



Your Neighbourhood Restaurant

Entrée

Sicilian olives, lime, fennel, confit garlic	9
House focaccia, parmesan, rosemary-honey, pepita textures, Tzatziki	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
Salmon ceviche, pearls, aji amarillo, mango, chives, lime, safron eschallots, sesame seeds	25
Korean fried chicken, pickled radish, shallot, yuzu aioli, coriander oil	24
Crispy calamari, coriander + shallot, coconut + lime salt, Malaysian chilli sauce, aioli	24
Townsville prawn + calamari salad, tomato, pickled zucchini avocado, cashews, cos, lemon yoghurt dressing	26

Mains

Sweet potato gnocchi, asparagus, spinach, pesto, goat chevre, macadamia	31
Spring roasted chicken rigatoni pasta, semi-sundried tomatoes, spinach, sugar snaps, pesto, feta	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
Spicy chargrilled chicken, Chongqing noodles, pak choi, peanuts, coriander, lime	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



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Shared Experience for Two

\$80pp

Shared Entrées

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Suppli al telefono- mozzarella stuffed arancini, lime aioli
Korean fried chicken, pickled radish, shallot, yuzu aioli, coriander oil
Salmon ceviche, pearls, aji amarillo, mango, chives, lime, safron eschallots, sesame seeds

Select A Main Course to Share

Chargrilled 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, mustard, peppercorn sauce

Served With

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

To Finish

Chocolate Truffles

*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