



**Winter 2014
Restaurant Menu**

“With Pride & Passion”

“Surrounded by great produce and enjoying some amazing wine with our customers who feel more like family & friends...this has to be one of the best jobs in the world”

Chef/owner Matt Merrin and the kitchen crew are dedicated to provide modern seasonally inspired menus. Having worked in some iconic establishments in Perth & Melbourne, Matt and the team source the best produce from all over the country and are passionate about using our wonderful local North Queensland suppliers

Events & Functions

Luxe - Private Dining Room - an elegantly appointed room, perfect for celebrating any personal occasion or business gathering in style, seating available between 6 - 18 guests

A Level Above - located upstairs is a panoramic private function room with large balconies overlooking the CBD & Ross River. We can tailor menus and occasions to suit your requirements, functions of up to 50 guests sit down or cocktail functions up to 100

Restaurant - available for exclusive hire including Weddings

Special Events - throughout the year we hold events including degustation dinners and our celebrated Melbourne Cup luncheon. To receive our quarterly newsletter, inquire at reception to be added to our data base



Vegetarian menu available on request



TO START

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| Crumbed Queen + Ligurian olives w/warm ciabatta, aioli | 9 |
| Grilled pizza bread, fior di latte, rosemary, chorizo + olive salsa | 9 |
| Thai prawn + ginger rolls w/Nahm Jim dipping sauce | 13 |
| Southern confit + pressed chicken wings, bourbon glazed barley, Jalapeño pop, BBQ lime | 15 |
| Chicken liver pâté, bacon mousse, toasted brioche, pickled vegetables, onion puree, red wine gel | 15 |

ENTRÉE

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| Fresh Coffin Bay oysters | Mignonette dressing | 3ea |
| | Panko crumbed w/Qld finger lime caviar & chilli mayo | |
| | Baked- wrapped in pancetta, Korean BBQ sauce | |
| Vietnamese coconut & galangal soup with naked chicken dumplings | 17 | |
| Rannoch Farm quail, carrot puree, foie gras cigar, peas, quail jus | 23 | |
| Duck breast, mushroom truffle cream, blackened corn, hay emulsion | 18 | |
| Prawn tortellini, prawn cream sauce, fennel bavarois | 20 | |
| Townsville bug, pickled shallot & kale on a shellfish butter risotto, ginger salt | 22 | 34 |
| Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce | 18 | 28 |
| Mushroom fettuccini, sage, beurre noisette, shaved Grana Padano | 18 | 28 |
| Winter salad- green asparagus, mixed baby beets, beetroot puree, witlof, hazelnut dressing, grilled halloumi | 19 | |

MAINS

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| North Qld fresh fish w/Moroccan carrot, harissa, feta, green olive, mint + freekeh salad, chips <i>Grilled or beer battered</i> | 22 | 34 |
| Massaman curry- slow roasted shredded free range pork + organic pumpkin w/coriander, lime, shallot + chilli, black rice | | 30 |
| Twice baked zucchini + goats cheese soufflé w/potato gratin, pickled zucchini, puffed quinoa | | 29 |
| Almond crusted salmon on saffron prawn risotto, clams, caramelised lemon dressing | | 35 |
| Leatherwood honey + rosemary glazed chicken ballottine on a fregola + barley risotto w/confit chicken, broad beans, ricotta pesto, fennel pollen | | 34 |
| 300gm <i>Grass Fed</i> Pure Black Natural Tasmanian Angus Rump w/baked cauliflower mac + quattro formaggi | | 35 |
| 250gm <i>Grain fed</i> Eye fillet w/osso bucco cannelloni, Jerusalem artichoke puree, crispy kale, baby beet chips, spiced brioche | | 39 |
| 400gm <i>Grass Fed</i> Pure Black Natural Tasmanian Angus Rib on the bone w/creamy mash and béarnaise | | 42 |
| <i>Winter Dish for two</i> | | |
| Slow roasted lamb shoulder w/heirloom carrots, baba ganoush, crispy Persian feta, minted yoghurt + harissa | | 34pp |
| <i>Five Course Degustation menu—see your waiter</i> | | 66 |
| | With matching wines | 99 |
| | With premium wines | 125 |

SIDES

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| Chips, Murray River salt flakes, aioli | 6 |
| Creamy mash | 7.5 |
| Baby beetroot + feta + Freekeh salad | 7.5 |
| Broccolini tossed w/Italian parsley, sultanas, caramelised lemon dressing | 7.5 |
| Baked cauliflower mac quattro formaggi | 7.5 |

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The logo for JAM, featuring the letters 'JAM' in a stylized, handwritten font with a horizontal line underneath the 'M'.

DESSERT

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| Lemon, ginger + raspberry tart, Limoncello sorbet, petite meringues, lemon curd | 15 |
| Dark Callebaut chocolate fondant, poached petite pears, mulled wine, vanilla ice cream | 15 |
| <i>Peanut butter & Jam</i> - Peanut butter brioche, raspberry jam, raspberry jel, fresh raspberries, peanut butter ice cream | 15 |
| Mandarin steamed pudding, rum+ raisin ice cream, rum syrup | 15 |
| Affogato- Di Manfredi espresso, chocolate ice cream, Baileys liqueur | 11 |
| Artisan cheeses served w/ lavoche, crisp breads + truffle honey | 1/serve 12 2/serves20 3/serves30 |

Soignon Buche Blanche - France. *Soft ripen goat's cheese from Loire Valley, a region renowned for its world class goat's cheese. The cheese interior bright white with a mild tangy flavour dotted with sweet notes of caramel*

Gorgonzola Dolce- *Milder version of Gorgonzola, sweet & gentle, rich & creamy*

Pyengana Cheddar- Tasmania. *Matured to 12 months or more this cheese develops a very nutty and aged taste*

DESSERT BEVERAGES

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| Espresso Martini- Skyy vodka, Kahlua coffee liqueur, fresh espresso, crème de cacao, dash vanilla Gomme | 15 |
| Yalumba FSE 8B Boytrytis Viognier SA Wrattobully | Glass-8 38 |
| Craigmoor Botrytis 2009 (375ml) NSW Mudgee | 32 |
| Josef Chromy Boytrytis Riesling (375ml) Tasmania | 38 |
| Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Valley | 40 |
| Penfolds Grandfather Port, Barossa Valley, SA | 12 |
| St Hallet Anniversary Tawny, Barossa Valley, SA | 8 |
| Baileys of Glenrowan Topaque, Glenrowan Vic | 7 |
| Seppeltsfield Para Grand Tawney, Barossa Valley, SA | 9 |

COGNAC

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| Hennessy XO | 18 |
| Hennessy V.S.O.P | 12 |
| Rémy Martin VS | 9 |

RICE WINE

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| Wenjun | China-Sichuan | 12 |
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