KIDS

Kids bolognese	18
Kids pizza	15
Kids nuggets and chips	15

SWEET FINALE

House Tiramisu (Italian Classic) 18
Espresso-soaked layers finished with cocoa

Warm Chocolate Brownie 18
Dark chocolate brownie with
ice cream

HANDMADE PASTA. SLOW FERMENTED PIZZA.
HONEST HOSPITALITY
Crafted for long lunches, shared tables & memorable nights.



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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JAFA

WHERE ITALIAN PASSION MEETS MODERN AUSTRALIA

Enjoy 20% Discount
On Orders Over $49!

THE OPENING TEMPTATIONS - GF BREAD AVAILABLE (+6)

JAFA Burrata (GF) 28
Silky burrata draped with aged prosciutto, basil, balsamic pearls, olive oil and rocket
Add: Sourdough $4

Charred Bruschetta 18
Sourdough layered with tomato basil and ricotta

Truffle Porcini Arancini 3 pcs (Signature)★ 24
Golden risotto spheres finished with truffle aioli and aged parmesan

Butterfly King Prawns (GF) - Crowd Favourite ★ 28
Flame-kissed king prawns tossed in garlic butter, with blistered cherry tomatoes and sourdough

Golden Cauliflower 18
Crispy cauliflower with smoked baba ganoush and chilli oil

Honey Kissed Brie 24
Warm baked brie finished with hot honey and roasted garlic and sourdough

Calamari (GF) 16
Crispy calamari, lime & aioli

Garlic bread 14
Add: Mozzarella $4

ARTISAN PIZZA - GF BASE AVAILABLE (+6)

Hot Honey Pepperoni (Social Favourite) ★ 28
Italian sausage, pepperoni, fior di latte, Napoli and hot honey drizzle

Chilli Garlic Prawns 30
Garlic prawns, chilli , cherry tomato and fresh rocket

Quattro Formaggi 25
Molten fior di latte, buffalo mozzarella, bocconcini, gorgonzola and parmesan

Napoli Classica 22
Basil, fior di latte and oregano on rich Napoli sauce

Roasted Chicken Delight 28
Lemon pepper chicken, mushroom, capsicum fior di latte and red onion

Meatball Melt 26
Meatballs, onion jam, fior di latte and buffalo mozzarella

Hawaiian Heat 26
Smoked ham, pineapple, fior di latte and chilli flakes

Truffle Mushroom 26
Ricotta, mushrooms, fior di latte and fragrant truffle oil

Prosciutto Royale (Premium Pizza) ★ 34

Garden harvest 26
Eggplant, zucchini, red onion, honey basil, fior di latte and Napoli

SHARING & WINE TABLES

JAFA Salumi Experience (Designed For Wine)★ 49
Prosciutto, spicy salami, artisan cheeses, marinated vegetables, warm sourdough and club mix

Artisan Cheese Collection 35
Brie, gorgonzola, buffalo mozzarella, quince paste, seasonal fruit and lavosh

JAFA SIGNATURES - GF GNOCCHI AVAILABLE (+6)

Creamy Chicken Gnocchi 33
Potato gnocchi with chicken, pancetta and parmesan cream

Pumpkin Gorgonzola Gnocchi (Unique Creation) ★ 28
Roasted pumpkin purée, brown butter sage and gorgonzola

Coastal Risotto (GF) 34
Prawns , lifted with garlic, onion, white wine and parmesan

Fungi Risotto (GF) 33
Porcini, flat mushroom, truffle paste & Parmesan

Mussels & Clams Pot (Wine Ritual) ★ 39
Mussels and clams simmered in white wine Napoli with garlic and chilli oil and cream
($6 GF Garlic bread)

THE PREMIUM CUTS

Signature Eye Fillet 200g (GF) - Luxury Choice ★ 52
Premium eye fillet with seasonal veggies and choice of sauce

Sirloin Classic 300g (GF) 46
Sirloin served with truffle parmesan fries

Sauce Selection
• Red wine jus • Creamy peppercorn

ADD ONS

Potato mash (GF)	8
Seasonal vegetables	9
Surf and turf (2 king prawns)	16
Truffle parmesan shoestring fries	16
Shoestring fries (GF)	12
sourdough (GF)	4

FRESH & LIGHT

Classic Caesar 23
Cos lettuce, crispy pancetta, parmesan, soft egg, croutons and house Caesar dressing

Rocket & Prosciutto (GF) 24
Rocket leaves, aged prosciutto, candied walnut, parmesan, red apple and vinaigrette

Caprese (GF) 22
Tomato, buffalo mozzarella, basil and extra virgin olive oil

HANDMADE PASTA - GF SPAGHETTI AVAILABLE (+6)

Vodka Rosa Rigatoni (Mild Spicy) - JAFA Signature ★ 32
Silky vodka rosa folded through rigatoni with flame-seared chicken and aged parmesan

Gamberi Limone Spaghetti (Mild Spicy) (Sommelier Favourite) ★ 38
Prawns, garlic, lemon, zucchini and white wine

Classic Carbonara 28
Creamy Roman-style carbonara with crispy pancetta and egg yolk

Slow-Cooked Ragù Pappardelle ★ 32
Twelve-hour beef ragu enriched with red wine and parmesan

Truffle Mushroom Rigatoni 28
Flat mushrooms, butter, cream, parmesan and truffle paste

Seafood Marinara 38
Mussels, clams, squid, Napoli and prawns in aromatic garlic white wine sauce

Bolognese 28
Slow-simmered premium beef Napoli with herbs and parmesan

ADD ONS

PROTEIN

1. Italian sausage	6
2. Chicken	6
3. Bacon	6
4. Prawns	6
5. Prosciutto	6
6. Spicy salami	6
7. Meatballs	6
8. Ham	6

DAIRY

1. Garlic butter	2
2. Parmesan	2
3. Mozzarella	4
4. Buffalo mozzarella	4
5. Gorgonzola	4
6. Brie	4

VEGETABLES

1. Cherry tomatoes	3
2. Mushrooms	4
3. Rocket	2
4. Basil	2
5. Lemon	2
6. Mixed olives	4
7. Sun-dried tomatoes	3
8. Roasted capsicum	2

SAUCE

1. Chilli oil	2
2. Hot honey	2
3. Truffle oil	2
4. Napoli sauce	2
5. Balsamic glaze	2
6. Dijon mustard	2
7. Caramelised onion	2
8. Aioli	2
9. Truffle aioli	3

DIETARY REQUIREMENTS & ALLERGENS

Please advise our team of any food allergies, intolerances or dietary requirements when making your reservation and before ordering.

For your safety, please inform us of specific requirements, including:

Gluten / Wheat | Dairy / Milk | Egg | Nuts | Peanuts | Sesame | Soy | Fish | Shellfish | Vegetarian | Vegan

While we take every care to accommodate dietary requirements, our kitchen handles common allergens and cross-contact may occur. We therefore cannot guarantee that any dish is completely free from allergens.

Our team will be happy to discuss suitable menu options and possible modifications. Please do not hesitate to ask before ordering.