

JAMAICA JOE'S

DINER BAR LOUNGE

Monday - Friday 11.30am - Till Late
 Saturday - Sunday 11.00am - Till Late
 Please ask about our all day breakfast special on Saturdays & Sundays from 11am.

Menu

The only thing we overlook is the water

JAMAICAN BRAISED LAMB SHANK slow cooked in a spicy tomato Caribbean marinade sauce & served with mash & veggies	\$25.00
JAMAICAN JERK CHICKEN BREAST with mango salsa, Caribbean rice & a garden salad	\$26.00
CARIBBEAN PORK CHOP slow roasted continental trimmed pork chop seared & basted with jerk marinade, creamy mashed potatoes, sautéed sweet potatoes and baby beets	\$26.50
GRILLED JERKED CRUSTED FISH OF THE DAY served with a tropical salad	Market Price

GOURMET PIZZAS FOR ONE

VEGETARIAN	\$15.00
SMOKED HAM AND PINEAPPLE PEPPERONI & CHEESE	\$16.00
CARIBBEAN CHICKEN & MANGO SALSA	\$16.50
MEDITERRANEAN WITH ARTICHOKES, OLIVES, CAPSICUM, ONIONS AND PEPPERONI	\$16.50
MEAT LOVERS WITH CAPSICUM, ONIONS & HICKORY BBQ	\$17.00

DESSERTS

BAKED CHEESE CAKE with ice cream	\$10.50
MALIBU MUD CAKE with ice cream	\$11.00
SPECIAL OF THE DAY ask what's on	\$12.00
WHITE CHOCOLATE & PECAN PIE with ice cream	\$12.00

LUNCH

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY	\$8.50
JOE'S BREAD & DIPS	\$12.00
BARRAMUNDI SPRING ROLLS with sweet chilli sauce	\$15.00
LEMON PEPPER CALAMARI served with chilli ranch dip	\$15.50
JAMAICAN JERK PRAWNS wrapped in pastry with jerk seasoning	\$16.00
SPICY BUFFALO CHICKEN WINGS with ranch dressing	\$16.50

SALADS

ALL SALADS SERVED WITH CROUTONS

CHICKEN CAESAR SALAD with classic Caesar dressing	\$17.00
PRAWN SALAD with avocado, mango salsa & Ranch dressing	\$21.00

GOURMET PIZZAS FOR ONE

VEGETARIAN	\$15.00
SMOKED HAM AND PINEAPPLE PEPPERONI & CHEESE	\$16.00
CARI BBEAN CHICKEN & MANGO SALSA	\$16.50
MEDITERRANEAN WITH ARTICHOKES, OLIVES, CAPSICUM, ONIONS AND PEPPERONI	\$16.50
MEAT LOVERS WITH CAPSICUM, ONIONS & HICKORY BBQ	\$17.00

SANDWICHES, WRAPS & BURGERS

SERVED WITH FRIES

B.L.T.P bacon, lettuce, tomato & pineapple with a jerk mayo	\$15.00
SEARED STRIP STEAK WRAP with sautéed onions, lettuce, tomato & BBQ sauce	\$15.50
ANGUS BEEF BURGER with bacon, cheese, beetroot, onion & BBQ sauce	\$15.50
CHICKEN & AVOCADO MELT Caribbean chicken, avocado & melted cheese	\$16.00
CLUB SANDWICH traditional turkey triple deck with bacon & mayo	\$16.50
BLACK ANGUS STEAK SANDWICH with grilled onions, beetroot, tomatoes & BBQ sauce	\$16.50

LUNCHEON MAINS

LEMON PEPPER CALAMARI seasoned calamari with fries & salad	\$23.00
FISH & CHIPS battered Barramundi fillet with fries & salad	\$24.00
GRILLED RIB FILLET with fries & salad	\$32.00
GRILLED NEW YORK CUT with fries & salad	\$33.00

