

RESTAURANT BREAKFAST MENU

BREAKFAST SMOOTHIE – BANANA, STRAWBERRY, MILK + HONEY	9	
ARTISAN BAKED BREAD – TOASTED W/HOUSE-MADE PRESERVES AND HOUSE MADE BUTTER: CIABATTA, WHOLEGRAIN OR CHARCOAL SOURDOUGH, RYE, BRIOCHE FRUIT LOAF, GLUTEN FREE	9	
SEASONAL & REGIONAL FRUIT PLATE W/MUNGALLI CREEK YOGHURT	15	
BIRCHER MUESLI W/LEMON CURD, GORGEOUS GEISHA POACHED APPLE	15	
COCONUT CHIA SEED PUDDING W/RHUBARD COMPOTE, BLACKBERRY GEL + ALMOND PRALINE	15	
QUEENSLAND AVOCADO W/WHOLEGRAIN SOURDOUGH, WHIPPED PERSIAN FETA + SPICE TEXTURES ADD POACHED EGG	17 19	
FRENCH TOASTED PUMPKIN BREAD W/ SPICED CLOTTED CREAM, CRISPY BACON + BUTTERSCOTCH SAI	JCE 17	
SADDLE MOUNTAIN PASTURED FREE RANGE EGGS W/ARTISIAN BAKED BREAD	13	
CIABATTA CROSTINI W/FENNEL + WALNUT CREAM, PROSCIUTTO, POACHED EGGS, POMEGRANATE AND CHARRED LEMON	18.5	
WHITE CHOCOLATE PIKELETS W/ LEMON CURD + VANILLA ICE CREAM	17	
BACON, CHILLI, FETA + HERB OPEN OMELETTE W/ CHARCOAL SOURDOUGH	19.5	
ASIAN CHICKEN OMELETTE W/SNOW PEA, BEAN SHOOT, FRIED SHALLOTS + CHILLI JAM	18.5	
HOUSE MADE LAMB SAUSAGE, SAFFRON FLATBREAD, SUMAC YOGHURT, HUMMUS, FRIED EGG + ZA'ATAR SPICE	18.5	
JAM PACKED – BACON, POACHED EGGS, HOUSE MADE PORK SAUSAGE, MUSHROOM, ROASTED VINE RIPENED CHERRY TOMATOES, CIABATTA	21	
JAM'S BENEDICT SELECTION BACON MUSHROOM +SPINACH SMOKED HAM ON TOASTED BRIOCHE W/ HOUSE MADE HOLLANDAISE, CHIA WAFER, PETITE ALMOND, COCONUT, APPLE + ZUCCHINI SALAD	20	
SIGNATURE RANGE SHREDDED CHICKEN, ASIAN SLAW, AVOCADO, POACHED EGGS, CORN BRIOCHE, SRIRACHA HOLLANDA	ISF 20	
SMOKED SALMON, HOUSE MADE RICOTTA, RYE, EGGS, DILL HOLLANDAISE	21	
Add sides - to accompany a meal		

Our pastured free range eggs are locally sourced from Saddle Mountain Farm – Hervey's Range

Credit card surcharges apply 1% - Visa/MasterCard/Paywave 2.5% - Amex/Diners

4.5

3.5

BACON / AVOCADO / SMOKED SALMON / HOUSE MADE PORK SAUSAGE / GRILLED HAM

ROASTED MUSHROOM / SPINACH / WHIPPED FETA / ROASTED VINE TOMATO