

DINNER MENU

THURSDAY - SATURDAY
5:30PM - 9:30PM

T HOUSE *At Jells*

COCKTAILS

AMBER TRAIL \$24.00

RYE WHISKEY, MEZCAL, AMARO AVERNA, APEROL & ELDERFLOWER
Smoky, citrusy, and perfectly balanced — where rye warmth meets mezcal depth and floral sweetness.

THE SHADY GROVE \$22.00

TEQUILA, TRIPLE SEC, COCONUT CREAM, LIME & BLUEBERRIES
A tropical twist on a margarita - fruity, creamy, and just the right amount of wild.

LOST IN THE LEAVES \$22.00

WHITE RUM, TRIPLE SEC, BLUE CURAÇAO, ORANGE JUICE & PINEAPPLE JUICE,
Bright, refreshing, and playful - a citrus and pineapple escape with a touch of island blue.

VIOLET HOUR \$22.00

PINK GIN, CRÈME DE VIOLETTE, RASPBERRY PURÉE, ALMOND ORGEAT & LIME JUICE
Floral and fruit-forward with a silky finish - like twilight in a glass.

PASSION UNDER THE PALMS \$22.00

VANILLA VODKA, APEROL, PINEAPPLE JUICE, PASSIONFRUIT SYRUP
Vibrant and smooth - tropical sweetness with a hint of citrus and cream.

SUNSET PAW \$24.00

BOURBON, PAWPAW LIQUEUR, LIME JUICE, MAPLE SYRUP & CINNAMON
Warm and velvety with notes of spice and citrus — golden hour in a glass.

WINE

SPARKLING / CHAMPAGNE

NV EDMOND THERY Blanc De Blancs. Burgundy, France	\$12 / \$55
2023 SPRING SEED 'Sweet Pea' Organic Moscato. McLaren Vale, South Australia.	\$12 / \$60
NV CHAMPAGNE FORGET BRIMONT, Pinot Noir / Chardonnay. Reims, France.	\$25 / \$130

ROSÉ

2024 VINS BREBAN, 'La Tonnelle' IGP Grenache, Syrah, Cinsault. Provence, France	\$13 / \$60
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WHITE

2023 LITTLE GOAT CREEK Organic Sauvignon Blanc. Marlborough, New Zealand.	\$12 / \$60
2023 VILLA SANDI IGT Pinot Grigio. Veneto, Italy.	\$14 / \$65
2024 Soumah Hexham Pinot Grigio. Yarra Valley, Victoria.	\$15 / \$60
2023 BOUCHARD AINE & FILS 'Heritage Du Conseiller' Chardonnay. Beaune, France	\$14 / \$65
2023 LIGHTFOOT 'Myrtle Point Vineyard' Chardonnay. Gippsland, Victoria.	\$16 / \$75
2023 STAGE DOOR Riesling. Eden Valley, South Australia.	\$14 / \$65
2023 GUSTAVE LAURENTZ Pinot Gris. Alsace, France.	btl \$85
2024 D'SOUMAH Chardonnay. Yarra Valley, Victoria.	btl \$90
2024 DOMAINE GAUTHERON Chablis. Burgundy, France.	btl \$120

RED

2023 INGRAM ROAD Pinot Noir. Yarra Valley, Victoria.	\$12 / \$60
2024 D'SOUMAH Pinot Noir. Yarra Valley, Victoria.	\$18 / \$90
2023 PICO MACCARIO, 'Mia' Barbera. Piedmont, Italy.	\$12 / \$60
2021 CIMICKY ESTATE Shiraz. Barossa Valley, South Australia.	\$12 / \$60
2022 KAY BROS, 'Basket Pressed' Shiraz. Barossa Valley, South Australia.	btl \$60
2022 Nick Haselgrove Blackbilly Grenache, Shiraz, Mourvèdre. McLaren Vale, South Australia.	\$14 / \$60
2021 Soumah 'Skye Ridge' Cabernet Sauvignon. Coonawarra, South Australia.	btl \$70
2021 ZONTE'S FOOSTEP 'Blackberry Patch' Cabernet Sauvignon. Fleurieu Peninsula, South Australia.	\$15 / \$70

DESSERT

2024 SOUMAH 'Late Harvest' Viognier. Yarra Valley, Victoria.	\$12 / \$65
NV Steels Gate Muscat. Glenrowen, Victoria.	\$15 / \$60

B EER

Carlton Draught | Great Northern - Pot... \$7.50 | Pint... \$14.50 | Jug... \$31.90

Peroni - Pot ... \$8.50 | Pint... \$16.50 | Jug ... \$36.3

Balter XPA - Pot... \$8.00 | Pint... \$15.50 | Jug... \$34.10

DINNER MENU

STARTERS

Bessan Chips, harissa sauce.	\$14.00
Baked Scallops, crispy kale, tobiko butter sauce.	\$14.00
Marinated Olives, Provençal herbs, chilli, anchovies.	\$18.00
Marinated Quail, five spice, salsa roja	\$18.00
Limoncello Beetroot-Cured Salmon, citrus dressing.	\$26.00
Oysters, in a mango dressing.	½ doz \$30 doz \$60
Burrata, basil, marinated vegetables, prosciutto, and grilled garlic bread.	\$26.00

SMALL PLATTERS

Calamari Fritti, rocket, pecorino, pine nuts, and apple.	\$26.00
Cauliflower Fritti, burnt grapefruit and miso dressing, cauliflower purée.	\$20.00
Charcuterie Board: prosciutto, salami, pastrami, capper berries, cornichons, olives.	\$30.00
Bresaola carpaccio, cocktail onions, capers, fried onion, capper berries.	\$28.00

PASTA

Linguine, bisque butter sauce, medley of seafood.	\$42.00
Risotto, truffle, porcini, mushroom, walnut.	\$33.00
Pappardelle, braised lamb, pecorino, pine nuts, zucchini.	\$40.00
Rigatoni, sundried tomato pesto, cauliflower, rocket, artichokes, crispy prosciutto.	\$39.00

MAINS

Eye Fillet, pomme dauphinoise, glazed baby carrots, truffle, onion jam, red wine jus.	\$58.00
Pork Belly, chicharrón, chimichurri, apple, fennel, celeriac purée, cocktail onion.	\$44.00
Confit Spatchcock, grain salad, beetroot, à l'orange sauce.	\$42.00
Fish of the Day, market pick — please check with staff.	MP

SIDES

Oak Lettuce, mandarin, shallots, palm hearts, and avocado.	\$15.00
Roast Fennel, baby carrots, and Spanish onion, rosemary honey dressing.	\$15.00
Steak Fries, herb salt.	\$15.00
Roast Potato, flaked almonds and bagna càuda.	\$15.00

DESSERT

Rum and Raisin Brûlée, almond crumble, pistachio cream.	\$16.00
Sour Cherry Clafoutis, orange blossom cream, spiced berry compote, spiced kirsch anglaise.	\$17.00
Selection of Imported Cheeses, served with quince paste, crackers, muscatels, and nuts.	\$26.00
Levels of Chocolate: dark chocolate mousse, white chocolate semifreddo, milk chocolate, and almond crumble.	\$22.00

Affogato

• Coffee and ice cream	\$9.00
• Coffee, ice cream, and Frangelico	\$17.00

BOOK YOUR NEXT EVENT OR CELEBRATION WITH T HOUSE AT JELLS PARK

Welcome to T House, where nature meets flavor! Nestled in the stunning landscapes of Jells Park, our unique venue offers three distinct spaces to satisfy every craving and occasion. Whether you're here for a quick bite, a relaxed family meal, or an indulgent dining experience, T House has it all.