

DINNER MENU

JAM

To Start

House baked brioche, quince balsamic, JAM spice textures	10
Crumbed Queen olives + marinated wild Australian olives, ciabatta, aioli	12
Chicken + ginger Thai rolls, sweet + sour sauce	17
Duck gyoza, soy, dark chilli paste	16

Entree

Zucchini flower, walnut + feta croquette, pear, local honey + orange dressing	19	
Townsville steamed prawn + house cured Kingfish, finger lime, kaffir dressing	20	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	
Quail, eggplant nahm prik, chicken + mushroom san choy bow	20	
Spaghetti, house smoked salmon, calamari, clam, pea, evoo, chilli, garlic, parsley	20	31
Gnocchi, slow braised lamb neck, tomato ragu, pecorino	20	31
Pork belly, polenta, Jerusalem artichoke, apple jus, pine nut-parmesan crumb	20	31

Mains

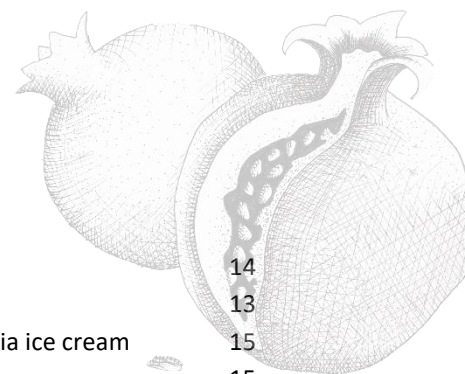
North Qld barramundi + chips -grilled or beer battered, yuzu aioli	25	35
Roast pumpkin, spelt, black barley, sour cherry labneh		
Black sesame market reef fish, lemongrass curry, lotus root, samphire, prawn fried rice		35
Western Plains pork loin with bamboo rice crust, Asian greens, street chilli sauce		35
Roast duck yellow curry with sweet potato + snake beans, saffron + ginger rice		33
Tamarind + chilli chicken, sautéed vegetables, ginger + shallot sauce, coriander pesto		30
Black Angus eye fillet, roasted carrot, baby beet, parsnip + potato puree, red sorrel, jus		40
MSA grain fed Rib fillet, jus, creamy mash, black shallot butter		38

Sides

Chips, Murray River rosemary salt flakes, aioli		8
Salad of cos, roast pumpkin, spelt, black barley, sour cherry labneh		
Ox Heart tomato, basil oil, roasted feta, shallot, sea parsley		
Creamy whipped potato mash		
Broccolini + Asian greens, crispy lotus root, street chilli sauce		

Dessert

Apple crumble mess, toffee apple, rum + raisin ice cream	14
Strawberry + rhubarb brulee, vanilla bean ice cream	13
Clay baked dark chocolate fudge cake, Pashmac saffron floss, macadamia ice cream	15
Honeycomb + peanut butter chocolate parfait, ginger bread	15
Affogato- House-made chocolate ice cream, almond biscotti, espresso, Bailey's	12.5
Artisan cheeses served w/ red wine + walnut loaf, crisp breads, dried fruit chutney, muscatels	
35gm, serve 1/cheese 14 2/cheese 22 3/cheese 33 4/cheese 42	



*Lunch menu, vegetarian menu and kid's menus available