

Function Menu

3 canapes + 1 dessert \$30 per person

5 canapes + 1 dessert \$45 per person

6 canapes + 2 dessert \$60 per person

Vege / vegan

Selection of breads, olive oil + house dips (vgn)

Eggplant ssmajang, cassava crisps + wakame (vgn, gf)

Saltbush, macadamia cream + beetroot carpaccio

Mushroom arancini + thyme aioli

Olive tapenade + sundried tomato tartlet (gf)

Italian tomato arancini, romesco + herbs (vgn, gf)

Seafood

Salmon tataki, avocado + teriyaki gel (df)

Morten Bay bug, chilli gel + brioche crisp

Seard scallop + xo sauce (gf)

Coconut & panko prawns, spring onion + sriracha mayo

Market fish crudo, finger lime + Gin dressing (gf, df)

Painted Crayfish, ginger + curry leaf emulsion

Spanner Crab tartlet, mango + lemon myrtle (gf)

Meats

Korean chicken sliders, pickled cucumber + hoisin

Duck spring roll, mixed herbs + plum caramel

Pork Belly, apple + honey mustard (gf, df)

Smoked Duck, bush tomato + charcoal cone

Charred beef skewers + pepper leaf tare (df)

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

Desserts

Mixed Macaroons

Passion fruit + meringue tartlets (gf)

Mini Brownie + chocolate ganache (gf)

Mixed Bon Bon's (gf)

Chocolate & raspberry pots (vgn)

2 course al ternate or tri ternate drop \$75 per person

3 course al ternate or tri ternate drop \$85 per person

Entrée

Asian chicken wontons, chilli jam + shallot oil

Charred pork belly, eggplant ssmajang + cassava crisps

Half shell scallops, corn & leek sabayon + nduja panko

Entrée – Vegetarian + vegan

Eggplant ssmajang, wakame + cassava crisps

Mains

Charred ½ chicken, braised leek, nduja crumb + negi miso

Market fish, corn, beans, salsa roja + burnt lime

Rib eye, 250g John Dee Supergold, parmesan broccolini,

onion relish + jus

Mains – Vegetarian + vegan

Green risotto, peas, asparagus + nutritional yeast

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Dessert

Deconstructed pecan pie, marshmallow, white chocolate + blueberry

Cointreau semifreddo, candied walnuts + Bailey's ice cream

Macadamia butterscotch tart, mountain pepper strawberries + vanilla ice cream

Dessert – Vegan

Chocolate mousse pot, chocolate crumb + raspberry

Canape selection:

\$30 canapes per person is suitable for a quick 1-2 hour meet

\$45 canapes per person is ideal for a birthday or a cocktail party

\$60 canapes per person is more suited for a well catered event

3 course al ternate or tri ternate drop \$85 per person

Dine In menu

2 course al ternate or tri ternate drop \$75 per person



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