



## Luncheon Special Menu

**1 Course \$36, 2 Course \$46, 3 Course \$56**  
**With Beverage Inclusion**

*Please select a glass of wine, beer or mineral water from the following*  
*Borgo Prosecco, Herringbone Hill Sauvignon Blanc,*  
*Peyrassol La Crox IGP Rosé, Gemtree 'Uncut' Shiraz*  
*Great Norther Original + Super Crisp*  
*QUO Sparkling Mineral Water*  
*Beverages selected outside this range are available for additional purchase*

### Entrée

House flatbread, aromatic olive oil, dip, textures

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

Mushroom + pea arancini, caponata

### Main

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

Char grilled prawns, bresaola, cos, Caesar dressing

Local Market Fish (see your waiter) + chips, tossed leaf salad with wafu dressing, aioli – Grilled or Battered

Charred chicken, spiced leek, nduja crumb, Negi Miso

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

### Dessert

Hazelnut + dark chocolate semifreddo

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