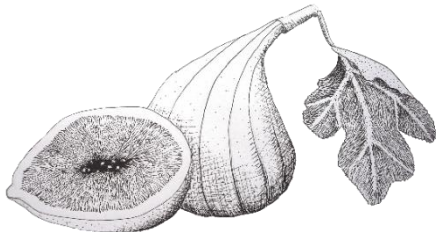




JAM



AUTUMN VEGETARIAN MENU

ENTRÉE

- Crumbed Queen + wild Australian olives w/warm ciabatta, aioli 12
- House baked charcoal brioche with Misty Mountains quark, pear, JAM 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
- Spaghetti with pesto, rocket, bbq eggplant, Autumn mushrooms, parmesan 25

SIDES 8

- Chips, Murray River salt flakes, aioli
- Broccolini + Asian greens, crispy shallots, shallot oil
- Cos leaves, roasted pear, parmesan shavings, lime vinaigrette
- Creamy potato mash
- Fried cauliflower, tahini, smoked almonds, pomegranates, spice
- Sautéed Autumn mushrooms, spring onions, black shallot butter

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

