



"With Pride & Passion"

JAM Corner is a local Townsville restaurant dedicated to providing seasonally inspired menus in a relaxed dining room.

We have a passionate and dedicated kitchen crew lead by Adam Gower. Adam who grew up hunting, fishing and gardening has been cooking since he was 14. He has worked in London, Melbourne and Tasmania. Adams grandmother has been his biggest cooking influence believing all food has a story and chefs are the cover to that story. Adam believes in sourcing the best produce locally where possible, sustainable and organic.

Events & Functions by Jam

Our function areas include

Luxe Room- A new beautiful private dining room located along Palmer Street is the perfect opportunity to celebrate any personal occasion or business gathering with seating available up to 18 guests.

Located upstairs "**A Level Above**" is an amazing private function room with large balconies overlooking the CBD and Ross River. We can tailor menus and occasions to suit your requirements. **A Level Above** can cater for sit-down functions up to 50 guests or cocktail up to 100.

Restaurant- Sunday evenings are available for exclusive hire including Weddings. The restaurant can also cater for large group bookings throughout the week.

Throughout the year we hold special events, if you would like to receive information please see one of the managers to be added to our data base.

We hope you enjoy our Spring/Summer menu



BREAKFAST

Blueberry yoghurt smoothie	8
Artisan baked bread toasted w/ preserves Selection of ciabatta, whole grain sourdough, house baked fruit loaf & gluten free	9
Honey toasted muesli with tea poached fruits,	14
'Ferro Roche' crepes with a vanilla rice bubble crumble, strawberries & cream	17.5
Jam's crumpets, local berries, vanilla butter, toasted coconut, honeycomb	17.5
Local tropical fruits, frozen passionfruit yoghurt, orange blossom syrup	17.5
Queensland avocado, wholegrain sourdough, whipped feta, Murray River salt flakes	13.5
Smoked salmon with potato rosti, poached egg, endive and guacamole	19
Spiced ham hock & bean 'enchilada', guacamole, corn salsa, poached egg	17.5
Pancetta & egg tartlet, tomato jam, goats curd, rocket, pine nuts	18.5

JAM CLASSICS

Eggs Benedict on toasted brioche with house made hollandaise <i>w/ Smoked ham</i>	17.5
<i>w/ Grilled mushroom</i>	17.5
<i>w/ Smoked Salmon</i>	19.5
Asian chicken omelette w/ snow pea, bean shoot, fried shallots and chilli jam	18.5
JAM packed - bacon, pork sausage, poached eggs, tomato, mushroom and ciabatta	19.5
Local Eggs - your choice of scrambled, poached or fried with Three Loaves Bakery bread	11.5

ADD SIDES

Bacon	4
Tomato	
Spinach	
Mushroom	
Toulouse pork sausage	
Salmon	
Avocado	
Whipped feta	

JUICE Orange, Orange & Mango, Apple, Cranberry, Strawberry & Cranberry, Pineapple, Tomato	4.5
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LUNCH *Available between 12pm and 3.00pm*

House baked bread topped with whipped feta, cinnamon honey	10	
Warm Pemberton olives, citrus, herbs	7	
7 secret spiced calamari, jammed chilli, coriander, orange & blossoms	16	
Steamed duck gyoza, mandarin, chilli, spring onions	15.5	
Fried chicken wings, coleslaw, Korean BBQ sauce	16.5	
Townsville scallops, yellow curry, young mango, peanut	18	
Sticky XO pork belly, cucumber, herbs, steamed bun	18	
Roasted chicken wrap, charred corn, stuffing, mayonnaise, ice berg, fat chips	15	
Salad of honey cured salmon belly, Middle Eastern slaw, Labneh, basil, zatar	19	
Salad of yellow curry chicken, papaya, mango, peanut, wakami & Asian herbs	19.5	
Asian chicken omelette, snow pea, bean shoots, fried shallot, chilli jam	18.5	
Jam's cheeseburger, Swiss cheese, our ketchup, pickles, Dijon, fat chips	19	
Spaghetti, Cloudy Bay clams, scallops, chilli, parsley, lemon, garlic	18.5	29
Orecchietti pasta, confit chicken, peas, tarragon, fresh mozzarella	18	27
Beer battered Whiting, citrus fruits, fat chips, pea mayonnaise, summer salad	18.5	29
Organic chicken filled with Persian feta and leek, corn custard, exotic mushrooms		31
Western plains pork 'schnitzel', kimchi, pear, maple bacon, sesame mayonnaise		32
300g Rib fillet, Devils butter, heirloom tomato, fat chips		35

SIDES

Spring greens, evo oil, chilli & lemon	6.5
Fat chips, jalapeno salt, lime mayonnaise	
Smoked beetroot, sumac yoghurt, wasabi	
Iceberg, reggiano, maple bacon, salad cream	

DINNER

Pemberton olives, citrus, herbs	7	
House baked topped with whipped feta, cinnamon honey	10	
7 secret spiced calamari, jammed chilli, coriander, orange & blossoms	16	
Steamed duck gyoza, mandarin, chilli, green onion	15.5	
Fried chicken wings, coleslaw, Korean BBQ sauce	16.5	
Sticky XO pork belly, cucumber, herbs, steamed bun	18	
Townsville scallops, yellow curry, young mango, peanut	18	
Potato & goats curd terrine, smoked beets, pine nut, basil	16.5	
Spaghetti, Cloudy Bay clams, scallops, chilli, parsley, lemon, garlic	18.5	29
Ricotta gnocchi, butternut, broad bean, heirloom tomato	18	27
Orecchietti pasta, confit chicken, peas, tarragon, fresh mozzarella	18	27
Beer battered Whiting, citrus fruits, fat chips, pea mayonnaise, summer salad	18.5	29
Huon salmon, beetroot risotto, cucumber, mint, horseradish yoghurt		32
Red duck curry, bio dynamic rice, salted pineapple, bok choy		32
Organic chicken filled with Persian feta and leek, corn custard, exotic mushrooms		31
Western plains pork 'schnitzel', kimchi, pear, maple bacon, sesame mayonnaise		32
Szechuan fried Townsville bug, rice paper roll, herbs, shoots, papaya, coconut, nahm jim		35
250g Eye fillet, oxtail marmalade, peas, truffle potato, soubise		35
300g Rib fillet, Devils butter, heirloom tomato, fat chips		35
SIDES		6.5
Spring greens, evo oil, chilli & lemon		
Fat chips, jalapeno salt, lime mayonnaise		
Smoked beetroot, sumac yoghurt, wasabi		
Iceberg, reggiano, maple bacon, salad cream		

DESSERT

Banana panna cotta, brownie, salted peanut brittle, caramel ice cream	14.5
Lemon curd, coconut sable, torched meringue, raspberry sorbet	14.5
Chocolate financier, rosewater jelly, rose sherbet, musk ice cream	14.5
Affogato - Vanilla ice cream, espresso and Bailey's liqueur	13
Apple tart, almond custard, crumble, rhubarb ice cream	14.5
Cheese -for today's selection please see your waiter Served with poached pear, ganache, chocolate water biscuit and mulled wine	18
Friends & family 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

Espresso Kahlua Martini		14
Hennessy XO Cognac- France		20
St Hallet Anniversary Tawny Port - Barossa		8
Penfolds Grandfather Port - Barossa		12
Mr Riggs 'Late Harvest Viognier	glass 7	38
Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Valley		45