



Lunch Menu

**1 Course \$38, 2 Course \$48, 3 Course \$58
With Beverage Inclusion**

Please select a glass of wine, beer or mineral water from the following

Taltarni Cuvée Isabel Sauvignon Blanc

Bulman Rosé Mitolo 'Lupo' Shiraz

Great Northern Original + Super Crisp

QUO Sparkling Mineral Water

Beverages selected outside this range are available for additional purchase

Entrée

House Sourdough, aromatic olive oil + dip

Korean fried chicken, pickled radish, shallot, yuzu aioli + coriander oil

Mushroom & pea arancini + caponata

Main

Rigatoni pasta, asparagus, spinach, semi sundried tomatoes, pesto + feta

Char grilled prawns, bresaola, cos + Caesar dressing

Local Market Fish, chips, tossed leaf salad + wafu dressing— Grilled or Battered

Charred chicken, spiced leek, nduja crumb + Negi Miso

Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo + chips

Dessert

Affogato- vanilla ice cream, espresso + Baileys

Macadamia butterscotch tart, Mountain pepper strawberries + vanilla ice cream

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