
JERRY'S OYSTERS

SERVED WITH HOUSE MADE DRESSINGS, LEMON, LIME AND CONDIMENTS

JERRY'S SELECTION OF AUSTRALIA'S FINEST OYSTERS EACH 4

SEAFOOD COCKTAILS

SERVED WITH SMALL PRINT SOURDOUGH AND CONDIMENTS

SHARK BAY PRAWN 19
THE CLASSIC, TOMATO, ICEBERG LETTUCE, MARIE ROSE SAUCE

BLUE RIDGE MARRON 29
HORSERADISH MAYONNAISE, KIPFLER, WATERCRESS, SPRING ONION

FREMANTLE LOBSTER 39
AVOCADO CRÈME FRAICHE, RUBY GRAPEFRUIT, RADICCHIO

SEAFOOD PLATTERS

SERVED CHILLED WITH HOUSE MADE COCKTAIL SAUCES AND DRESSINGS,
LEMON, LIME, SMALL PRINT SOURDOUGH AND CONDIMENTS

THE JERRY 60
BLUE MANNA CRAB, TIGER PRAWNS, MUSSELS, JERRY'S OYSTERS

THE SOUTH WESTERN 85
BLUE RIDGE MARRON, CAMBINATA YABBIES, ALBANY OYSTERS

THE PRINT HALL 185
WESTERN ROCK LOBSTER, BLUE RIDGE MARRON, BLUE MANNA CRAB,
TIGER PRAWNS, MUSSELS, CAMBINATA YABBIES, JERRY'S OYSTERS

BLOODY MARY ALL DAY BREAKFAST

JAMON SERRANO, BOILED ORGANIC EGG, SMALL PRINT SOURDOUGH 29
SERVED WITH A PRINT HALL BLOODY MARY



BAR SNACKS

LIP SMACKING NIBBLES

BUTTERMILK FRIED CHICKEN 19
HOT SAUCE

SUMAC SPICED SQUID 19
LEMON, AIOLI

NEW SEASON GARLIC PRAWNS 22
CHILLI, BASIL, GRILLED SOURDOUGH

XARCUTERIA BY DAVID COOMER 29
FINE COLD CUTS, PICKLES, GRISSINI

LOCAL BLUE MUSSELS 17
CHILLI, CELERY, CHAR GRILLED SOURDOUGH

CHICKPEA 'CHIPS' 19
SAUCE ROMESCO, ALMOND, PARSLEY

SLOW COOKED WAGYU BRISKET DAWG 21
MAFFRA CHEDDAR, CHILLI, ONION RINGS

COUNTER MEALS

EVEN MORE LIP SMACKING

CAESAR SALAD 21
BACON, COS, FREE RANGE EGG, ANCHOVY

200G BLACKWOOD VALLEY BEEF BURGER 25
BACON, CHEESE, BEETROOT, FRIES

SUMMER VEGETABLE ORECCHIETTE 25
CHILLI, MINT, PECORINO

TONY'S FRESH MARKET FISH 26
BEER BATTERED, CHIPS, TARTARE SAUCE, LEMON

WOOD FIRE GRILLED PORK 29
HOUSE SMOKED BBQ SAUCE, SLAW, SWEET CORN

CONFIT OF DUCK 29
SMOKED SAUSAGE, BRAISED CABBAGE, PARSLEY

250G CAPE GRIM FLANK STEAK 29
SAUCE BORDELAISE, BACON, FRIES

PUDDINGS

HOUSE MADE SWEETS FROM THE SMALL PRINT BAKERY

PRINT HALL MESS, SEASONAL FRUIT, MERINGUE, CREAM 12

FLOURLESS CHOCOLATE CAKE, CRÈME FRAICHE 12

BAKED CHEESECAKE, MARINATED RASPBERRIES 12

CHEESE

ALL CHEESE IS SERVED WITH TRADITIONAL ACCOMPANIMENTS - 30G

THE WHITE AND THE CREAMY
DELICE DES CREMIERS – COW'S MILK – BURGUNDY, FRANCE
DECADENT, RICH AND CREAMY, HINTS OF SALT AND CRÈME FRAÎCHE

WOODSIDE SALTBUSH – GOAT'S MILK – ADELAIDE HILLS, SA
MOIST CREAMY TEXTURE, SUPPLE AND SAVOURY, SALTY AND GRASSY

LINGOT D'ARGENTAL – COW'S MILK – LYON, FRANCE
TRIPLE CREAM, RICH AND BUTTERY, BEAUTIFULLY SMOOTH AND DELICATE

THE WASHED AND THE SMELLY
ROUCOULONS – COW'S MILK – FRANCHE-COMTE, FRANCE
RUSTIC AND EARTHY, IVORY IN COLOUR, MILD, CREAMY

DEFENDI TALEGGIO – COW'S MILK – LOMBARDY, ITALY
AROMATIC YET MILD, TANGY AND FRUITY, MELT IN YOUR MOUTH

BREBIROUSSE – SHEEP'S MILK – LYON, FRANCE
MILKY, HINTS OF MEADOW, LUSCIOUS, VELVETY TEXTURE

THE COOKED AND THE HARD
MAFFRA ASHED CLOTH BOUND – COW'S MILK – GIPPSLAND, VICTORIA
TAUT TEXTURE, SHARP AND BITEY, GRASSY AROMA, SALTY FINISH

OSSAU IRATY – SHEEP'S MILK - OSSAU VALLEY, FRANCE
LIGHT IN COLOUR, DELICATELY SMOOTH, MELLOW YET COMPLEX

GUTSHOFER ZIEGENKAESE – GOAT'S MILK – TWENTE, NETHERLANDS
SHARP, MATURE, CARAMEL NOTES

THE BLUE AND THE FUNKY
BLEU DE LAQUEUILLE – COW'S MILK – LAQUEUILLE, FRANCE
MOIST BUT CRUMBLY, DEEP AND BALANCED, TANGY AND SMOKEY

CASHEL BLUE – COW'S MILK – TIPPERARY, IRELAND
FIRM YET MOIST, TARRAGON AND WHITE WINE, SPICY WITH AGE

ARRIGONI GORGONZOLA PICCANTE – COW'S MILK – LOMBARDY, ITALY
DENSE CREAMY TEXTURE, INTENSE MARBLING, SHARP AND STRONG

2 CHEESES 16 3 CHEESES 24
4 CHEESES 32 5 CHEESES 40
