



Luncheon Special Menu

1 Course \$35, 2 Course \$45, 3 Course \$55
With Beverage Inclusion

*Please select a glass of wine, beer or mineral water from the following
Borgo Prosecco, Herringbone Hill Sauvignon Blanc, Dominique Portet Fontaine Rosé
Great Norther Original + Super Crisp
QUO Sparkling Mineral Water
Beverages selected outside this range are available for additional purchase*

Entrée

House-baked focaccia, parmesan, rosemary-honey, pepita textures, tzatziki

Korean fried chicken, pickled radish, shallot, yuzu aioli, coriander oil

Suppli al telefono- mozzarella stuffed arancini, lime aioli

Main

Rigatoni pasta, asparagus, spinach, semi sundried tomatoes, pesto, feta

Townsville prawn + calamari salad, tomato, pickled zucchini, avocado,
cashews, cos, lemon yoghurt dressing

Local Barramundi + chips - baby cos, baby beet, feta, walnuts & freekeh salad, aioli – Grilled or Battered

Spicy chicken Chongqing noodles, pak choi, peanuts, coriander, lime

Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo, chips

Dessert

Cherry panna cotta, White Christmas

Affogato- vanilla ice cream, espresso, Baileys

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.

Seasonal menu subject to change