

SET LUNCH

2 COURSES \$198 / 3 COURSES \$238

STARTERS

SOUP OF THE DAY

See server for reference

HOT SMOKED SALMON

House smoked Scottish salmon, avocado, compressed cucumber salad & gochujang sauce

KOREAN FRIED CAULIFLOWER

Korean fried cauliflower tossed in gochujang & soy glaze. Served with chili, daikon pickle & sprinkle garlic chips

MAINS

BIBIMBAP

Served in a traditional stone bowl, filled with white rice and seasonal vegetables. Gochujang sauce, topped with a fried egg

Choice of

Kimchi / Tofu / Chicken / Pork belly / Beef fillet

KOREAN QUINOA, BROCOLI & TOFU SALAD

Red and black quinoa, grilled broccoli, cauliflower, edamame, Thai asparagus, fresh tofu, perilla leaf, mandarin segments soy & gochujang dressing

BRAISED PORK BELLY KIMCHI FRIED

Slow braised Iberico pork belly glazed with gochujang, served with kimchi fried rice

DESSERTS

CHOCOLATE MANDARIN

Chocolate ganache, honeycomb, chocolate Meringue, Mandarin jelly milk ice cream

NEW YORK STYLE CHEESECAKE WITH YUJA GLAZE

Baked New York style cheesecake glazed with yuja glaze. Served with Korean strawberry compote filled in brandy snap

ICE CREAM AND SORBET

Two scoops of artesian flavours

SHORT RIB KIMCHI HOTTEOK

Slow braised short rib and kimchi served within a Korean style pancake. served with garlic aioli

CHO GYE TANG SALAD

Slow cooked soy marinated Australian free-range chicken breast thinly sliced and combined with crunch salad. Served with mustard vinaigrette & refreshing daikon stock

GRILLED BBQ CHICKEN BURGER

Slow cooked marinated chicken thighs grilled to finish. Brioche bun topped up with kimchi guacamole, charred lettuce & tomatoes. Served with French fries

SEARED TUNA STEAK *supplement 60*

Grilled spiced seared tuna steak served with sundried tomatoes, green beand, baby potatoes & baby leaf salad dressed with mustard vinaigrette

BULGOGI BEEF FILLET STEAK *supplement 90*

Bulgogi marinated Australian fillet steak, cauliflower seaweed puree, wilted kale, grilled king oyster mushrooms & wasabi pepper sauce



SELECTED ALC

All of our dishes are meant to be shared

We recommend ordering 1 to 2 small dishes & 1 large plate per person

STARTERS

JINJU'S SIGNATURE KOREAN FRIED CHICKEN

3 pieces / Tossed or Naked

Crispy fried boneless free range chicken thighs, coated with our signature. Sauces: Jinjuu black soy & chili red. Pickled white radish on the side

MAINS (LARGER PLATES)

PREMIUM HANWOO RIB EYE STEAK 580

Grade 9 hanwoo korean beef rib eye, wasabi Pepper sauce, grilled vegetables watercress salad and shoestring potato

HALIBUT 240

Baked kimchi herb crusted halibut, baby spinach & gochujang sauce

WHOLE KOREAN FRIED CHICKEN 480

Whole chicken, deep-fried in our famous batter. Served With our signature sauces, daikon pickles, Korean caesar salad & corn salad

SIDES

KIMCHI PLATE 30

Traditional homemade radish & cabbage kimchi

BANCHAN PLATE (v) 50

A trio of our seasonal banchan vegetable sides. Traditionally seasoned and served cold

SEAWEEED TRUFFLE FRENCH FRIES (v) 125

Served with seaweed truffle mayo

SPINACH SALAD 60

Baby spinach, rocket, pine nuts & aged shaved parmesan tossed in black pepper soy dressing

A discretionary 10% service charge will be applied to all bills

HONG KONG 
JINJU

SEARED SCALLOPS 140

Seared hand dived Japanese scallops, celeriac and black garlic puree, asparagus, pancetta & sun dried tomatoes

MAINS

CAESAR SALAD 120

Charred romaine lettuce, aged Parmesan, wonton croutons, Korean Caesar dressing

Sup King prawn 90

Sup Marinated chicken breast 70

JAP CHAE (v) 120

Traditional stir-fried sweet potato noodles mixed with Seasonal vegetables & egg

Extras

Bulgogi beef, marinated thinly sliced beef fillet add
King prawns, sautéed add

