

Shared Experience for Two

\$90 pp

Shared Entrées

Pork belly, eggplant, ssmajang + seaweed tapioca

Asian chicken wontons, chilli jam + shallot oil

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

Half shell scallops, corn & leek sabayon + nduja panko

Select A Main Course to Share

Eight point Kiewa Valley lamb rack, baba ganoush, cherry tomato + cucumber

700gm John Dee Supergold MSA Rib on the bone, mustard + jus

500gm MBS 6-7 Wagyu sirloin, onion marmelade, snake beans, + jus + **\$15pp**

Served With

Charred cabbage, labneh + pepita almond verde

Baked potato mousseline + parmesan

To Finish

Hazelnut Truffles

***Your waiter will happily recommend a bottle of wine
to complement your meal***

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