



## Your Neighbourhood Bistro

### Entrée

House brioche, garlic thyme butter, Sicilian olives, lime, fennel, confit garlic	18
Asian chicken wontons, chilli jam, crispy shallots	23
Tempura Townsville prawns, aioli, lime, chilli	24
Pork jowl, eggplant, ssmajang & seaweed tapioca	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	34
Slow braised Wagyu beef lasagne, ricotta, small leaf salad	39	
Townsville prawns, green risotto, peas, asparagus, pearls, fennel pollen	39	

### Mains

Market fish (see your waiter) sunchoke, crispy kale & kombu oil	39
Charred chicken, spiced leek, nduja crumb, Negi Miso	39
Slow braised beef shank, bbq beans, red curry, cashew puffs	44
Pork saddle, cauliflower, red cabbage & apple compote	40
Duck breast, pickled walnuts, mushroom tartlet, blueberry	46
Rib Eye, 300g John Dee Supergold MSA, broccolini, onion relish, jus	47

### Sides

Asian greens, fermented bean dressing	12
Charred cabbage, labneh & pepita almond verde	13
Baby cos, poached pear, freekeh, mint + pistachio, Italian dressing	12
Baked potato + parmesan mousseline	11
Chips with kimchi aioli	11



*Your Neighbourhood Bistro*

*Shared Experience for Two*

*\$80pp*

*Shared Entrées*

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Asian chicken wontons, chilli jam, crispy shallots  
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*