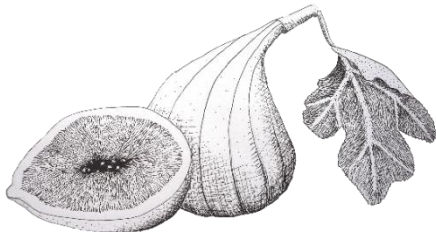


Jam



## SUMMER VEGETARIAN MENU

### ENTREE

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

Heirloom baby beets + tomatoes, walnut, Gippsland Shadows of Blue,  
+ basil salad, red wine + shallot vinaigrette 16

Fried silken tofu, seaweed on Malaysian chilli sauce 17

### MAIN

Asparagus, goats cheese + caramelized onion tartlet with seasonal salad 20

Gnocchi, cep cream, peas, pickled cauliflower, Grana Padano E19 / M29

Risotto, broccolini, peas, green sauce, comte 25

Vegetable laksa, steamed pumpkin, stir fried rice 27

### SIDES 7.5

Chips, Murray River salt flakes, aioli

Broccolini + greens and chive cream

Salad of cos, compressed apple, spelt, tendrils, black barley, lemon dressing

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