



Sunday Brunch Menu

**1 Course \$40, 2 Course \$50, 3 Course \$60
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 + house dip

Crispy calamari, shallot, coconut, aioli + Malaysian chilli sauce

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

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

Dessert

Macadamia butterscotch tart, mountain pepper strawberries + vanilla gelati

Affogato- vanilla ice cream, espresso + Baileys

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