TASTE OF THE CARIBBEAN

CARIBBEAN CHICKEN BURGER with cheese, pineapple, jerk seasoning & mango salsa	\$15.50
CARIBBEAN CHICKEN SALAD with raspberry vinaigrette dressing	\$17.00
JAMAICAN BEEF SALAD with tropical fruit & sweet chilli balsamic dressing	\$19.00
JAMAICAN CURRY GOAT with white rice & tortilla crisps	\$23.00
WEST INDIAN CHICKEN & MANGO PASTA in a spicy creamy sauce	\$24.00
JAMAICAN JERK CHICKEN BREAST with mango salsa, Caribbean rice & a garden salad	\$26.00
GRILLED JERKED CRUSTED FISH OF THE DAY served with a tropical salad	Market Price

DINNER

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY	\$8.50
JOE'S BREAD & DIPS	\$12.00
BARRAMUNDI SPRING ROLLS with sweet chilli sauce	\$15.00
LEMON PEPPER CALAMARI served with chilli ranch dip	\$15.50
JAMAICAN JERK PRAWNS wrapped in pastry with jerk seasoning	\$16.00
SPICY BUFFALO CHICKEN WINGS with ranch dressing	\$16.50

DINNER MAINS

CHICKEN CAESAR SALAD with classic Caesar dressing	\$17.00
PRAWN SALAD with avocado, mango salsa & ranch dressing	\$21.00
LEMON PEPPER CALAMARI seasoned calamari with fries & salad	\$23.00
FISH & CHIPS battered barramundi fillet with fries & salad	\$24.00

GRILLED STEAKS

GRILLED AGE RUMP with fries & salad or veggies & mash	\$29.00
GRILLED RIB FILLET with fries & salad or veggies & mash	\$32.00
GRILLED NEW YORK CUT with fries & salad or vegies & mash	\$33.00
CARIBBEAN PRIME RIB FILLET slow cooked Black Angus rib fillet seasoned with Caribbean marinade & served with your choice of fries & salad or mash & veggies. Steak at its best!	\$36.00
CHOICE OF SAUCES FOR STEAKS Green peppercorn, wild mushroom, creamy dienne or jamaican jerk sauce.	\$1.00

ADD TO YOUR STEAKS Avocado with Bearnaise Sauce, Creamy Garlic Prawns or Lemon Pepper Calamari	\$5.00
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TASTE OF THE CARIBBEAN

CARIBBEAN CHICKEN SALAD with avocado & raspberry vinaigrette dressing	\$17.00
JAMAICAN BEEF SALAD with avocado, tropical fruit & sweet chilli & balsamic dressing	\$19.00
JAMAICAN CURRY GOAT with white rice & tortilla crisps	\$23.00
WEST INDIAN CHICKEN & MANGO PASTA in a spicy coconut cream sauce	\$24.00
JAMAICAN BRAISED LAMB SHANK slow cooked in a spicy tomato Caribbean marinade sauce & served with mash & veggies	\$25.00

ABOUT JAMAICAN JERK SEASONING

Jerk or Jerking is a traditional Jamaican style of barbecuing. Jerk seasoning is a spicy blend of Scotch Bonet peppers, ground all spice, cinnamon, nutmeg & other spices used to flavour meat & fish.
Jerk marinade is an aromatic blend of these seasonings with the addition of papaya juice, honey and olive oil, used as a marinade to enhance the flavour of some meats with a unique Caribbean flavour. **Like it hotter?** Ask for it!

