



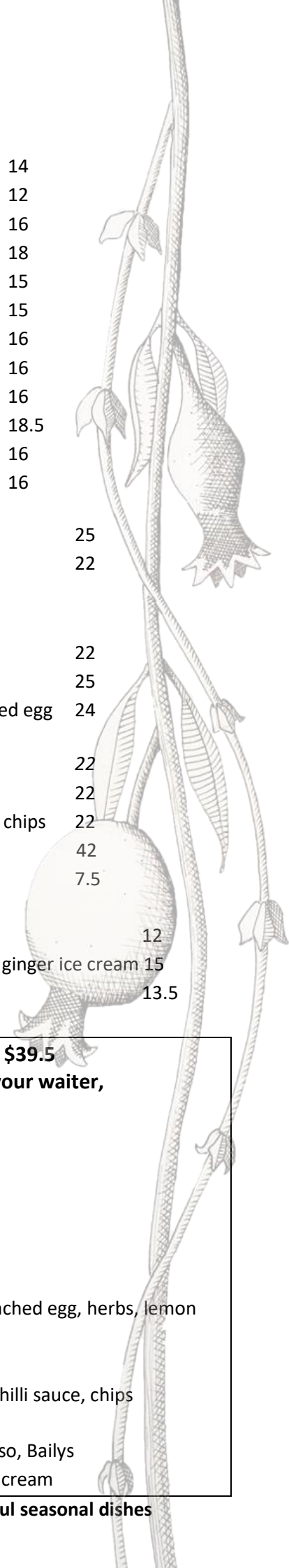
Restaurant Luncheon Menu

Tapas + small plates

Mushroom + herb Arancini, aioli	14
Crumbed Queen olives + wild Australian olives, ciabatta, aioli	12
Tempura barramundi, tamarin chutney, slaw, cos	16
Tempura prawns, slaw, Malaysian chilli mayo	18
Sticky beef cheek + pork wontons, Sichuan sauce	15
Kataifi wrapped goats cheese, Muhammara sauce	15
Chicken, herb and vegetable rice paper rolls,	16
Fried sticky duck rice paper rolls, peanut sauce	16
Prawn + ginger Thai rolls, cellophane noodles, sweet + sour sauce	16
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18.5
Steam bao bun, crispy pork, kimchi	16
Curry noodle soup, smoked chicken, herbs	16

Mains

Seafood linguini, prawns, calamari + mussels, chilli, garlic	25
Bento- Prawn + ginger Thai rolls with Thai sweet + sour dipping sauce, sticky beef cheek + pork wontons, spicy tamarind sauce, Sichuan calamari on Malaysian chilli sauce, tempura prawns with rice	22
Tempura spiced quail, coriander, pea nuts, onion, ginger + garlic dressing	22
Lemongrass grilled pork chop, bbq kalia	25
Hickory hot smoked salmon salad with grains, green olives, mix lettuce, crumbed poached egg herbs, lemon dressing	24
Local barramundi + chips, tossed salad – <i>grilled or battered</i>	22
Panko crumbed chicken breast, Asian slaw, chilli aioli	22
Steak burger – Tasmanian Rib fillet, rocket, sherry glazed onion, mozzarella, chilli sauce, chips	22
Black Angus eye fillet, parsnip cream, mushroom, pickled onion, onion gel, basil oil	42
Chips, Murray River rosemary salt flakes, aioli	7.5
Dessert	
Affogato- House-made vanilla bean ice cream, almond biscotti, espresso, Baily's	12
Chocolate panna cotta with pear, pistachio, honey powder, chocolate textures, candied ginger ice cream	15
Selection of Jam's house made ices, <i>see your waiter for today's selection</i>	13.5



Luncheon Special menu- 1 course \$25, 2 course \$33, 3 course \$39.5

**Includes one of the following- glass of selected beer or wine- see your waiter,
or 1lt San Pellegrino Mineral Water**

Entrée

- Sticky beef cheek + pork wontons, Sichuan sauce
- Tempura prawns, slaw, Malaysian chilli mayo
- Curry noodle soup, smoked chicken, herbs

Main

- Seafood linguini, prawns, calamari + mussels, chilli, garlic
- Hickory hot smoked salmon salad with grains, green olives, mix lettuce, crumbed poached egg, herbs, lemon dressing
- Panko crumbed chicken breast, Asian slaw, chilli aioli
- Steak burger – Tasmanian Rib fillet, rocket, sherry glazed onion, mozzarella, chilli sauce, chips

Dessert

- Affogato- House-made vanilla bean ice cream, almond biscotti, espresso, Baily's
- Rhubarb + strawberry tart, house made ricotta, white chocolate ice cream

Please let us know if you would like to see our Dinner Menu showcasing some beautiful seasonal dishes