



### MODERN NORTH QUEENSLAND CUISINE



Throughout the year we hold various special events including Taste The North, Wine Dinners and our celebrated Melbourne Cup luncheon. Join our mailing list to stay up to date.

The restaurant is available for exclusive hire, including weddings.



Elegantly appointed private dining room, perfect for celebrating any personal occasion or business gathering in style. Seating available 6 -18 guests



The stylish 'Loft' is perfect for any celebration/event. Enjoy delicious food and drinks up at the rooftop Bolli bar and function room with views of the CBD and Ross River. Menus can be tailored to suit your requirements. Functions for up to 50 guests sit down or cocktail events up to 100.



2015 Qld Contemporary Australian Restaurant- Informal  
2015 Qld Breakfast Restaurant

## To Start

	E	M
Crumbed Queen + wild Australian olives, ciabatta, aioli	9	
House baked caramelized onion + goat's curd brioche	10	
Shredded chicken + ginger Thai rolls, herb + pawpaw salad, Thai BBQ sauce	15	

## Entrée

Coffin Bay oysters Tempura coated, soy, chili ginger gel Red wine shallot dressing Nahm Jim vinaigrette	3/12	6/22	12/39
Pork wontons, Blue Swimmer crab + pawpaw roll, Sriracha gel, wasabi gel, soy + mirin sauce, sea greens		20	
Dragon fruit cured prawn + barramundi, pomegranate, citrus, red elk		19	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce		18	28
Tasmanian scallops, blood orange, kalamansi gel, rhubarb gel, violet praline, oyster mushrooms			20
Innisfail Barking crayfish, calamari + herb salad, finger lime panna cotta		24	
Quail, barberry sauce, yoghurt, puffed wheat, walnut + pickled raisin		24	
Backfatters pork jowl, smoked fennel yoghurt, brandy compressed watermelon, shaved fennel, curried tapioca crisp		22	

## Pasta

Wholemeal pan-fried gnocchi, Jourama Farms mushrooms, chard, almonds, bay leaf + juniper cream	18	29
Linguini tossed with prawns, calamari, chilli, garlic, parsley, olives, Pinot Gris	20	32

*Vegetarian menu available on request*

*Credit card surcharges apply 1% Visa/MC/PayWave & 2.5% Amex/Diners*

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

## Mains

	E	M
Market fish + chips w/grains, pumpkin, cucumber + pickled raisin salad <i>Grilled or Beer Battered</i>	23	34
North Qld barramundi + prawns, chilli + ginger broth, oyster mushroom, kale		37
Spatchcock, corn cheesecake, almond gazpacho, pea crumb		37
Walnut + muscatel duck roulade, quince, licorice gel, radish, golden beets, chestnut crumb, goat's curd		37
Western Plains pork loin, pineapple chilli relish, lychee gel w/ salad of snake beans, Jourama Farms shiitake, compressed apple, Vietnamese mint		37
'Dish for two' 12 hours roasted lamb shoulder, almond + caper crumb, kipfler + rocket salad, spiced cauliflower + cream		36pp
Black Angus eye fillet, baby beets, olive soil, mushroom cream		38
Black Angus rib eye fillet, glazed onions, horseradish + goats chevre croquette, kale, jus		38
<b>Six Course Degustation menu—see your waiter</b>		70
	With matching wines	100
	With premium wines	125

## Sides

Chips with aioli	6.5
Roasted kipfler potatoes tossed w/rocket, pressed blood orange virgin oil	7
Summer shaved coconut, walnut, compressed cucumber, pomegranate salad	7.5
Mixed leaves, Persian feta, beetroot pickle, orange dressing	7.5
Roasted baby beets, mushroom cream, olive soil	7.5
Broccolini, kale, glazed onion, pea, smoked garlic puree	8

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## Dessert

Baked pumpkin cheesecake, ginger soil, citrus gel, candied pecan, nutmeg labneh	15.5
Drunken autumn fruits, apricot + nut crumb, white chocolate leaves, spiced rum + raisin ice cream	15.5
'Dessert for two baked to order' hot fudge + walnut brownie, roasted pear gel, raspberry dust, white chocolate ice cream, butterscotch milkshake	24
Citrus burst terrine, coconut mousse, sticky black rice, fig, sesame crisp	15.5
Selection of Jam's house made ice cream + sorbet	13.5
Selection of house made Petit fours	1/4    2/7    3/10    4/12
Affogato- Bailey's ice cream, chocolate + hazelnut biscotti, espresso	11

Artisan cheeses served w/red wine + walnut loaf, fruit chutney, crisp breads, muscatels

35gm, serve    1/cheese 14    2/cheese 22    3/cheese 33    4/cheese 42

**Brie Du Bourgogne** –France *Decadent triple-cream cheese, full flavour with a smooth, melt-in-the mouth texture*

**Stilton Colston Bassett** – England- *Pleasant herby tang of the blue veining with contrasting rich & creamy tones*

**Cabot Clothbound Cheddar**- USA *Matured to 12 months. Balanced cheddar with layers of lingering nutty, slightly fruity & nearly buttery flavor, while finishing with the mellowness of caramel undertones. se develops a very nutty and aged taste*

**Manchego**- Spain *Made from Manchego sheep's milk. Aged for 6 months and acquires a caramel & nutty flavour*

## Dessert Cocktails + Beverages

Espresso Martini- Vodka, Tia Maria, Licor 43, Espresso	15
London Mist- Edgertons pink gin, Cointreau, orange sphere, macadamia + orange praline	16
Yalumba FSE 8B Boytrytis Viognier SA Wratttonbully	<b>Glass-8.5</b> 38
Craigmoor Botrytis 2009 (375ml) NSW Mudgee	29
Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Valley	40
Penfolds Grandfather Port, Barossa Valley, SA	12
Baileys of Glenrowan Topaque, Glenrowan Vic	7

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