

Dessert Menu

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Deconstructed pecan pie, marshmallow, white chocolate + blueberry	18
Macadamia butterscotch tart, Mountain pepper strawberries + vanilla ice cream	18
Cointreau orange semifreddo, candied walnuts + lemon cream	18
Mt Edna single origin chocolate lava cake + Bailey's ice cream	20
Affogato- Espresso, vanilla ice cream, Baileys + chocolate truffle	18

Fortified & Dessert Wine

Sandman Tawny Port	12
Tim Adams 'Botrytis' Riesling	16

After Dinner Cocktails

Partron Espresso Martini - Partron XO & Reposado Tequila, Marionette Orange, Espresso di Manfredi	25
Classic Espresso Martini – Belvedere Vodka, Mr Black, Mozart 'White Chocolate', Espresso di Manfredi	24
Pomegranate Amaretto Sour – Pama Pomegranate, Disaronno, lime	23

Please provide details of any intolerance or severity of allergies and guest name. Where needed a separate plate will be prepared and served to the guest by individual name. Communication with your waiter is very important.

Please Note: JAM kitchen has products that contain gluten and other allergens. While all possible care is taken to ensure a safe meal is provided, we can not fully guarantee a completely gluten free environment. Nor can any kitchen with similar items.

Handling fee of 1.1% applies to all card transactions