

SWEET FINALE

House Tiramisu (Italian Classic)
Espresso-soaked layers finished with cocoa

18

Warm Chocolate Brownie
Dark chocolate brownie with
ice cream and ganache

18

HANDMADE PASTA. SLOW FERMENTED PIZZA.

HONEST HOSPITALITY

Crafted for long lunches, shared tables & memorable nights.



Please advise our team of any allergies or dietary requirements.
While we take every care, not all ingredients are listed and traces may be present.

To ensure a smooth dining experience for all guests,
tables are reserved for 90 minutes unless otherwise arranged.

50 cents on the takeaway containers



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JAJA

WHERE ITALIAN PASSION MEETS MODERN AUSTRALIA

THE OPENING TEMPTATIONS	
JAJA Burrata Silky burrata draped with aged prosciutto, basil oil, balsamic pearls, olive oil and rocket	28
Charred Bruschetta Ricotta sourdough layered with tomato and basil	18
Truffle Porcini Arancini (Signature) ★ Golden risotto spheres finished with truffle aioli and aged parmesan	24
Butterfly King Prawns (Crowd Favourite)★ Flame-kissed king prawns tossed in garlic butter, with blistered cherry tomatoes and sourdough	28
Golden Cauliflower Crispy cauliflower with smoked baba ganoush and chilli oil	18
Honey Kissed Brie Warm baked brie finished with hot honey and roasted garlic and sourdough	24
Warm Mediterranean Olives Herb-marinated olives served warm with toasted sourdough	14
Calamari crispy calamari, lime & aioli	16
Garlic bread (+4 mozzarella)	14

ARTISAN PIZZA	
Hot Honey Pepperoni (Social Favourite) ★ Italian sausage, pepperoni, mozzarella and hot honey drizzle	28
Chilli Garlic Prawn Garlic prawns, chilli oil, cherry tomato and fresh rocket	30
Quattro Formaggi Molten mozzarella, bocconcini, gorgonzola and parmesan	25
Napoli Classica Buffalo mozzarella, basil and oregano on rich Napoli sauce	22
Roasted Chicken Delight Lemon pepper chicken, mushroom, capsicum mozzarella and red onion	28
Meatball Melt meatballs, onion jam and buffalo mozzarella	26
Hawaiian Heat Smoked ham, pineapple and chilli flakes	26
Truffle Mushroom Ricotta, mushrooms and fragrant truffle oil	26
Prosciutto Royale (Premium Pizza) ★ Prosciutto, bocconcini, rocket and shaved parmesan	34

SHARING & WINE TABLES	
JAJA Salumi Experience (Designed For Wine) ★ Prosciutto, spicy salami, artisan cheeses, marinated vegetables, warm sourdough and club mix	49
Artisan Cheese Collection Brie, gorgonzola, buffalo mozzarella, quince paste, seasonal fruit and lavosh	35

JAJA SIGNATURES	
Creamy Chicken Gnocchi Potato gnocchi with chicken, pancetta and parmesan cream	33
Pumpkin Gorgonzola Gnocchi (Unique Creation) ★ Roasted pumpkin purée, brown butter sage and gorgonzola	28
Coastal Risotto Prawn, lifted with garlic, onion, white wine and parmesan	34
Fungi Chicken Risotto Porcini, flat mushroom, roasted chicken, truffle paste & Parmesan	33
Mussels & Clams Pot (Wine Ritual) Mussels and clams simmered in white wine Napoli with garlic and chilli oil and cream	39

THE PREMIUM CUTS	
Signature Eye Fillet 200g (Luxury Choice) Premium eye fillet with seasonal greens and your choice of sauce	49
Sirloin Classic 300g Chargrilled sirloin served with truffle parmesan fries	46
Sauce Selection •Red wine jus • Creamy peppercorn	
ADD ONS	
Potato mash	8
Seasonal vegetables	9
Surf and turf (2 king prawns)	16
Truffle parmesan shoestring fries	16
Shoestring fries	12
sourdough	4

FRESH & LIGHT	
Classic Caesar Cos lettuce, crispy pancetta, parmesan, soft egg and house Caesar dressing	23
Rocket & Prosciutto Rocket leaves, aged prosciutto, candied walnut, parmesan and vinaigrette	24
Caprese Heirloom tomato, buffalo mozzarella, basil and extra virgin olive oil	22

HANDMADE PASTA	
Vodka Rosa Rigatoni (JAJA Signature) ★ Silky vodka rosa folded through rigatoni with flame-seared chicken and aged parmesan	32
Gamberi Limone Spaghetti (Sommelier Favourite) ★ Prawns, garlic, lemon, zucchini ribbons and white wine	38
Classic Carbonara Creamy Roman-style carbonara with crispy pancetta and egg yolk	28
Slow Cooked Ragu Pappardelle (Winter Comfort) Twelve-hour beef ragu enriched with red wine and parmesan	32
Truffle Mushroom Rigatoni Flat mushrooms, butter, cream, parmesan and truffle paste	28
Seafood Marinara Mussels, clams, squid and prawns in aromatic garlic white wine sauce	38
Bolognese Slow-simmered premium beef Napoli with herbs and parmesan	28

KIDS			
Kids bolognese		15	
Kids pizza		15	
Kids nuggets and shoestring fries		15	
ADD ONS		VEGETABLES —	
PROTEIN—			
1. Italian sausage	6	1. Cherry tomatoes	3
2. Chicken	6	2. Mushrooms	4
3. Bacon	6	3. Rocket	2
4. Prawns	6	4. Basil	2
5. Prosciutto	6	5. Lemon	2
6. Salami spicy	6	6. Olives mix	4
7. Meatballs	6	7. Sun-dried tomatoes	2
8. Ham	6	8. Roasted capsicum	2
DAIRY —		SAUCE —	
1. Garlic butter	2	1. Chilli oil	2
2. Parmesan	2	2. Hot honey	2
3. Mozzarella	4	3. Truffle oil	2
4. Buffalo mozzarella	4	4. Napoli sauce	2
5. Bocconcini	4	5. Balsamic glaze	2
6. Gorgonzola	4	6. Dijon mustard	2
7. Brie	4	7. Caramalised onion	2
		8. Aioli	2
		9. Truffle aioli	3