



FUNCTION SELECTION 2026

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 + cury 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)

DESSERT

- 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**

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 cannot 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.



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ENTRÉE

Pork & water chestnut dumpling, kimchi + black amuzu (df)

Quail, pancetta, fennel, grapes + vincotto (df)

Half shell scallops + mushroom XO (gf)

ENTRÉE – VEGETARIAN + VEGAN

XO & wakame dumplings, pickled radish + black amuzu (df)

MAINS

Lamb shoulder 'eye', garden herb puree, sweet potato + pepita gremolata (gf)

Queensland market fish, corn, beans, salsa roja + burnt lime (gf, df)

Beef cheek mille feuille, coffee, parsnip, watercress + pickled shallot

MAINS – VEGETARIAN + VEGAN

Felija pasta, broccoli, pea, sundried tomato + traditional yeas (v)

DESSERT – VEGAN

Chocolate mousse pot, chocolate crumb + raspberry (v)

DESSERT

Pepper leaf Namelaka, almond brownie + raspberry (gf)

Cointreau semifreddo, candied walnuts + Bailey's ice cream (gf)

Macadamia butterscotch tart, aged balsamic strawberries + vanilla ice cream

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 cocktailparty

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

DINE IN MENU

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FOOD NOTES

Eggplant ssmajang - Korean fermented chilli eggplant

Wakame - Pickled seaweed

Cassava crisps - gluten free crisps made from a cassava plant

Tataki - Japanese cooking method leaving it cooked on the outside and raw on the inside

Teriyaki gel - Japanese sweet and savory sauce

Xo sauce - Hong Kong seafood sauce. Ours is made from mushroom.

Crudo - raw fish served with citrus and gin oil

FOOD NOTES

Wakame - Pickled seaweed

Amuzu - Japanese dipping sauce

Vincotto - sweet and sour Italian condiment from grapes

Salsa Roja - Mexican fermented chilli and lime sauce

Nutritional yeast - deactivated yeast that is used instead of parmesan for vegans. Has a nutty, cheesy savory flavour

Pepper leaf - Native Australian herb

Namelaka - Japanese inspired chocolate cream

Felija pasta - hand rolled Italian pasta

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