



MODERN NORTH QUEENSLAND CUISINE



Throughout the year we hold various special events including degustation dinners and our celebrated Melbourne Cup luncheon. Join our mailing list to stay up to date.

The restaurant is available for exclusive hire, including weddings.



Elegantly appointed private dining room, perfect for celebrating any personal occasion or business gathering in style. Seating available 6 -18 guests



The newly renovated and stylish 'Loft' is perfect for any celebration/event. Enjoy delicious food and drinks up at our rooftop Bolli Bar and function room with views of the CBD and Ross River.

Menus can be tailored to suit your requirements.

Functions for up to 50 guests sit down or cocktail events up to 100.



2015 Qld Contemporary Australian Restaurant- Informal
2015 Qld Breakfast Restaurant

To Start

	E	M
Crumbed Queen + wild Australian olives, ciabatta, aioli	9	
House corn bread, olive, oregano + paprika butter, rice spice textures	10	
Backfatters pork jowl + ginger Thai rolls w/herb + pawpaw salad, Thai BBQ sauce	15	
Scallop + prawn wontons w/chilli caramel sauce	15	

Entrée

Tropical cured North Qld cobia, nori ash scallops, pickled ginger gel, rocket oil	19	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	28
Townsville ½ shell scallops, XO sauce, bacon cream, sweet potato crisps	22	
Veal backstrap, Ras El Hanout + honey popcorn spice, summer bean salad, Tahini carrot, sauce gribiche	22	
Venison tatiki, togarashi, longan, ginger ponzu, sesame seeds, petite herbs	23	

Pasta

Mungalli Creek labneh + pickled walnut ravioli, green tomato water, wood ears	18	28
Chicken cannelloni, Jourama Farm's mushrooms, corn emulsion	19	30

Vegetarian menu available on request

Credit card surcharges apply 1% Visa/MC/PayWave & 2.5% Amex/Diners

JAM

Mains

	E	M
North Qld reef fish + chips, our Greek salad - <i>Grilled or Beer Battered</i>	23	34
Seared tuna, rhubarb gel, pickled + fresh stone fruit, aperol crème fraiche, chard, caramelised yuzu + treacle glaze		35
Spatchcock marinated in chilli + coriander, roasted peppers, glazed eschallots, ocopa sauce		35
Paper bark smoked duck breast, confit cigar, purple carrot puree, target beets, puffed mustard seeds, cherry jus		36
Western Plains pork cutlet, Royal Blue gnocchi, garlic apple cream, raisin crisps		37
Roasted double lamb cutlet, braised shoulder, compressed nashi, soy + bonito gel coriander + black pepper emulsion, endive		37
Rare kangaroo, black pepper, sweet + savoury beetroot, Meredith curd, cured yolk, chard		32
Tasmanian Pure Black eye fillet, potato + leek bourek, grain textures, olive sand, Heirloom cherry tomato, carrot, jus		40
Tasmanian Pure Black rib eye fillet, baby cos, pumpkin + labneh salad, chips, jus		39
<i>Six Course Degustation menu—see your waiter</i>		70
	With matching wines	100
	With premium wines	125

Sides

Chips with aioli	6
Baby cos, pumpkin, labneh salad	7.5
Tomato, basil, red wine pickled eschallots + Meredith curd salad	7.5
Jourama Farm's mushrooms, wakame, spinach, soy butter	7.5
Broccolini, tahini carrot, pumpkin puree, cured hen egg, olive textures	7.5

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The logo for JAM, featuring the letters 'JAM' in a stylized, handwritten font with a horizontal line underneath the 'M'.

Dessert

Chocolate fondant, chocolate ganache, stone fruit ice cream, raspberries	15.5
Lemon myrtle panna cotta, frozen chocolate sphere with honey saffron mousse, honey jelly, saffron floss	15.5
Passionfruit parfait, honeycomb, sugared macadamia, seasonal berries	15.5
Latin three milk cake (coconut, Ebuta goats + condensed milk) with white chocolate ganache, mango	15.5
Affogato- Di Manfredi espresso, Ferrero coated chocolate ice cream, Baileys liqueur	11

Artisan cheeses served w/red wine + walnut loaf, dried fruit chutney, crisp breads, muscatels

35gm, serve 1/cheese 14 2/cheese 22 3/cheese 33 4/cheese 42

Brie d'affinois –France *Double-cream soft cheese made from cow's milk*

Gallozola – North Qld Tablelands *Blue vein cheese with a strong tangy taste, pungent aroma and a smooth and creamy texture.*

Pyengana Clothbound Cheddar- Tasmania *Matured to 12 months or more this cheese develops a very nutty and aged taste*

Manchego- Spain *Made from Manchego sheeps milk. Aged for 6 months and acquires a caramel & nutty flavour.*

Arrigoni Taleggio - Italy *A semi-soft, washed rind, smear-ripened cheese with a strong aroma but comparatively mild in flavour with a unusual fruity tang.*

Dessert Beverages

Espresso Martini- Vodka, Tia Maria, Licor 43, Espresso		15
Yalumba FSE 8B Boytrytis Viognier SA Wrattontully	Glass-8.5	38
Craigmoor Botrytis 2009 (375ml) NSW Mudgee		29
Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Valley		40
Penfolds Grandfather Port, Barossa Valley, SA		12
Baileys of Glenrowan Topaque, Glenrowan Vic		7
Turkey Flat Pedro Ximenez		9

Cognac

Rémy Martin XO		18
Rémy Martin V.S.O.P		14
Rémy Martin VS		10

Rice Wine

Wenjun	China-Sichuan	12
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