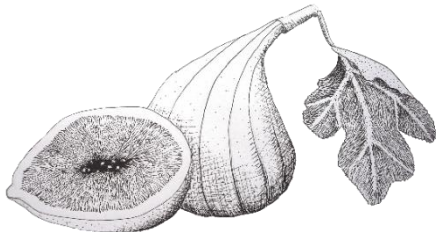




JAM



## SUMMER VEGETARIAN MENU

### ENTRÉE

Crumbed Queen + wild Australian olives w/warm ciabatta, aioli 12

House baked olive brioche, basil oil, JAM spice textures 11

Quinoa fritters, Summer eggplant salad, feta, grapefruit, pine nuts + mint 18

Zucchini flower, walnut + feta croquette, pear, local honey + orange dressing 19

### MAIN

Pumpkin + goats cheese tartlet, Fried cauliflower, tahini, smoked almonds,  
pomegranates, spice 20

Handmade corn + caramelized leek ravioli, golden raisins, fennel, bay corn,  
parmesan + pine nut crumb E18.50 / M30

Vegetable laksa, steamed pumpkin, stir fried rice 27

### SIDES 8

Chips, Murray River salt flakes, aioli

Asian greens, sesame, Sichuan sauce

Cos, goats cheese mousse, grains, herb dressing

Olive whipped potato mash

Bowen tomato, fried Fior Di Latte, shallot, basil

\*Vegan options can be catered for on request, please let us know some things you enjoy