

Burra

MOTOR INN

Jumbucks Restaurant

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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 where possible, and dishes prepared in house by a small team from the fresh, quality produce.

Thank you if you booked ahead as this assists us to plan and prepare sufficient food for everyone, comply with current COVID-19 social distancing restrictions, and provide our best service.

Please advise our friendly staff before ordering should you have any food allergies or specific dietary requirements.

Whilst we take reasonable precautions when catering for your dietary needs, please note that some ingredients used in our kitchen may contain potential allergens.

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 this venue & friendly service so that you may enjoy your BYO items.

wine (max 750ml bottle) <i>(sorry, no BYO on other beverages)</i>	15.00 per bottle	cakeage	3.50 per head
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Entrée

served before main course

ciabatta roll <i>served with butter</i>	2.00	salt & pepper squid <i>served with lemon & tartare</i>	14.00
gluten free dinner roll <i>served with butter</i>	3.00	crumbed camembert <i>deep fried crumbed camembert wedges served with baby spinach and cranberry sauce</i>	14.00
garlic herb bread <i>Turkish bread with our own garlic herb butter</i>	8.00	potato & leek soup <i>served with Turkish bread (V) or a gluten free roll (GF)</i>	9.00

Main

allow approx. 30–45 minutes preparation time, occasionally longer during unexpectedly busy periods

grilled rump steak msa 400g	39.00	grilled lamb backstrap	39.00
<i>Cape Grim grass-fed steak served with chips, salad and your choice of sauce (gravy, mushroom gravy or pepper gravy, GF available upon request). Pure, natural beef.</i>		<i>marinated loin of lamb served with rosemary & red wine jus, sweet potato mash and veg</i>	
grilled loin of kangaroo	35.00	grilled supreme of barramundi 180g	35.00
<i>seasoned with Australian bush spices and served with native currant & red wine jus, warrigal greens, sweet potato crisps & salad (if warrigal greens unavailable sub. with baby spinach)</i>		<i>barramundi served with lemon herb butter, sweet potato mash and veg (GF)</i>	
sous vide chicken breast	29.00	creamy garlic prawns	30.00
<i>stuffed with camembert & baby spinach, served with sweet potato mash, veg and creamy garlic sauce (GF)</i>		<i>spencer gulf king prawns prepared in a classic creamy garlic sauce and served with jasmine rice and salad (GF)</i>	
thai green vegetable curry	24.00	beer-battered butterfish & chips	21.00
<i>vegetables, thai green curry sauce and jasmine rice (V, GF)</i>		<i>one piece of fish, battered and deep fried, served with house-made tartare, lemon and salad</i>	
add chicken	5.00	extra piece of fish	4.00
add prawns	10.00	angus beef cheeseburger	16.00
creamy mushroom carbonara	21.00	<i>angus beef patty, pickles, cheese, ketchup, served with chips & salad</i>	
<i>fettuccine in a creamy bacon & mushroom sauce</i>		vegan burger	16.00
chicken tender, nuggets and chips	16.00	<i>aromatic garden vegetable burger, tomato, lettuce, baby spinach, vegan cheese, aioli served with chips (V)</i>	
<i>southern style chicken tender, nuggets and chips served with BBQ dipping sauce</i>			

Dessert

sundae	7.00	apple & rhubarb cake (GF/DF)	12.00
<i>2 scoops of vanilla bean ice cream on its own, or served with chocolate, strawberry or caramel topping and crushed nuts</i>		<i>seasonal apples & rhubarb over an orange & almond meal base, topped with crumble</i>	
sticky date pudding	12.00	cheesecake	14.00
<i>served with butterscotch sauce and a scoop of vanilla bean ice cream</i>		<i>blueberry or raspberry, served with raspberry coulis & fresh whipped cream</i>	
chocolate pudding	14.00	strawberry cheesecake tart (GF)	15.00
<i>choose between a dark chocolate pudding (GF), or a chocolate lava pudding, served with a scoop of vanilla bean ice cream</i>		<i>served with raspberry coulis & fresh whipped cream</i>	

Drinks

non-alcoholic

water (spring, sparkling spring) free
ask our friendly waiting staff for a carafe

soft drinks 4.00
coke, coke zero, lemonade, solo, ginger ale, soda water, mineral water, tonic water, san pellegrino mineral water

juice 6.00
orange, pineapple, tomato

lemon lime & bitters 6.00

non-alcoholic beer
Heineken 0.0 (non-alcoholic lager) 5.50

tea

cup of tea (tea bag) 3.00
pot for one 5.00
pot for two 6.50

teas by the pot

English Breakfast black tea
Earl Grey Blue Flower flavoured black tea
Japanese Garden green & white tea blend
Sweet Dreams organic herbal tea blend

tea profiles

english breakfast
strong, classic, organic blend of Ceylon teas

earl grey blue flower
black tea, bergamot, cornflowers, malve blossoms and flavouring

japanese garden
green tea, white tea, pineapple, strawberry, mallow leaves, papaya & rose flowers

sweet dreams
chamomile, passionflower, lime-tree blossom, lavender & rose petals – a great bed-time tea!

