

DINNER MENU

Blanco Bites

Empanadas – Spicy wagyu beef or spinach, feta and Kalamata olives. V GF Corn chips and guacamole V Jalapeno poppers – Spicy cheesy goodness, hot chipotle mayo. Gambas al pil pil – Classic Spanish prawn tapa. GF Seafood ceviche - Southamerican style fish ceviche with mixed herbs and capsicum. Chargrilled prawns - banana prawns, garlic aioli and avo mango chilli salsa!	\$9 \$8 \$8 \$8 \$12 \$15
Served with Grilled Chicken, Beef, Prawns, or Halloumi)	
Vendetta salad – Mix salad leaves, roasted capsicum, cherry tomatoes, sweetcorn kernels, diced avocado, black beans, crushed feta cheese, lime cumin dressing. Orchard salad – Dried cranberries, Halloumi, diced bra burn apples mixed salad leaves, diced tomatoes, roasted capsicum, roasted sunflower seeds, sweet balsamic	\$19
vinegar and olive oil dressing. Tri Coloured Quinoa Salad - avocado, dried fruit, toasted almonds, rocket and lemon-cumin dressing.	\$19 \$19
<u>Burgers</u>	
Jimmy Blanco Burger – Wagyu beef, cheese, grilled onion, tomato, pickles. (Have it with garlic aioli, chipotle mayo or spicy jalapeno mayo) Triple Cheese Burger – Two fat wagyu pattys, triple cheese, crispy streaky bacon,	\$14
bourbon infused onions, BK'S finest pickles and our signature salsa. Pollo Frito – Buttermilk chicken, butter lettuce, juicy tomatoes, jalapeno corn	\$19
relish, ivory salsa. (Bbq Pulled Pork -18hour slow cooked pork shoulder shredded and mixed with house	\$14
made BBQ sauce, served on top of fresh crunchy coleslaw. The Halloumi Burger – Mexican salsa, guacamole, butter lettuce, garlic aioli. Blanco Dog –Spanish chorizo,guacamole,shaved halloumi,mexican relish,jalapenos.	\$14 \$14 (\$14
<u>Mains</u>	
GF Slow roasted beef rib - slowly roasted for 24 hours served on the bone with a stack of handcut and housemade slaw. Catch of the day! - ask jimmy about today's fish special. Cape byron scotch fillet (250g) - honey chipotle glaze with sweet potato wedges and roasted capsicum and Spanish onion salad.	\$29 \$24 \$28
<u>Sides</u>	
GF Chorizo, corn and black bean salad — Spanish chorizo pan fried with Spanish onion, charred corn and baby rocket leaves. GF Grilled halloumi — with roasted capsicum and rocket. Onion rings — Onions, batter, BBQ sauce! JOB DONE! VA Sweet potato wedges -Sour cream and sweet chilli sauce. Fries -With JB'S secret salt mix and Smokey chipotle mayo.	\$9 \$9 \$9 \$9 \$5
<u>Desserts</u>	
Churros - cinnamon sugar coated naughtiness with a heap of chocolate lava. Triple chocolate brownie — chocoholics dream come true. Deconstructed lime cheesecake - strawberry + almonds.	\$10 \$12 \$12

Spicy GF Gluten Free V Vegetarian

JIMMY BLANCE

LATIN-AUSTRALIAN KITCHEN

VA Vegan Adjustable

WHO IS JIMMY?

HALF AUSSE, HALF COLOMBIAN - JIMMY'S OUR PATROM,
INSPIRATION & CONSTANT CAUSE FOR CONCERM.
HE LOVES AUSTRALIAN PRODUCE & LATIN FLAVOURS
& WON'T EAT ANYTHING THAT DOESN'T INCLUDE AT
LEAST ONE OF THE TWO.

NE'S GOT ISSUES, A WEAKNESS FOR RUM, PISCO,
BEER & THE LADIES. PART CHEF, PART MAGICIAN,
LOOSE CANNON & TROUBLEMAKER. HE'S
OBJECTABLE AND SOME SAY, SLIGHTLY UNHINGED.
OUR BIGGEST STRENGTH AND GREATEST
WEAKNESS... LADIES AND GENTLEMEN...
JIMMY BLANCO



JIMMY BLANCO'S

MATES-RATES

NEALTHY MONDAY ANY SALAD + SOFT DRINK \$14	CHEAP ASS TUESDAY ANY BURGER + SIDE +SOFT DRINK \$19	NAPPY NUMP DAY BEEF MACHOS \$18 FOR 2 PEOPLE OR \$35 WITH A JUG OF SANGRIA
THURSDAY MIGHTS LIVE MUSIC AND TAPAS SHARE PLATES	FRIDAY NIGHT SPECIAL BUCKETS OF BEER FROM 5:30 PM	SATURDAY MIGHT SPANISH TAPAS AND LIVE MUSIC

