



## 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, saffron 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, peas, 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, peanut, 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*

House focaccia, parmesan, rosemary-honey, pepita textures, tzatziki  
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, saffron eschallots, sesame seeds

### *Select A Main Course to Share*

Christmas roast duck, cherry, babay beet, kale, cherry spiced sauce  
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*