



*Jam*

## North Queensland Cuisine Tasting Menu

### *Amuse bouche*

Chiang Mai curry chicken soup

### *First entrée*

Tempura local zucchini flower, whipped feta, Tablelands rain forest honey, romesco, pumpkin, grains, elk, Joseph cold press virgin oil

### *Second entrée*

Pork belly, Ebuta Dairy goat feta tortellini, quince, tarragon oil

### *Main*

Duck breast + confit leg, beet+ feta ravioli and textures, red wine jus

### *Palate cleaner*

Ebuta Dairy strawberry goat milk sorbet

### *Dessert*

Winter saffron rice pudding, passionfruit jelly, orange + pistachio cigar

**Six Course Tasting Menu**

75

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

120



AWARD  
WINNER  
2019

