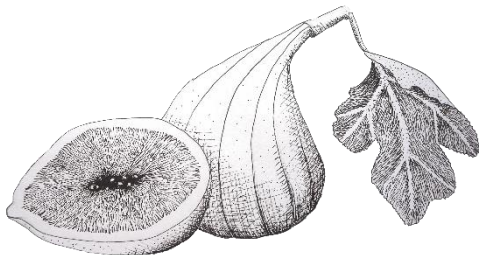


*Jam*



## AUTUMN DEGUSTATION MENU

### AMUSE BUCHE

*Assiette of Coffin Bay oysters*

Limoncello granita

Red wine vinaigrette

Panch Phoron crumb + Tamarind chutney

### FIRST ENTRÉE

Autumn pumpkin tortellini, goats cheese cream, lime, balsamic pearls, herbs

### SECOND ENTRÉE

Rice cracker crusted salmon, fried prawn miang, kale, Sriracha + citrus emulsion

### MAIN COURSE

Duck breast, confit duck sticky rice paper roll, kimchi, sticky peanut sauce

### PALATE CLEANSER

House made Sorbet

### DESSERT

*'Dessert for two'*

White chocolate + strawberry bomb Alaska, toasted coconut meringue, milk chocolate mousse

*Ask your waiter for matching wines*