



RESTAURANT BREAKFAST MENU

GREEN SMOOTHIE – APPLE JUICE, SPINACH, KALAMANSI, MINT + GINGER	9
ARTISAN BAKED BREAD – TOASTED W/HOUSE-MADE PRESERVES AND HOUSE MADE BUTTER: CIABATTA, WHOLEGRAIN OR CHARCOAL SOURDOUGH, RYE, BRIOCHE FRUIT LOAF, GLUTEN FREE	9
SEASONAL & REGIONAL FRUIT PLATE W/MUNGALLI CREEK YOGHURT	15
BIRCHER MUESLI W/BERRY CURD, GINGERBREAD CRUST, APPLE GEL, BERRIES	15
PANCAKE – RASPBERRY + RICOTTA, BERRIES, LEMON CURD, CINNAMON NUT TEXTURES	17
FRENCH TOASTED PUMPKIN BREAD W/POACHED APPLE, STRAWBERRIES, FRESH HONEYCOMB, TOASTED COCONUT	17
CRUMBED FIOR DE LATTE, POACHED EGG, REGIONAL TOMATO, BASIL, SHALLOT, HERB OIL, CIABATTA	18
QUEENSLAND AVOCADO, WHOLEGRAIN SOURDOUGH, WHIPPED PERSIAN FETA, SPICE TEXTURES ADD POACHED EGG	17 19
SADDLE MOUNTAIN PASTURED FREERANGE EGGS W/ARTISIAN BAKED BREAD	13
DOSA- LENTIL PANCAKE W/ALOO GOBI POTATOES, MASALA TOMATO CHUTNEY, RAITA SPICED MINT + COCONUT RELISH	18
HOUSE SMOKED SALMON, POACHED EGGS, MINTED YOGHURT, RYE WAFER, PICKLED ONION, NUT SPICE, BLACK GARLIC AIOLI	21
OPEN OMELETTE W/BACON, GOATS CHEESE, ONION, ROCKET, ZHOUG, CIABATTA	19
ASIAN CHICKEN OMELETTE W/SNOW PEA, BEAN SHOOT, FRIED SHALLOTS AND CHILLI JAM	18.5
TOWNSVILLE TIGER PRAWNS, ASPARAGUS, POACHED EGG, HOLLANDAISE, PRAWN + PEA CROQUETTE, HERBS	22
JAM PACKED – BACON, POACHED EGGS, HOUSE MADE ITALIAN BEEF SAUSAGE, JOURAMA MUSHROOM ROASTED VINE RIPENED CHERRY TOMATOES, CIABATTA	21

JAM'S BENEDICT SELECTION

BACON	SMOKED SALMON	SMOKED HAM	MUSHROOMS + SPINACH	20
ON TOASTED BRIOCHE W/ HOUSE MADE HOLLANDAISE, CHIA WAFER, PETITIE ALMOND, COCONUT, APPLE + ZUCCINI SALAD				

SIGNATURE RANGE

SHREDDED CHICKEN, ASIAN SLAW, AVOCADO, POACHED EGGS, CORN BRIOCHE, SRIACHA HOLLANDAISE	20
HOUSE MADE RICOTTA, SMOKED SALMON, RYE, EGGS, DILL HOLLANDAISE	21

Add sides

- to accompany a meal

BACON / AVOCADO / SMOKED SALMON / HOUSE MADE ITALIAN BEEF SAUSAGE / GRILLED HAM	4.5
ROASTED MUSHROOM / SPINACH/ WHIPPED FETA / ROASTED VINE TOMATO	3.5

