



Your Neighbourhood Bistro

Entrée

House brioche, garlic thyme butter, Sicilian olives, lime, fennel, confit garlic	18
Spiced pork wontons, ginger broth, apple kimchi	23
Tempura Townsville prawns, aioli, lime, chilli	24
Crispy zucchini flower, fig + yoghurt labne, acili ezme, pita bread	24
Coral trout ceviche, coconut emulsion, chilli gel, pickled cucumber, asparagus, kaffir lime	25
Korean fried chicken, pickled radish, shallot, yuzu aioli, coriander oil	24
Crispy calamari, coriander + shallot, coconut + lime salt, Malaysian chilli sauce, aioli	24
Half shell scallops, corn + leek sabayon, nduja panko	26

Pasta & Risotto

Gnocchi, mushroom cream sauce, sauteed mushrooms, crispy kale, Grana Padano	24	33
Beetroot + feta charcoal ravioli, pumpkin cream, mushroom, sage, pine nut beurre noisette		33
Roasted chicken rigatoni pasta, spinach, sugar snaps, pesto, Grana		33
Townsville prawns, green risotto, peas, asparagus, pearls, fennel pollen		39

Mains

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
Pork Cotoletta, cauliflower puree, quince, almonds, barberries, salsa Verde	40
Rib Eye, 300g John Dee Supergold MSA, potato + parmesan mousseline, broccolini, jus	46
Sirloin 300g John Dee Supergold MSA, potato rostie, black garlic + onion puree, peppercorn sauce	46

Sides

Stir fry Asian greens, chilli, sweet soy	12
Dutch carrots, chimichurri, black olive oil	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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Spiced pork wontons, ginger broth, apple kimchi
Korean fried chicken, pickled radish, shallot, yuzu aioli, coriander oil
Coral trout ceviche, coconut emulsion, chilli gel, pickled cucumber, asparagus, kaffir lime

Select A Main Course to Share

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