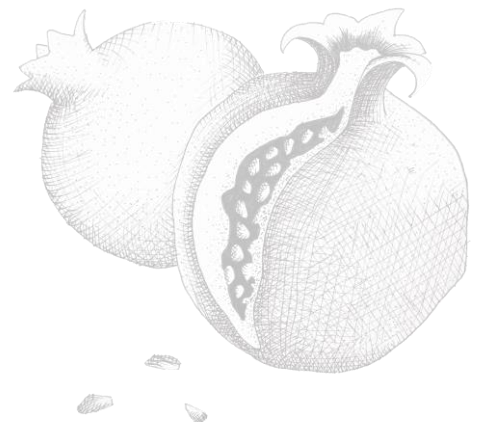


To Start

Crumbed Queen olives + wild Australian olives, ciabatta, aioli				12
Burnt butter brioche, quince, candied walnuts + winter textures				12
Prawn + ginger Thai rolls, cellophane noodles, herbs, sweet + sour sauce				16
Sticky beef cheek + pork wontons, Sichuan sauce				15
Coffin Bay Oysters	Tempura with black vinegar + chilli	3/12	6/22	12/40
	Red wine vinaigrette			
	Panch Phoron crumb + Tamarind chutney			

Entrée

	E	M
Winter salad- goats curd, Bowen Tomatoes, Jerusalem artichoke croquettes, baby beets, cauliflower crumb, basil oil		
	18.5	
Tasmanian scallops, Kabocha pumpkin, quince, Woodlands sorrel, chive oil	20	34
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18.5	28
Lamb cutlets, masala chutney, onion bhaji, beans, mint yoghurt	23	
Tempura spiced quail, coriander, pea nuts, onion, ginger + garlic dressing	22	
Handmade sweet potato tortellini, white onion puree, corn, kale, parmesan wafer	19	29
Our hot smoked salmon, gnocchi, salsa verde, almond cream, walnuts, cauliflower	20	30



Vegetarian menu available on request

Credit card surcharges apply 1% Visa/MC/PayWave & 2.5% Amex/Diners. Public Holiday surcharges apply 10%

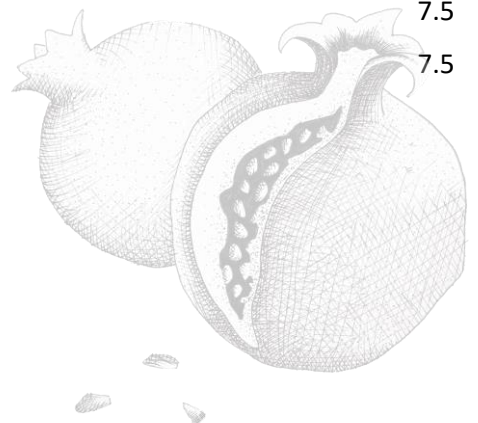
Mains

E M

North Qld barramundi, prawn + pea croquette, grains, chips, muhammara aioli <i>Grilled or Beer Battered</i>	24	36
Salmon, pea + truffle risotto with scallop, pickled cauliflower + broad bean salad		36
Slow braised goat red curry, steamed pumpkin with Sichuan black bean sauce, local duck egg + shallot rice		35
Rare roasted venison, smoked beetroot purée, sorrel, kale, Jamón crumb, Creamy potato + white bean mash		42
Western Plains pork loin + Bangalow Belly, beet + ricotta ravioli, Leatherwood honey pear Nuts, chard		38
Duck breast, confit duck sticky rice paper roll, kimchi, sticky peanut sauce		38
‘Dish for two’		34pp
Slow cooked pork shoulder, Chinese glaze, bbq wombok, sesame steamed buns		
Black Angus eye fillet, parsnip cream, mushroom, pickled onion, onion gel, basil oil		42
Tasmanian Rib on the bone with chips + roasted carrot, pepita, black garlic & herb yoghurt		40
Six Course Degustation menu—see your waiter		75
	With matching wines	105
	With premium wines	130

Sides

Chips, Murray River rosemary salt flakes, aioli	7.5
Baby cos, bbq asparagus, labneh, crumbed 63-degree egg, barberries	7.5
creamy potato + white bean mash	7.5
Roasted carrot, pepita, black garlic & herb yoghurt	7.5
Stir fry rice with free range local duck egg + Shallot	7.5
Tossed greens, spicy tamarind dressing, togarashi	7.5



Dessert

Chocolate panna cotta with pear, pistachio, honey powder, chocolate textures, candied ginger ice cream 15.5

Rhubarb + strawberry tart, house made ricotta, white chocolate ice cream, black sesame dehydrated meringue 15.5

Dessert for two- S'more

Dark chocolate, hazelnut, salted caramel, toasted meringue sandwich raspberry sorbet, roasted white chocolate mousse 25

Banana tarte tatin, bourbon caramel anglaise, candy pecans, peanut butter ice cream 15.5

Selection of Jam's house made ices, *see your waiter for today's selection* 13.5

Affogato- House-made chocolate ice cream, almond biscotti, espresso, Bailey's 12.5

Artisan cheeses served w/crisp breads, fruit chutney, red wine pear, muscatels
35gm, serve 1/cheese 14 2/cheese 22 3/cheese 33 4/cheese 42

Witches Chase Triple Cream Brie –QLD Tambourine Mountain. *A very rich, robust, full flavoured cheese that has a flowing texture and full creamy flavor.*

Gippsland Shadows of Blue – Victoria. Double cream blue, wrapped in natural bees wax and aged for 2-3 moths. Mild creamy blue cheese

Maffra Aged Cloth cheddar- Victoria. *It has sweet upfront notes with complex after tones, matured 15 -24 months. characteristics, sweet nutty flavour and flaky dry texture.*

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

Dessert Cocktails + Beverages

Espresso Martini Frangelico, Kahlua, Licor 43 and fresh Espresso coffee

Tiramisu White Chocolate Liquor, Milk Chocolate Liquor, Amaretto and Espresso coffee

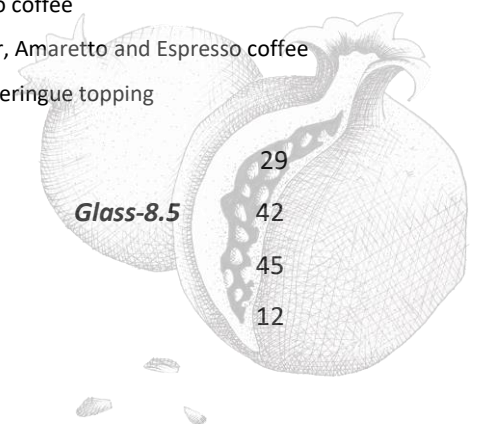
Lemon Meringue Absolut Citron, Lemon Sorbet served with a Meringue topping

Craigmoor Botrytis 2009 (375ml) NSW Mudgee

Vasse Felix Cane Cut Semillon 2014 WA Margaret River

Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Vallex

Penfolds Grandfather Port, Barossa Valley, SA



Vegetarian menu available on request

Credit card surcharges apply 1% Visa/MC/PayWave & 2.5% Amex/Diners. Public Holiday surcharges apply 10%