

OCTOBER 2021
GUEST CHOICE up to 20pax
2 COURSES \$65PP
3 COURSES \$75PP
SIDES \$9

JAM

ENTRÉE

GUEST'S CHOICE AT THE TABLE

Salmon sashimi, pickled clams + sea greens, cucumber, yuzu pearls, kabayaki sauce

Townsville zucchini flowers, cauliflower + almond cream, chimichurri puffed lentils

Townsville scallops, kelp gribiche, sweet pickled cucumbers

Gnocchi, wild mushroom cream, tarragon, mushrooms

Tempura quail, almond milk tofu, mushroom, asparagus, chilli sauce

MAIN

GUEST'S CHOICE AT THE TABLE

Spring ricotta + pea ravioli, asparagus, chestnut cream, mint oil, lemon zest, torn buratta

Local Barramundi, grilled or battered, asparagus + crispy Brussel sprouts, Persian feta, fries

Duck breast, potato fondant, witlof, pickled cherries + onion, cherry kuzu

Smoked lamb loin, Jerusalem artichoke tortellini, charred leek cream, caponata

250gm Eye fillet, scorched broccolini with black bean glaze + herbs, shiitake mushrooms, jus

SIDES \$9

Tempura broccoli, spicy chilli sauce

Harissa roasted cauliflower, whipped tahini, sunflower + wattleseed dukkah

Heirloom beets + tomato, goats curd, radish, spiced textures

Leaf salad, lemon + caper vinaigrette

Creamy mash

Fries with aioli

DESSERT

GUEST'S CHOICE AT THE TABLE

Triple chocolate + mandarin tart, hazelnut praline, raspberry + white chocolate dome

Coconut parfait, spiced pineapple, pineapple gel, coconut + kaffir lime cream

Molten chocolate lava cake, baked apple, macadamia crumb, vanilla bean ice cream

Golden Egg- mango + white chocolate mousse with an orange center, kataifi net, ginger + walnut soil

Cheese plate, Woombye triple cream brie & Maffra cloth wrapped cheddar,

Kingfisher Creek Blue, charcoal lavoche, red wine poached pear

Please scan the QR Code and click the link to sign in

