

Dinner Menu

Entrée

Asian mushroom dumplings, chilli jam + shallot oil (vo)	23
Eggplant, ssmajang + seaweed tapioca (v)	22
Korean fried cauliflower, pickled radish, yuzu aioli + coriander oil (vo)	22

Mains

Gnocchi, mushroom cream, mushrooms trifolai, crispy kale + grana padano	34
Green risotto, peas, asparagus, fennel pollen + micro greens (vo)	39
Sunchokes, pickled walnuts, mushroom, + blueberry tartlet (vo)	39

Sides

Asian greens + fermented bean dressing (v)	14
Charred cabbage, labneh + pepita almond verde (vo)	13
Small leaf salad + wafu dressing (v)	13
Baked potato + parmesan mousseline	11
Chips + sriracha mayo (vo)	11

(v) = vegan, (vo) = vegan option available

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.

Seasonal menu prices are subject to change

Handling fee of 1.1% applies to all card transactions

Entrée

Asian chicken wontons, chilli jam + shallot oil	23
Tempura Townsville prawns, aioli, lime + chilli	24
Pork belly, eggplant, ssmajang + seaweed tapioca	24
Coral trout ceviche, coconut, chilli, pickled cucumber + asparagus	25
Korean fried chicken, pickled radish, yuzu aioli + coriander oil	24
Crispy calamari, shallot, coconut, aioli + Malaysian chilli sauce	24
Half shell scallops, corn & leek sabayon + nduja panko	26

Pasta & Risotto

Gnocchi, mushroom cream, mushrooms trifolati, crispy kale + grana padano	38
Townsville prawns, green risotto, peas, asparagus + fennel pollen	42

Mains

Market fish, corn, snake beans, salsa roja + burnt lime	47
Charred chicken, braised leek, nduja crumb + negi miso	42
Braised Black Angus, bbq beans, red curry + cashew puffs	45
Saddle of Pork, cauliflower, red cabbage + apple compote	45
Duck breast, pickled walnuts, mushroom + blueberry tartlet	48
Rib Eye, 250g John Dee Supergold, parmesan broccolini, onion relish + jus	53
Wagyu Sirlion, 250g ms 6-7, onion relish, snake beans, small leaf salad + jus	69

Sides

Asian greens + fermented bean dressing	14
Charred cabbage, labneh + pepita almond verde	13
Small leaf salad + wafu dressing	13
Baked potato mousseline + parmesan	13
Chips + sriracha mayo	13

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