



*Jam*

## North Queensland Cuisine

### Tasting Menu

#### *Amuse bouche*

Townsville oven baked half shell scallops, bacon foam, Jamón crisps

#### *First entrée*

Gnocchi, cep cream, peas, pickled cauliflower, Grana Padano

#### *Second entrée*

Pork belly, preserved peach, goats cheese foam, pickled onion puree, elk, pine nut za 'atar

#### *Main*

MSA Black Angus eye fillet, ham hock kataifi, eggplant + mustard cream, pickled shallot

#### *Palate cleaner*

Summer passionfruit sorbet

#### *Dessert*

Limoncello + quark cheesecake, lemon curd, meringue crisps

#### **Six Course Tasting Menu**

75

*With French Champagne & matching wines- see your waiter*

120



*Vegetarian menu available on request*

*Handling fee of 1.1% applies to all card transactions; 10% Public Holiday surcharge*