



JAM

North Queensland Cuisine

Tasting Menu

Amuse bouche

Spiced lemon cured salmon, yuzu gel, togarashi wafer

First entrée

Pumpkin + Swiss chard ravioli, almonds, pepita, sage, Ebuta goats feta

Second entrée

Thai red curry with goat, sweet potato, chickpea, herbs, aromatic rice

Main

Duck breast, saffron feta tortellini, carrot, textures, savoy + Jamón foam, jus

Palate cleanser

Summer sorbet

Dessert

Hazelnut plaisir sucré, milk chocolate mousse, praline

Six Course Tasting Menu

With French champagne & matching wines- see your waiter

80

125

