



BREAKFAST

Strawberry, mint and yoghurt smoothie	8
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 with mango yoghurt	15
JAM's bircher muesli blend of Goji berries, Chai seed, Austrian pumpkin seed and nuts w/ slow cooked pineapple, ginger and ricotta crepe	15
Queensland avocado, wholegrain sourdough, whipped feta, Murray River salt flakes	12
House baked banana bread, chocolate and honey ricotta, caramelised banana	16
Baked eggs, harissa, chorizo, herbs, chic peas w/ Turkish bread	16
Parmesan tartlet topped with crispy prosciutto, herb salad, & poached egg parmesan crumb, toasted ciabatta	18
Smoked salmon, poached eggs, spinach, hollandaise, herbs & toasted bagel with North Queensland burrata	18

JAM CLASSICS

Egg Benedict on toasted brioche with house made hollandaise <i>w/ Smoked ham</i>	15
<i>w/ Grilled mushroom</i>	16
Asian chicken omelette w/ snow pea, bean shoot, fried shallots and chilli jam	17
JAM packed - bacon, Toulouse sausage, poached eggs, tomato, mushroom and ciabatta	19
Local Eggs - your choice of scrambled, poached or fried with Three Loaves Bakery bread	10

ADD SIDES

Bacon	4.5
Tomato	
Spinach	
Mushroom	
Toulouse pork sausage	
Salmon	
Avocado	
Whipped feta	

GRAZING *Available between 11am and 5.30pm*

Marinated lugurian and green Pemberton olives	6
Turkish bread, basil labneh, Dukka, EVOO	13
Baguette baked to order- chicken, butter lettuce, cucumber mayonnaise served with fries	14
Poppy Seed Bagel w/ Smoked salmon cos, avocado, caper & mustard vinaigrette fries	14
Thick cut chips w/ aioli	7

ADDITIONAL LUNCH *Available between 12pm and 3.00pm*

Eastern fried mini chicken schnitzel wings, fried corn, coleslaw cream and harissa	14
Salt flake and Schezwan pepper calamari on Malaysian chilli sauce	16
Grilled asparagus, Victorian prosciutto, hen's egg, manchego dressing and almonds	17
Heirloom beets, mint, yoghurt, watercress, quinoa and hazelnut dressing	16
Split Townsville king prawns, escabeche red peppers, parsley and shallots	17
Townsville scallops, potato carbonara, crispy bacon, egg, parmesan	18
Salad of slow roasted lamb, heirloom tomatoes, butter lettuce, pear and tapenade	20
Beer battered whiting with hand cut chips, white anchovy aioli, cos, radish, shallot salad with coleslaw cream	18 28
Steak sandwich w/ bacon, cos, cheddar, tomato, onion jam, chips	20
Massaman chicken curry, pickled vegetable spring roll, lemongrass coconut rice, chilli jam	26
North Queensland barramundi with ala greque eggplant, chorizo crumbs and basil labnah	33
From the Grill- all steaks served with potato skodallia, cos & radish salad, onion aioli	
300gm Kimberley Red grain fed Rib fillet - North Queensland	34
200gm Greenham grass fed Eye fillet - North West Cost Tasmania	35
300gm Sondella grain fed Rump - North Queensland	29

SIDES

Cos, radish, shallot and coleslaw cream	8
Shaved pear, fennel and goats cheese salad with lemon Dijon dressing	8
Potato skodalia	6
Creamy cauliflower, brussel sprout and bacon gratin	7

DINNER

Marinated Iugurian and green Pemberton olives	6	
Turkish bread, basil labneh, Dukka, EVOO	13	
Eastern fried mini chicken schnitzel wings, fried corn, coleslaw cream and harissa	14	
Salt flake and Schezwan pepper calamari on Malaysian chilli sauce	16	
Grilled asparagus, Victorian prosciutto, hen's egg, manchego dressing and almonds		17
Heirloom beets, mint, yoghurt, watercress, quinoa and hazelnut dressing	16	
Split Townsville king prawns, escabeche red peppers, parley and shallots	17	
Spring Bay scallops, potato carbonara, crispy bacon, egg, parmesan	18	
Hand cut pappardelle, pan fried chicken livers, fino cherry, jus gra, garlic	16	25
Beer battered whiting, hand cut chips, white anchovy aioli, cos, radish, shallot salad with coleslaw cream	18	28
Baked goats cheese with salad of seasonal vegetables, fig vino cotto, thyme crumb		26
Veal cutlet 'saltimbocco' with our own ricotta citrus gnocchi, broad beans, brown butter		33
Catalina seafood stew with fried calamari, king prawn, mud crab, scallops and barramundi, paprika aioli		33
Massaman chicken curry, pickled vegetable spring roll, lemongrass coconut rice, chilli jam		26
12 hour roasted Victorian lamb shoulder, pine nut hummus, Heirloom tomato, green olive tapenade		32
Western Plains rack of pork, coleslaw, braised Du Puy lentils, apple- sour cherry & calvados jus		34
North Queensland barramundi, ala greque eggplant, chorizo crumbs and basil labnah		33
From the Grill- all steaks served with potato skodallia, cos & radish salad, onion aioli		
300gm Kimberley Red grain fed Rib fillet - North Queensland		34
200gm Greenham grass fed Eye fillet - North West Cost Tasmania		35
300gm Sondella grain fed Rump - North Queensland		29

SIDES

Cos, radish, shallot and coleslaw cream	7
Shaved pear, fennel and goats cheese salad with lemon Dijon dressing	8
Thick cut chips w/ lime aioli	7
Potato skodalia	6
Creamy cauliflower, brussels sprout and bacon gratin	7

DESSERT *by Jess Hosken*

Orange blossom pana cotta , deep fried date cigar, saffron cream	14
Pan per dieu- goats cheese parfait with oven roasted figs and French cinnamon brioche	14
Four flavours of Chocolate petit fours - rose / almond praline / green tea / lemon sorbet	8
Bake vanilla cheesecake with sable, kumquat and thyme caramel	14
Affogato - Vanilla ice cream, espresso and Bailey's liqueur	14
De-constructed Vanilla Rose Cocktail – Cranberry ice, strawberry & vanilla Galliano “Jubes” Vanilla caramel “lollipop”, Midori liqueur	14
Twice baked cheese soufflé with petite pear and rocket salad and fruit salami	14
Jam pack dessert platter - selection of house made desserts <i>Designed to share between 3 to 6 guests</i>	45

Selection of cakes and slices are on display in our cabinet

DESSERT BEVERAGES

Kahlua Martini	15
Jam Donut Cocktail	15
Hennessy XO Cognac-France	20
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