



# Valentine's Day @ JAM

## Five Course Degustation

\$120pp includes a glass of French Champagne on arrival + Heart Chocolate Brownie locally made by Nourishing Bites  
With full wine pairing \$150

### *Amuse Bouche*

Townsville scallops, Nahn Jim, watermelon, pickled cucumber + ginger

### *First Entree*

Gnocchi, wild mushroom cream, tarragon, wood ear mushrooms

### *Second Entree*

Lamb loin, cranberry puree, beets, torched feta, blistered grapes

### *Main Course*

Duck breast, beans, roasted stone fruit, fennel, Ximenez + cherry sauce

### *Dessert for two*

Molten chocolate lava cake, glazed pear, strawberry sorbet

## A la carte Menu

**Lunch \$70** Two course a la carte menu or **\$90pp** Three course a la carte menu

**Dinner \$90pp** Three course a la carte menu

All bookings include Heart Chocolate Brownie locally made by Nourishing Bites to take home

### *Entrée*

Gnocchi, wild mushroom cream,  
tarragon, wood ear mushrooms

Townsville scallops, Nahn Jim,  
watermelon, pickled cucumber +  
ginger

Salt flake + Sichuan pepper dusted  
calamari on Malaysian chilli sauce

Lamb loin, cranberry puree, beets,  
torched feta, blistered grapes

Chicken + shredded pork Thai  
rolls, pickles, soy

### *Main*

Summer pumpkin + feta  
tortellini, cauliflower puree,  
peas, leek, tendrils  
N-Qld barramundi + chips with  
salad of peas, leek, labna,  
cucumber + herbs, fries

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

Duck breast, beans, roasted stone  
fruit, fennel, Ximenez + cherry  
sauce

MSA Rib fillet 300gm, potato rosti  
ball, pickled beet, charred corn,  
quinoa

### *Sides \$7.5*

Chips, salt flakes, aioli

BBQ broccolini, kale, hazelnut  
Baby cos salad, avocado, gremolata

### *Dessert*

Mango + coconut panna cotta,  
stonefruit + yoghurt ice cream,  
grilled stone fruit

Molten chocolate lava cake,  
raspberry sorbet, glazed pear

Orange + finger lime semifreddo,  
jaffa chocolate + macadamia  
crumb, St Germain gel

Golden Gaytime affogato, Baileys,  
espresso

Maffra Cheddar served w/crisp  
breads, fruit chutney, muscatels

