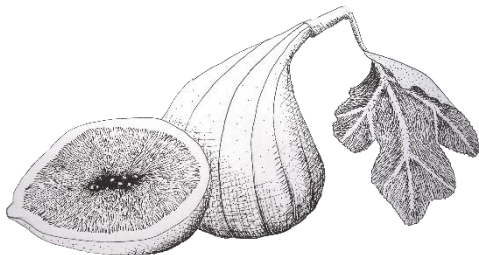


Jam



AUTUMN VEGETARIAN MENU

ENTREE

Crumbed Queen + wild Australian olives w/warm ciabatta, aioli
10

Clay pot lemon, honey + thyme bread, whipped goat's cheese 11

Autumn pumpkin tortellini, goats cheese cream, lime, balsamic pearls, herbs
E 20/ M 30

Goat curd, fig, Bowen Tomatoes, cauliflower crumb, basil oil 19

Sweet potato + tapioca bean curd rolls, daikon salad, sweet + sour dipping sauce 15

MAIN

Confit beet, crumbed 63-degree egg, roasted carrot, ancient grains,
pepita, black garlic & herb yoghurt 27

Handmade gnocchi, sweet corn + almond emulsion, peas, cavolo nero, Manchego 27

Pumpkin + apple risotto, smoked feta, radicchio 27

Vegetable laksa, coconut rice, slaw 27

SIDES

Chips, Murray River salt flakes, aioli 6.5

Tossed Asian greens, spicy tamarin dressing, toganashi 7.5

Roasted carrot, pepita, black garlic & herb yoghurt 7.5

Baby cos, bbq asparagus, labneh, crumbed 63-degree egg, barberries 7.5