

# BBQ

Minimum 2 servings of BBQ required  
Complimentary side dishes are available at the self-serve bar



# Traditional Dishes

## Beef

JIGGLE SIGNATURE GF



**Jiggle Wagyu Cube**  
와규큐브꽃살  
\$43

GF



**Wagyu Rib Meat**  
와규꽃살  
\$43



**Marinated Wagyu Rib Meat**  
양념와규꽃살  
\$43

GF



**Wagyu Cube Roll**  
와규꽃등심  
\$40

GF



**Wagyu Oyster Blade**  
와규부채살  
\$40



**LA Galbi**  
LA갈비  
\$32

GF



**Wagyu Rib Fingers**  
와규늑간살  
\$32



**Marinated Wagyu Rib Fingers**  
양념와규늑간살  
\$32

GF



**Vegetable Plate**  
모듬야채  
\$28

## Pork

GF



**Pork Belly**  
삼겹살  
\$22

GF



**Pork Jowl**  
향정살  
\$25



**Marinated Pork Ribs**  
양념돼지갈비  
\$28



**Spicy Pork Kimchi Stew + Rice**  
김치찌개  
\$20



**Soybean Paste Stew + Rice**  
된장찌개  
\$20



**Spicy Pork Soft Tofu Stew + Rice**  
순두부찌개  
\$20

GF ON REQUEST



**Bibimbap Beef/Veg/Vegan**  
돌솥비빔밥  
\$24



**Spicy Pork + Rice**  
떡배기제육볶음  
\$24



**Bulgogi + Rice**  
떡배기불고기  
\$24

VEG ON REQUEST



**Cold Buckwheat Noodle Soup**  
물냉면  
\$20



**Spicy Cold Buckwheat Noodles**  
비빔냉면  
\$20



**Spicy Cold Buckwheat Noodle Soup**  
물비빔냉면  
\$20



**Jiggle Ramyeon**  
라면  
\$15



**Japchae Beef/Vegan**  
잡채  
\$25



**Tteokbokki Original / Cheese**  
떡볶이  
\$18 / \$20



**Kimchi Pancake**  
김치전  
\$25



**Seafood Pancake**  
해물파전  
\$25



**Vegetable Dumplings**  
만두  
\$13



**Steamed Egg Pot**  
계란찜  
\$15



**Corn Cheese**  
콘치즈  
\$13



**Steamed Rice**  
공기밥  
\$3

## Korean Fried Chicken

(Boneless)

Half/Half Flavours Available \$38

\*Half 250g / Full 500g\*



**Original**  
순살 후라이드  
Half \$20 / Full \$35



**Sweet & Spicy**  
순살 양념  
Half \$22 / Full \$38



**Garlic Soy Sauce**  
순살 간장  
Half \$22 / Full \$38



**Honey Snow Cheese**  
순살 스노우치즈  
Half \$22 / Full \$38

15% Surcharge on Sunday and Public Holidays  
\*GF - Please inform staff if you are Gluten Free\*

