

The concept for this restaurant was inspired by an interesting Corsican personality by the name of Joseph Pierre Bastiani

Born to a family of farmers in 1847, Bastiani was the youngest of ten siblings. His father's early passing was mitigated by the entrepreneurial talents of his eldest brother in developing a small but thriving business preserving fruits & vegetables utilizing the newly invented tin can

In 1863 at the age of 16 Joseph Pierre left Corsica to seek his fortune in France. For several years he worked in various chateaus in Bordeaux, Burgundy & the Loire Valley. His interest & knowledge of viticulture grew rapidly, but he soon found the attractions of Paris irresistible

This interlude in Bastiani's life is vague & so were the circumstances which caused him to leave Paris for the Far East in the early 1870's. While there was a hint of a liaison which ended badly, Bastiani was also lured by the charms of the exotic Far East

Bastiani eventually settled in Singapore on the advice of the great novelist Joseph Conrad, a fellow passenger on a voyage to the East. In 1875 Bastiani secured a shop in Singapore & named it J.P. Bastiani

Drawing on his various talents & experiences, he was soon involved in several distinct businesses, communicating in French, English, Italian & Spanish to food & wine merchants around the world

Bastiani's business flourished. He imported wine to Singapore & trans-shipped them to the United States of America, Thailand, Cambodia, Vietnam, China & Australia. His large wine cellar became legendary throughout the region, with planters & civil servants visiting often to make personal selections. Ever the generous host, Bastiani soon converted the upper floor of his building into an international bodega for entertaining. He shared with his chef this culinary secrets of his Mediterranean specialties & brasserie from his years in Paris. He was particularly fond of the wood-burning oven installed at the back of his small rear garden, built to his exact specifications

In 1890, Bastiani made his first trip to Australia, & because of his passion for the country, he visited frequently

J.P. Bastiani Restaurant is a tribute to an Epicurean Renaissance man who truly appreciated the good things in life & shared his passion for fine dining with unparalleled generosity & graciousness

J.P. Bastiani is now a concept for discerning guests looking for memorable gastronomic experiences in a distinctive & delightful ambience

The name of the restaurant J.P. Bastiani was later abbreviated to Jpb Restaurant

ENTREE

Half Dozen Black Label Oysters	24
natural / sauce mignonette / bacon & chorizo relish	
8 hour veal, Jamon & Pea Shoot Salad	22
potato butter & truffle reduction	
Salad of Baby Cos, crisp pancetta & white anchovy beignet	24 / 28
free range chicken / Mooloolaba prawn	
Crispy Duck Leg & Green Papaya Salad	24
market herbs, lime & yellow rock sugar caramel	
Seared Hokkaido Scallop	25
slow cooked abalone & cuttlefish salad, spiced carrot puree	
Goats Curd Cigar	23
heirloom beetroot, borscht dressing	
Fragrant Octopus, Heirloom Tomato & Sesame Tamarind Salad	24

MAIN COURSE

Kurobuta Pork Belly	33
tempura tentacles, Pedro Ximinez jelly	
Sous Vide Barramundi Parcel	44
saffron potato, shemiji & enoki broth	
Hand Crafted Gnocchi	29
Taleggio, parmesan cream	
Cutlets of Pyrenees Lamb	40
braised shoulder, parsnip & eschalot tarte tatin	
Grill Menu:	
Thirlmere spatchcock, peri peri marinade	36
700g grain fed rib eye	55
Humpty Doo barramundi fillet	42
250g Riverina marble score 2 Angus sirloin	37
White Pyrenees lamb rack	45
<i>your choice of béarnaise; lime aioli; jus; Café de Paris butter with paris mash, cos & prosciutto, house dressing or seasonal vegetables & wood fired potatoes</i>	
Sides	8
french fries, celery sea salt	
seasonal vegetables, chive butter	
house salad, house dressing, root vegetable chips	

DESSERT

Sable Breton	16
vanilla cream, ice cream, raspberry butter	
Lindt "Noire de domaine" Chocolate Soufflé	17
hokey-pokey mascarpone, vanilla bean ice cream	
Apple Tarte Finé	15
vanilla butter, gingerbread ice cream	
Orange Blossom Crème Brulee	15
black sesame brandy snap	
Citrus tart, meringue bubbles, coconut paint	16
Selection of Local & Imported Cheese	21
muscatels, lavosh, fresh honeycomb	

