



Jam

North Queensland Cuisine

Tasting Menu

Amuse bouche

Townsville half shell scallops with zhoug + pickled blueberries

First entrée

Fried local zucchini flowers with whipped feta, pumpkin risotto, black garlic puree

Second entrée

Rabbit tortellini, Jamón, cannellini cream, kale oil, parmesan quinoa wafer

Main

Duck breast, ricotta tortellini, carrot, textures, savoy + Jamón foam, jus

Palate cleanser

Summer sorbet

Dessert

Raspberry + mango mousse cake, pistachio crisp, coconut ice cream

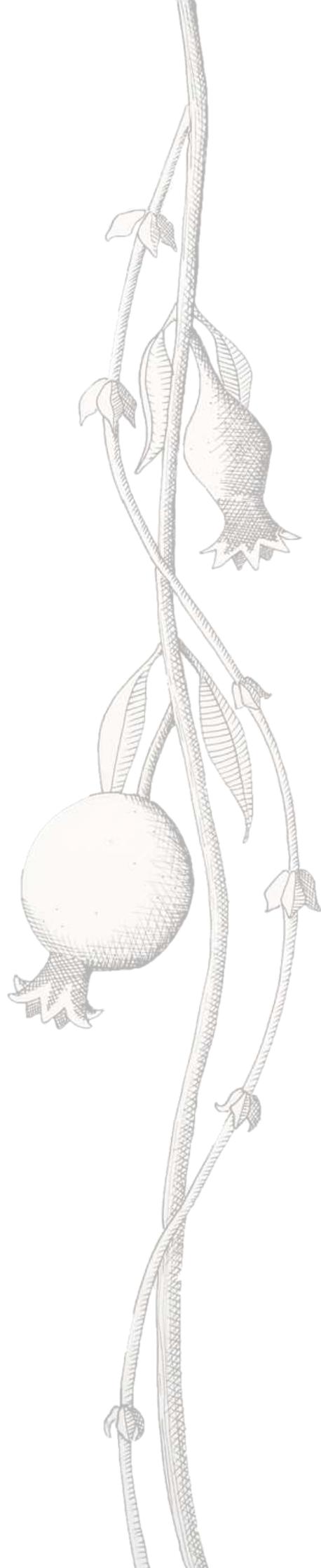
Six Course Tasting Menu

80

With French champagne & matching wines- see your waiter

125





<i>Snacks + entrée</i>	E	M
Crumbed Queen olives + marinated wild Australian olives, ciabatta, aioli	15	
Chicken + pickled ginger wontons, crispy Funori, Sichuan sauce	16	
Bao buns- tempura chicken, kimchi mayo, purple cabbage slaw	16	
Fried local zucchini flowers with whipped feta, pumpkin risotto, black garlic puree	18	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	
Townsville half shell scallops with zhoug + pickled blueberries	19	
Sashimi salmon, chili +soy ginger, avocado + wasabi puree, sea succulents	20	
Duck breast carpaccio, hazelnut cream, Davidson plum, grains, hibiscus	20	

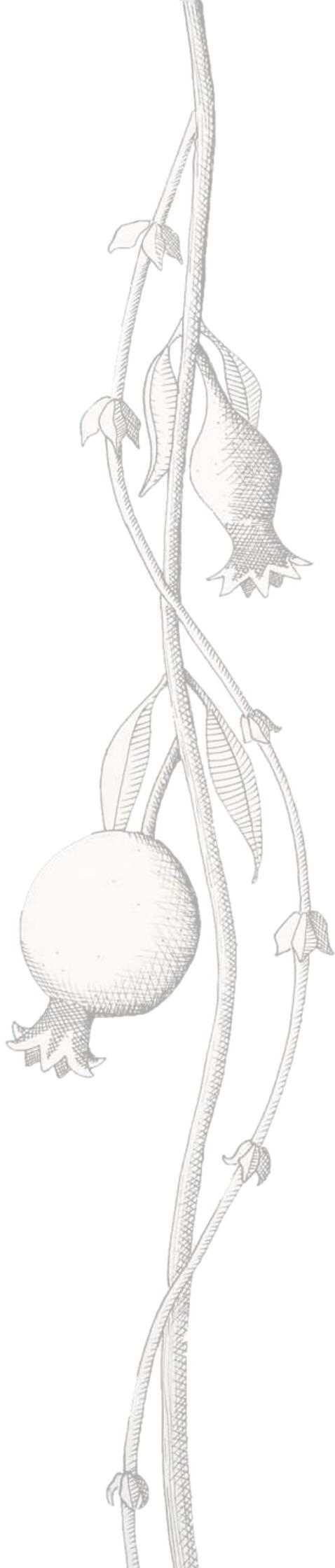
Mains

Corn + leek ravioli, blackened corn, sage, torched feta, caramelized onion puree		30
Rabbit tortellini, Jamón, cannellini cream, kale oil, parmesan quinoa wafer	25	33
Fish + chips- North Qld barramundi <i>-grilled or lightly battered</i> salad of baby beetroot, quinoa and heirloom tomato salad, house tartare	25	33
Thai BBQ chicken, laksa sauce, bamboo fried rice, roasted pumpkin, lotus		30
Duck breast, ricotta tortellini, carrot, textures, savoy + Jamón foam, jus		39
Western Plains pork saddle, gnocchi, brussel cream, date, goats chevre, ash		36
Veal saltimbocca Milanese with tomato, capers, courgette, basil & mozzarella salad		39
MSA Black Angus eye fillet, baby carrot, almonds, olive soil, burnt onion, jus		39

Sides

Chips, salt flakes, aioli		7.5
Tomato, capers, basil, mozzarella, shallot vinaigrette		
BBQ broccolini, kale, hazelnut, manchego		
Baby cos salad, avocado, gremolata		





Dessert

Raspberry + mango mousse cake, pistachio crisp, coconut ice cream	16
Our tiramisu- coffee mascarpone, chocolate sponge, Kahlua, Ebuta coffee ice cream	17
Chocolate caramel brulee, brandy wafer, vanilla ice cream	15
Affogato- vanilla bean ice cream, almond biscotti, espresso, Baileys	13
Dessert platter- <i>selection of house made desserts to share 3- 4 guests</i>	50

Artisan cheeses served w/lavouche, fruit chutney, muscatels
 35gm, serve 1/cheese 15 2/cheese 25 3/cheese 35

Witches Chase Triple Cream Brie –QLD Tambourine Mountain.

A very rich, robust, full flavoured cheese that has a flowing texture and full creamy flavor.

Gippsland Shadows of Blue – Victoria.

*Double cream blue, wrapped in natural bees wax and aged for 2-3 months.
 Mild creamy blue cheese*

Pyengana Aged Cloth Cheddar- Tasmania.

*It has sweet upfront notes with complex after tones, matured 15 -24 months.
 Characteristics; a sweet nutty flavour and flaky dry texture.*