# Beverages & Sets

## Soju



**Cheom Cheoreom**  
처음처럼  
\$18



**Chamiseul**  
참이슬  
\$18



**Jinro**  
진로  
\$18



**Flavoured Soju**  
과일소주  
(Grape, Grapefruit, Peach, Blueberry, Watermelon)  
\$16



**Plain Makgeoli**  
막걸리  
\$16



**Chestnut Makgeoli**  
밤막걸리  
\$16

## Beer



**Cass**  
카스  
\$6



**Kloud**  
클라우드  
\$6



**Terra**  
테라  
\$7



**Asahi**  
아사히  
\$8



**Asahi 0.0%**  
아사히 0.0%  
\$8



**Corona**  
코로나  
\$8



**Crown**  
크라운  
\$8



**Carlton Draught**  
칼튼 드라우트  
\$8

## Soft Drink



**Coke**  
콜라  
\$4



**Coke Zero**  
제로콜라  
\$4



**Solo**  
솔로  
\$4



**Sprite**  
스프라이트  
\$4



**Fanta**  
판타  
\$4



**Bong Bong Grape Juice**  
포동봉봉  
\$3



**Pear Juice**  
갈아만든배  
\$3



**Sac Sac Orange Juice**  
쌩쌩 오렌지  
\$3



**Welch's Sparkling Grape Soda**  
웰치스포도  
\$4



**Milkis**  
밀키스  
\$4

## Tea



**Brown Tea**  
등글레차  
Solomon's Seal Plant & Brown Rice  
\$3



**Green Tea**  
현미녹차  
Green Tea & Brown Rice  
\$3

## Rice Wine

## Soju Cocktails (Mocktails \$16)



**Passionfruit**  
패션푸르트  
소주카테일  
\$17



**Grapefruit**  
자몽  
소주카테일  
\$17



**Green Grape**  
샤인머스켓  
소주카테일  
\$17



**Lemon**  
레몬  
소주카테일  
\$17



**Somaek (Soju + Maekju)**  
Soju and Beer Cocktail  
소맥 세트  
\$27

## How To Order



**1 - Order your BBQ plates**  
One BBQ plate per person is recommended. Or choose a set below to share!



**2 - Choose any Traditional Dishes**  
Add 1-2 traditional dishes and rice to fill your wraps.



**3 - Pick a drink**  
Enjoy a Korean soft drink or share a bottle of Soju or Jiggle Wine!



**4 - Select your sides**  
Help yourself to our complimentary side dish bar.

## BBQ Sets



**Wagyu Set**  
2-3 People  
\$110



**Premium Wagyu Set**  
2-4 People  
\$150



**Vegetarian Set**  
2-3 People  
\$60

15% Surcharge on Sunday and Public Holidays  
\*For gluten free options please ask staff\*

# WINE LIST

## White

G

B

### **Orange Mountain Estate Arneis - Orange, NSW**

A light bodied, dry, crisp and savoury Italian style wine. Delicate, textural with soft acidity and fruit characters of peach, pear, apricot and citrus notes.

\$38

### **Interval Sauvignon Blanc - Hilltops, NSW**

Crisp, fresh and light bodied with racy acidity and citrus. Displaying restrained herbaceous aromas of gooseberry, cut grass and vegetative characters of pea and asparagus.

\$11

\$33

### **Orange Mountain Estate Pinot Gris - Orange, NSW**

Aromas of pear, quince and apple with floral notes and a hint of citrus meld seamlessly with elegant spicy flavours. Complexity and texture lend this wine to be consumed with food, the spicier the better.

\$11.60

\$35

### **Jiggle Viognier - Orange, NSW**

Viognier has a rich floral aroma of spice, musk, apricot and pear. Matured in an oak barrel for 12 months bringing an attractive spicy character that compliments the stone fruit and citrus flavours.

\$40

## Red

### **Jiggle Sangiovese - Orange, NSW**

Light red produced from the Sangiovese grape. Red fruit flavours with some herbal and spicy notes. Savoury cherry and strawberry aroma. The main grape variety of the Chianti region that is well suited to Korean cuisine.

\$38

### **Jiggle Shiraz - Orange, NSW**

Medium red, distinct white pepper and spice with strawberry, raspberry and cherry characters. Perfect with bbq, French Rhone style. Made from orange region cool climate grapes.

\$49

### **Orange Mountain Estate '1397' Shiraz Viognier - Orange, NSW**

Shiraz Viognier is an elegant style that displays a silky and savoury palate with raspberry and cherry flavours and fine-grained tannins.

\$13.80

\$55

### **Interval Shiraz Merlot - Orange, NSW**

Cool climate Merlot blended with warm climate Shiraz. A unique combination. This wine offers soft red berry flavours of cherry and plum with a rich dark fruit aroma of blackberry and dark cherry. With a gentle tannin structure, this is a fruit driven full bodied red.

\$12

\$45

## Rosé, Sparkling & Dessert

### **Orange Mountain Estate Rosé - Orange, NSW**

European style made from pinot noir grapes. Crisp and fresh, lively yet delicate. Discover red berry and strawberry aromas with a zesty strawberry and crunchy raspberry palate.

\$29

### **See Saw Prosecco - Orange, NSW**

A wine for every food and celebration! Crisp green apple, honeydew melon and lemon pith provide great flavour intensity, a dry finish Prosecco.

\$9.80

\$35

### **Orange Mountain Estate Mountain Ice Viognier - Orange, NSW**

A luscious dessert wine made from Viognier grapes. Mountain Ice exhibits rich passion-fruit, pineapple and citrus aromas that complement the concentrated palate of stone fruit and sweet melon with a long spicy aftertaste.

\$11