White Wine

Mt Difficulty Target Gully Riesling, Central Otago NZ	14 / 64
Innocent Bystander Pinot Gris, Yarra Valley VIC	10 / 43
Cantina Tollo 'Rocca Ventosa' Pinot Grigio, Tollo ITA	43
Riparian Estate Pinot Gris, Marlborough NZ	45
Delatite 'Dead Man's Hill' Gewurtztraminer, Mansfield VIC	55
Browns of Padthaway Verdelho, Padthaway SA	10 / 44
Fattori Gregoris Soave, Veneto ITA	55
Hesketh Gruner Veltliner, Kremstal AST	50
Meerea Park XYZ Semillon, Hunter Valley NSW	10 / 47
Soho Sauvignon Blanc, Marlborough NZ	10 / 46
Ross Hill 'Lily' Sauvignon Blanc, Orange NSW	46
Cloudy Bay Sauvignon Blanc, Marlborough NZ	71
Mandala Sauvignon Blanc Semillon, Yarra Valley VIC	43
Cape Mentelle Sauvignon Blanc Semillon, Margaret River WA	13 / 57
The Lane Single Vineyard Chardonnay, Adelaide Hills SA	54
Brookland Valley Estate Chardonnay, Margaret River WA	71
Scarborough Chardonnay, Hunter Valley NSW	12 / 53
Domaine Laroche Petit Chablis, Chablis FRA	77

Red Wine

Domaine Chandon Rose, Yarra Valley VIC	10 / 44
Underground Single Vineyard Pinot Noir, Mt Eliza VIC	10 / 46
Argyle Reserve Pinot Noir, Oregon USA	75
La Linea Tempranillo, Adelaide Hills SA	57
Rocca di Montemassi Le Focaie Sangiovese, Tuscany ITA	64
Fassati La Selcaia' Rosso di Montepulciano DOCG, ITA	64
Terrazas Reserva Cabernet Sauvignon, Mendoza ARG	15 / 66
Mitolo Jester Cabernet Sauvignon, McLaren Vale SA	51
Helm Cabernet Sauvignon, Murrumbateman, CAN	89
Watershed Cabernet Franc, Margaret River WA	10 / 44
Flametree Cabernet Merlot, Margaret River WA	55
'The Conductor' Merlot by Philip Shaw, Orange NSW	10 / 43
Stefani Estate 'Vino Rosso' Shiraz Cabernet, Heathcote VIC	45
Perrin et Fils Reserve Cotes du Rhone Rouge, Rhone FRA	54
Barossa Valley Estate Ebenezer Shiraz, Barossa Valley SA	76
Silent Assassin Shiraz, Pyrenees VIC	13 / 55
Arakoon 'Sellicks Beach' Shiraz, McLaren Vale SA	51
Diemersfontein Pinotage, Cape Town SAF	68
Mitchelton Shiraz Mourvedre Grenache, Central VIC	13 / 57

Dessert Wine

Bimbadgen Botrytis Semillon, Hunter Valley NSW	10 / 47
Cloudy Bay Late Harvest Riesling, Marlborough NZ	69
Michele Chiarlo Nivole Moscato d'Asti DOCG, ITA	41
Mount Horrock 'Cordon Cut' Riesling, Clare Valley SA	56
Tintilla Estate Fortified Semillon, Hunter Valley NSW	58

Sparkling Wine & Champagne

NV Chandon Brut, Yarra Valley VIC	11 / 49
MV Bay of Fires Tasmanian Cuvee Rose, Northern TAS	11 / 48
2002 Arras Chardonnay Pinot Noir, Tamar Valley TAS	105
NV Clover Hill Blanc de Blanc, Tamar Valley TAS	88
2007 Croser, Adelaide Hills SA	80
NV Moet et Chandon Brut Imperial, Epernay FRA	22 / 108
NV Moet et Chandon Rose Imperial, Epernay FRA	37 / 168
NV Bollinger Special Cuvee, Ay FRA	165
NV Pol Roger White Label Reserve Cuvee, Epernay FRA	143
NV Veuve Clicquot Ponsardin, Reims FRA	162
1999 Dom Perignon, Epernay FRA	347
MV Krug Grande Cuvee, Reims FRA	422

Australian Beer

Boags Premium Light TAS	6
Crown Lager NSW	8
James Boags Premium TAS	8
James Squire Amber Ale NSW	7
James Squire Golden Ale (draught) NSW	8
James Squire Pale India Ale NSW	7
James Squire Pilsner NSW	7
Hahn Super Dry (low carbohydrate) (draught)NSW	7

Imported Beer

Becks (draught) GER	9
Corona MEX	9
Guinness IRE	10
Heineken HOL	8
Kirin JAP	8
Peroni ITA	9
Schofferhofer Hefeweizen GER	12
Schofferhofer Kristallweizen GER	12
Stella Artois BEL	10
Strongbow Original Cider UK	9

Sparkling Mineral Water

Antipodes NZ (1000mL)	12
Santa Vittoria ITA (750mL)	9

Still Mineral Water

Santa Vittoria ITA (750mL)	9
Voss NOR (800mL)	11

Espresso Coffee

Cappuccino, Espresso, Flat White, Latte, Long Black, Macchiato	5
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Loose Leaf Tea

English Breakfast, Earl Grey, Sydney Breakfast, Madagascan Vanilla Gunpowder Green Chamomile, Lemongrass & Ginger, Peppermint, Strawberries & Cream	8
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Jpb

Dinner