



RESTAURANT BREAKFAST MENU

SUMMER SMOOTHIE – MANGO, COCONUT WATER, MINT + GINGER	9.5
ARTISAN BAKED BREAD – TOASTED W/HOUSE-MADE PRESERVES AND HOUSE MADE BUTTER: CIABATTA, WHOLEGRAIN OR CHARCOAL SOURDOUGH, RYE, BRIOCHE FRUIT LOAF, GLUTEN FREE	9.5
SEASONAL & REGIONAL FRUIT PLATE W/MUNGALLI CREEK YOGHURT	15
BIRCHER MUESLI W/BERRY CURD, GINGERBREAD CRUST, APPLE GEL, BERRIES	15
PANCAKE – RASPBERRY, PASSIONFRUIT CURD, WATTLESEED CRUMB, YOHURT ICE CREAM	17.5
QUEENSLAND AVOCADO W/WHOLEGRAIN SOURDOUGH, WHIPPED PERSIAN FETA + TEXTURES	19.5
ADD POACHED EGG	22
SUNFLOWER SEED BANANA BREAD, RICOTTA, BERRY COMPOTE, LOCAL HONEY	17.5
SADDLE MOUNTAIN PASTURED FREE RANGE EGGS W/ARTISAN BAKED BREAD	14
CRUMBED FIOR DE LATTE, POACHED EGG, TOMATO, BASIL, SHALLOT, HERB OIL, CIABATTA	18
SMASHED PEA + QUINOA CROSTINI ON HOUSEMADE OLIVE BREAD, JAMÓN, TRUFFLE OIL, FETA, POACHED EGG	19.5
BROWN RICE NASI GORENG, PRAWN SCRAMBLED EGGS, HERBS, SOY	22
TURKISH BAKED EGGS WITH HERBS, YOGHURT, FETA, PITA, DUKKA	16.5
ADD BACON	19.5
ASIAN CHICKEN OMELETTE W/SNOW PEA, BEAN SHOOT, FRIED SHALLOTS + CHILLI JAM	20
OPEN OMELETTE W/BACON, GOATS CHEESE, ONION, ROCKET, ZHOUG, CIABATTA	19.5
JAM PACKED – BACON, POACHED EGGS, HOUSE MADE PORK + FENNEL SAUSAGE, MUSHROOM, ROASTED TOMATOES, CIABATTA	22

JAM'S BENEDICT SELECTION	20
BACON MUSHROOM +SPINACH SMOKED HAM SMOKED SALMON ON TOASTED BRIOCHE W/ HOUSE MADE HOLLANDAISE, CHIA WAFER, PETITE ALMOND, COCONUT, APPLE + ZUCCHINI SALAD	
SIGNATURE RANGE	
SHREDDED CHICKEN, ASIAN SLAW, AVOCADO, POACHED EGGS, CHARCOAL SOURDOUGH, SRIRACHA HOLLANDAISE	

Add sides	- to accompany a meal
BACON / AVOCADO / SMOKED SALMON / HOUSE MADE PORK + FENNEL SAUSAGE / GRILLED HAM	4.5
ROASTED MUSHROOM / SPINACH / WHIPPED FETA / ROASTED TOMATO	3.5

Our pastured free range eggs are locally sourced from Saddle Mountain Farm – Hervey's Range