our coffee

freshly ground from beans directly from the Boston Bean Coffee Company in Port Lincoln, ordered in small batches to assure our coffee is prepared from freshly roasted beans

We use the multi award winning Travellers Specialty Coffee Blend, a full bodied and complex coffee with a syrupy mouthfeel, sweet citrus, caramel, red fruit and toasted peanuts, with notes of allspice, dark chocolate and molasses. This coffee has a rich aroma with a balanced bittersweet finish.

affogato	6.00
espresso	3.00
ristretto	3.00
macchiato	3.00
long black	4.00
cappuccino	4.50
flat white	4.50
latte	4.50
piccolo latte	4.00
vienna coffee	6.00
mochaccino	6.00
mocha latte	6.00
hot chocolate	6.00
extra shot	1.50

liqueur coffee

affogato with Frangelico	12.00
coretto	8.00
irish coffee	14.00

iced

frappé	4.50
iced chocolate	8.00
iced coffee	8.00

iced liqueur coffee

espresso martini	16.00
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Wines

sparkling

Yellowglen 'Yellow' (piccolo)	8.00
Mr Mick 'Gela' Cuvee Brut NV	28.00
Yellowglen 'Yellow'	15.00
Yellow Tail 'Bubbles'	18.00
Seaview Brut Champagne	18.00
Yellowglen 'Bella' Pink Moscato	25.00
Bird In Hand Sparkling Pinot Noir	45.00

white

J/Barry Lavender Hill Sweet Riesling	35.00
Eldredge Semillon Sauv Blanc	10.00 35.00
Grant Burge Moscato	35.00
Annie's Lane Moscato	28.00
Taylor's Sauvignon Blanc	35.00
Jim Barry Lodge Hill Dry Riesling	12.00 39.00
Kilikanoon Skilly Valley Pinot Gris	39.00

rosé

Eldredge Sangiovese Rosé (V)	32.00
Mr Mick's Sangiovese Tempranillo Rosé	36.00

red

Taylor's Promised Land Cab Merlot	8.00	28.00
Sevenhill Inigo Merlot		35.00
Taylor's Pinot Noir		35.00
Jim Barry 'Barry Bros' Shiraz C/S	10.00	35.00
Jim Barry 'Cover Drive' Cab Sauv	11.00	37.00
Kilikanoon Killerman's Run Shiraz		38.00
Jim Barry Lodge Hill Shiraz		39.00
Mitchell's Peppertree Shiraz		49.00
Sevenhill St Ignatius		54.00
<i>Cabernet Sauvignon Merlot Malbec Cabernet Franc</i>		

fortified

(by the glass)

Cream Aperia Sherry	5.00
Mr Mick Fine Old Tawny	6.00
Classic Rutherglen Muscat	8.00
Galway 12 Year Old Grand Tawny Port	8.00
Penfold's Grandfather Fine Old Tawny	14.00

Beer, Cider, Spirits & Liqueurs

beer

Heineken 0.0 (non-alcoholic lager)	5.50
Hahn Premium Light (low alcohol)	7.00
Great Northern Super Crisp (mid-strength)	7.00
Hahn Superdry (low carb)	8.00
Hahn Ultra Crisp (lower carb, GF)	8.00
Victoria Bitter	8.00
Coopers Pale Ale	8.00
West End Draught	8.00
Corona Extra	9.00
Coopers Extra Stout	9.00

liqueurs

	6.00 (half 5.00, double 9.00)
Baileys Irish Cream, Tia Maria Coffee Liqueur, Midori Melon Liqueur, Kahlua Coffee Liqueur, Opal Nera Black Sambuca	
	8.00 (half 6.00, double 12.00)
Vok Crème de Menthe, Continental Blue Curacao, Pernod, Cointreau Orange Liqueur, Sierra Tequila, Galliano Amaretto	
	10.00 (half 7.50, double 15.00)
Frangelico Hazelnut Liqueur, Galliano Vanilla Liqueur, Galliano White Sambuca, Drambuie Scotch Whisky Liqueur, Piave Grappa, Luigi Francoli Grappa Riserva Nebbiolo da Barolo Barrique	

spirits

	7.00 (half 5.50, double 10.50)
Malibu Coconut Rum, Southern Comfort Whiskey Liqueur, Bundaberg Red Rum, Canadian Club Whisky, Smirnoff Red Vodka, St Agnes Brandy, Gordon's London Gin, Johnnie Walker Red Scotch Whisky	
	8.00 (half 6.00, double 12.00)
Captain Morgan Gold Spiced Rum, Barcardi White Rum, Wild Turkey American Honey Bourbon Whiskey, Jim Beam White Label Bourbon, Jameson's Irish Whiskey, Jack Daniel's Old No 7 Tennessee Bourbon Whiskey, Wild Turkey Bourbon Whiskey, Barbaresso Oyzo	
	9.00 (half 7.00, double 14.00)
Johnnie Walker Black Label 12yo Scotch Whisky, Chivas Regal 12yo Scotch Whisky, Starward Two-Fold Australian Whisky, Captain Morgan Dark Spiced Rum, Bombay Sapphire Spiced Dry Gin, Weis Kirsch Cherry Brandy	

cider

Bulmers Apple Cider	9.00
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(prices subject to change without notice)