



RESTAURANT BREAKFAST MENU

GREEN SMOOTHIE – APPLE JUICE, SPINACH, KALAMANSI, MINT + GINGER	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
ACAI BOWL W/ PINEAPPLE SALSA + CHOCOLATE GRANOLA	15
WINTER PORRIDGE, PETITE HONEY PEARS, MANDARIN COMPOTE, ALMOND CRUMBLE	15
QUEENSLAND AVOCADO W/WHOLEGRAIN SOURDOUGH, WHIPPED PERSIAN FETA + SPICE TEXTURES ADD POACHED EGG	17 19
FRENCH TOASTED PUMPKIN BREAD W/ SPICED CLOTTED CREAM, CANDIED BACON + BUTTERSOTCH	17
SADDLE MOUNTAIN PASTURED FREE RANGE EGGS W/ARTISIAN BAKED BREAD	13
WHITE BEAN CASSOULET, PORK + FENNEL SAUSAGE, POACHED EGG, RICOTTA + RYE	18.5
HOUSE SMOKED SALMON OPEN OMELETTE W/ CHILLI, FETA, HERBS, ZUCCHINI PICKLE + CHARCOAL SOURDOUGH	19.5
ASIAN CHICKEN OMELETTE W/SNOW PEA, BEAN SHOOT, FRIED SHALLOTS + CHILLI JAM	18.5
TOWNSVILLE TIGER PRAWNS, ASPARAGUS, POACHED EGG, HOLLANDAISE, PRAWN + PEA CROQUETTE, HERBS	22
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	20
ON TOASTED BRIOCHE W/ HOUSE MADE HOLLANDAISE, CHIA WAFER, PETITE ALMOND, COCONUT, APPLE + ZUCCHINI SALAD	

SIGNATURE RANGE

SHREDDED CHICKEN, ASIAN SLAW, AVOCADO, POACHED EGGS, CORN BRIOCHE, SRIRACHA HOLLANDAISE	20
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Add sides - to accompany a meal

BACON / AVOCADO / SMOKED SALMON / HOUSE MADE PORK SAUSAGE / GRILLED HAM	4.5
ROASTED MUSHROOM / SPINACH / WHIPPED FETA / ROASTED VINE TOMATO	3.5

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