Cocktail List

Classic Margarita A classic blend of Gold tequila, triple sec & sweet & sour mix shaken n' strained in a salted rim glass.	12.00
Tropical Escape A tropical blend of vodka, triple sec, mango pulp, apple juice, coconut cream, sweet & sour mix with a dash of grenadine.	12.00
Joe's Sex On The Strand A fruity mix of vodka, melon, blackberry & peach liqueurs with pineapple & cranberry juices.	12.00
Jamaica Me Crazy An exotic mix of rums poured over ice then mixed with pineapple, orange & guava juices splashed with a hint of grenadine.	12.00
Caribbean Cooler A mix of Havana Club rum with coconut, blackberry & apple liqueurs topped with a combination of cranberry, orange & apple juices.	12.00
West Indian Bloody Mary A light snack of vodka, lemon juice, salt n' pepper, Worcestershire sauce, celery salt, Caribbean seasoning, Tabasco sauce & tomato juice built on ice & garnished with celery, lime wedge & stuffed olives.	13.00
Trenchtown Tea A thirst quenching cocktail fuelled with vodka, gin, Appleton rum, Bacardi & triple sec mixed with sweet & sour mix & topped with cola.	14.50
Deep Blue Reef The aquatic relative of the Long Island Ice Tea, this cocktail contains vodka, gin, white rum & blue curacao topped with sweet & sour mix & lemonade.	13.50
Caipirinha Fresh lime wedges & sugar muddled & shaken with Brazilian Cachaca rum & ice.	14.50
Mojito Fresh lime wedges, mint sprigs & sugar, muddled & shaken with Bacardi & topped with soda water.	13.50
Bahama Breeze Fresh strawberries muddled & shaken with vodka, blackberry, melon & peach liqueurs & topped with cranberry juice.	14.00
The Perfect Sangria Fresh Fruit, wine, vodka, brandy, orange liqueur & fruit juices combine to create the perfect beverage for warm summer get-togethers.	13.50
Strawberry Mint Mule A close friend of the Moscow Mule, this vodka dominating cocktail has muddled strawberries, limes, mint & shaken with Licor 43 & vodka then topped with ginger beer.	14.00
Kingston Lights Malibu Rum & Midori combined with cherry brandy, orange & pineapple juices built on ice to deliver a refreshing tropical cocktail garnished with an orange slice & a maraschino cherry.	13.00
Ruby Pomelo Martini A chocolate rimmed glass with a mixture of vodka, Frangelico, Licor 43, ruby red grapefruit & pineapple juice shaken, strained & served straight up.	13.00

Wine List

Sparkling / Champagne	G.	B.
Killararra Dusk Strawberry 200ml		7.50
Dunes Pinot Noir Chardonnay NV 200ml		8.00
Jansz Tasmania Premium NV Cuvée		42.00
Pol Roger Brut NV		135.00
White		
Hardys Chardonnay	6.50	26.00
Taylor's Estate Pinot Gris	7.50	30.00
Forest Hill Unwooded Chardonnay	7.50	30.00
Redbank Long Paddock Chardonnay	7.50	30.00
Bleasdale Verdelho	7.50	30.00
Mawson's Wratonbully Sauvignon Blanc	7.50	30.00
Jim Barry Lavender Hill (I'm A Sweetie)	8.00	32.00
MadFish Sauvignon Blanc Semillon	8.00	32.00
Twin Islands Marlborough Sauvignon Blanc	8.00	32.00
Pewsey Vale Eden Valley Riesling	9.00	36.00
Peter Lehmann Semillon		28.00
Giesen Estate Sauvignon Blanc		38.00
Vasse Felix Classic Dry White		42.00
Red		
Hardys Shiraz Cabernet	6.50	26.00
Redbank Long Paddock Merlot	7.50	30.00
Mawson's Wratonbully Cabernet Sauvignon	7.50	30.00
Earthworks Barossa Shiraz	7.50	30.00
Peter Lehmann Cabernet Merlot	8.00	32.00
Rymill Yearling Cabernet Sauvignon	8.00	32.00
Taylor's Eighty Acres Cabernet Shiraz Merlot		27.00
Tarrawarra Estate Pinot Noir		39.00
Yalumba 'The Scribbler' Cabernet Shiraz		40.00
Langmeil Valley Floor Shiraz		42.00
Jim Barry 'The Cover Drive' Cabernet Sauvignon		45.00
Rosé		
Yalumba Y Series Sangiovese Rosé	7.00	28.00