



Your Neighbourhood Restaurant

Entrée

Sicilian olives, lime, fennel, confit garlic	9
House focaccia, pancetta, caramelised onion, pecorino, rosemary-honey, hazelnut textures	18
Suppli al telefono- mozzarella stuffed arancini, lime aioli	20
Turkish lamb manti, harissa + parsley yoghurt, barberries	23
Crispy zucchini flower, fig + yoghurt labne, acili ezme, pita bread	24
Korean fried chicken, pickled radish, shallot, yuzu aioli, coriander oil	24
Half shell scallops, pea + parmesan cream, chorizo, lime curd	25
Crispy calamari, coriander + shallot, coconut + lime salt, Malaysian chilli sauce, aioli	24
BBQ Townsville prawns, potato + kaffir lime foam, olive gremolata	25

Neighbourhood Local Pasta & Vino \$45

Spring roasted chicken, semi-sundried tomatoes, spinach, sugar snaps, pesto, feta, Rigatoni
served with a glass of Inama Vin Soave Classico, Veneto, IT

Mains

Sweet potato gnocchi, asparagus, spinach, pesto, goat chevre, macadamia	33
Seafood caserecce pasta, Townsville prawns, calamari, chilli, garlic, parsley EVOO	39
Local Barramundi- <i>grilled or battered</i> , chips poached pear, mint + pistachio, freekeh, Italian dressing	39
BBQ chicken, carbonara gnocchi- speck, spinach, mushrooms, garlic + parmesan cream	38
Massaman curry, confit duck, wild rice, bok choy, crispy Sichuan kipfler potatoes, bbq lime	38
Lamb loin, 'Ras el Hanout', saffron pickled zucchini + pomegranate cous cous, spinach, harissa labneh	40
Rib Eye, 300g John Dee Supergold MSA, potato + parmesan mousseline, broccolini, jus	46
Sirloin 300g John Dee Supergold MSA, caramelized onion potato cake, pickled carrot, peppercorn sauce	46

Sides

Stir fry Asian greens, chilli, sweet soy	12
Dutch carrots, chimichurri, black olive soil	13
Baby cos, poached pear, freekeh, mint + pistachio, Italian dressing	12
Baked potato + parmesan mousseline	11
Chips with kimchi aioli	11



Your Neighbourhood Restaurant

Shared Experience for Two

\$80pp

Shared Entrées

House-baked focaccia, pancetta, caramelised onion, pecorino, rosemary-honey
Crispy zucchini flower, fig + yoghurt labne, acili ezme
Turkish lamb manti, harissa + parsley yoghurt, barberries
Crispy calamari, coriander + shallot, coconut + lime salt, Malaysian chilli sauce, aioli

Select A Main Course to Share

Grilled pesto chicken, asparagus, halloumi, pickled zucchini
Eight point Kiewa Valley lamb rack, baba ganoush, cherry tomato, cucumber + mint
700gm John Dee Supergold MSA Rib on the bone, battered onion rings, peppercorn sauce

Served With

Dutch carrots, chimichurri, black olive soil
Baked potato + parmesan mousseline

To Finish

October Special- enjoy a complementary dessert to share, request our dessert menu to select

*Your waiter will happily recommend a bottle of wine
to complement your meal*

Please advise your waiter if you are Coeliac or have Dietary Allergies

Jam's Kitchen Has Products That Contain Gluten and Other Allergens.

Whilst all possible care is taken to ensure a safe meal is provided,

We cannot fully guarantee a completely allergen free environment, nor can any kitchen with similar items.



Handling fee of 1.1% applies to all card transactions