BERRY COMPOTE** (GF) **\$14**
marscapone, kiwi fruit, praline crumble
- INDIVIDUAL HOT APPLE, PEAR & RHUBARB CRUMBLE** **\$14**
with whipped double cream
- CHOCOLATE TEMPTATION** **\$14**
buttered shortbread crumb, chocolate ganache, candied popcorn, chantilly cream, served ala sundae

KIDS MENU

MONDAYS & PUBLIC HOLIDAYS - **KIDS EAT FREE** (ONE FREE KIDS MEAL PER ADULT MAIN/CHURRASCO)

• TUESDAYS TO THURSDAYS **\$9.90** • FRIDAYS TO SUNDAYS **\$12.50**

HOMEMADE CHICKEN BREAST NUGGETS

Chips & salad. Our moorish secret recipe. Fight the kids for one.

SAFARI SURVIVAL BOARD

Dip, carrot & cucumber sticks, tasty cheese, kabana, crackers & strawberries

TWIN CHEESE BURGER SLIDERS

100% beef pattie, melted cheese, tomato, lettuce, sauce & chips

ATSAMATTA LINGUINI AND 100% BEEF MEATBALLS

Napoli sauce & fresh parmesan cheese

BARRAMUNDI FILLET IN BATTER

Crunchy country chips, tartare sauce and salad

KIDS DESSERTS

ALL \$4 each

ALL OUR ICECREAMS ARE SUPPLIED BY GOLDEN NORTH

JUNGLE BABIES IN JUNGLE JELLIES with krazy colours icecream (GF)

BIG BWANA BANANA vanilla icecream, fresh banana, chocolate topping and sprinkles (GF)

GOLDEN NORTH GIANT TWINS Vanilla, honey or Fruchocs. (GF)

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