

BREAKFAST

Mango, lime and yoghurt smoothie	8
Jam's toasted muesli blend of Goji berries, white mulberry, Chai seed, barley, triticale, Austrian pumpkin seed and nuts w/ dried banana, organic raisins and vanilla milk	14
Three Loaves Bakery thick cut toast w/ preserves <i>Selection of ciabatta, whole grain sourdough and date loaf</i>	9
The best seasonally sourced fruit plate w/ Atherton tablelands yoghurt	13
Cinnamon French toast, your choice of - <i>Banana and chocolate or Bacon and maple</i>	15
Egg Benedict on toasted brioche with house made hollandaise <i>w/ Smoked ham</i>	15
<i>w/ Grilled mushroom</i>	16
<i>w/ Smoked Salmon</i>	17
Truffled scrambled eggs w/ pork and sage sausage, herb salad, crème fraîche grilled ciabatta, lemon oil	16
Asian chicken omelette w/ snow pea, bean shoot, fried shallots and chilli jam	17
Rosemary roasted field mushroom omelette w/ goats cherve, rocket pesto, ciabatta	16
Aromatic corned beef and gruyere croquette w/ poached egg, hollandaise, sea salt Grissini	18
JAM packed - bacon, sausage, eggs, tomato, mushroom and ciabatta	19
Eggs cooked your way w/ Three Loaves Bakery bread	13.5
<i>Eggs & Bacon</i>	16

EXTRAS

Extra Egg	2
Bacon	4
Spinach	4
Salmon	5
Mushroom	4
Pork and apple sausage	4
Tomato	3

GRAZING *Available between 11am and 5.30pm*

Roasted vegetable Panini w/ field mushroom, butter pumpkin and feta, fries	13.5
Shaved leg ham Panini w/ ox heart tomato, mozzarella and spiced apricot jam, fries	13.5
Smoked salmon Wrap w/ cos, kalamata olives, capers, dill mayonnaise, fries	13.5
Chicken Wrap w/ lemongrass, ginger and coriander chicken breast, cos, onion, mayo, fries	13.5
Chinese XO prawn toast w/ sweet and sour sauce	13
Thick cut chips w/ aioli	5

ADDITIONAL LUNCH *Available between 12pm and 3.00pm*

Steamed pork gyoza w/ Asian slaw and sticky soy dressing	14	
Tequila, lime and lemongrass cured salmon salad w/ slow cooked Western Plains pork belly, watermelon, radish, ruby grapefruit	18	
Beetroot – Carpaccio and mousse w/ grilled ciabatta	15	
Cos salad w/ chicken, soft egg, parmesan, caramelised ham hock and croutons	18	
Townsville BBQ split prawns w/ Asian spiced prawn salad, thick cut chips, lime aioli	20	33
Ricotta gnocchi, walnut and broccolini cream, toasted almonds	18	26
Beer battered red emperor, watermelon and cucumber salsa, fries, lime aioli	16	26
Steak sandwich w/ bacon, cos, cheddar, onion jam, chips		20
Tasting Asia- Asian spiced prawn salad, pork wontons in chilli oil, fried king prawns, Sichuan salt and pepper calamari		28
BBQ ½ deboned tamarind chicken, chickpea and pomegranate puree, Thai basil and mint		27
300gm North Tasmanian grass fed Rump , goats chevre and thyme croquette, jus		28

SIDES

Seasonal salad	5
Thick cut chips w/ aioli	5
Steamed vegetables and toasted almonds	5

DINNER

Selection of marinated olives	6.5	
House baked bread w/ whipped goat's chevre and olive tapenade	12	
Chinese XO prawn toast w/ / sweet and sour sauce	13	
Steamed pork gyoza w/ Asian slaw and sticky soy dressing	14	
Thai chicken dumplings in lemongrass broth w/ egg and herbs	14	
Beetroot – Carpaccio and mousse w/ grilled ciabatta	15	
Tequila, lime and lemongrass cured salmon salad w/ slow cooked Western Plains pork belly, watermelon, radish, ruby grapefruit	18	
King fish – saffron chardonnay vinaigrette and oranges	16	
Ricotta gnocchi, gorgonzola, walnut and broccoli cream, toasted almonds	18	26
Bucati pasta w/ calamari, prawn, garlic, tomato and fresh herbs	19	28
Townsville BBQ split prawns w/ Asian spiced prawn salad, thick cut chips, lime aioli	20	33
Beer battered red emperor, watermelon and cucumber salsa, fries, lime aioli	16	26
Tasting Asia- Asian spiced prawn salad, pork wontons in chilli oil, fried prawns, Sichuan salt and pepper calamari		28
BBQ ½ deboned tamarind chicken, chickpea and pomegranate puree, Thai basil and mint		27
Walnut and herb crusted salmon w/ broad bean, cranberry pilaf, yoghurt		29
Western Plains pork cutlet, Waldorf salad stack, creamy mash potato		33
Victorian 2 bone lamb rack w/ braised lamb shoulder roulade, prosciutto, confit potato and yam puree		35
All steaks served with goat's chevre and thyme croquette & jus		
300gm Kimberley Red grain fed Rib fillet		34
300gm Tasmanian Greenham grass fed Rump		28

SIDES

Thick cut chips w/ aioli	5
Creamy mash	5
Steamed vegetables and toasted almonds	5
Seasonal salad	5

DESSERT

Rice pudding w/ poached fruits, cherries & vanilla ice cream	14
Dark couverture chocolate roll w/ tropical fruits, blueberry rose meringue, mango jelly	14
Mocha parfait w/ sticky almonds, Amaretto white chocolate sauce	14
Peanut caramel nougat w/ caramelised banana, vanilla ice cream	14
Affogato- Vanilla ice cream, espresso and Bailey's liqueur	14

Selection of cakes and slices are on display in our cabinet

DESSERT BEVERAGES

Espresso Martini	15
Hennessy XO Cognac-France	20
Grant Burge 10yr old Tawny Port-Barossa	8
Penfolds Grandfather Port -Barossa	12
Jacopo Poli Bassano Grappa- Italy	8
Vasse Felix Cane Cut Semillon (375ml) WA Margaret River	45
Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Valley	47