



MODERN NORTH QUEENSLAND CUISINE

Throughout the year we hold various special events including degustation dinners and our celebrated Melbourne Cup luncheon. Join our mailing list to stay up to date.

The restaurant is available for exclusive hire, including weddings.



Elegantly appointed private dining room, perfect for celebrating any personal occasion or business gathering in style. Seating available 6 -18 guests



The newly renovated and stylish 'Loft' is perfect for any celebration/event. Enjoy delicious food and drinks up at our rooftop Bolli Bar and function room with views of the CBD and Ross River.

Menus can be tailored to suit your requirements.

Functions for up to 50 guests sit down or cocktail events up to 100.



NQ Restaurant of the Year

NQ Contemporary Australian Restaurant

National Breakfast Restaurant

TO START

	E	M
Crumbed Queen + wild Australian olives, ciabatta, aioli	9	
House-made brioche, duck liver pâté, raspberry glaze	10	
Thai prawn + ginger rolls w/Nahm Jim dipping sauce	13	
Pork wontons, sake, ginger + soy, chilli relish	15	
Pan seared sardines, preserved lemon, pickled ginger, crispy salmon chip, sweet & sour sauce	12	
Coffin Bay Oysters- Natural Apple mignonette Pancetta wrapped with spicy bbq dressing	3/12 6/20	12/35

ENTRÉE

Grandveve sheep's milk curd, baby pickled figs, pistachio cake, asparagus, Pedro Ximenez & quince sauce	18	
Yellow fin tuna sashimi, braised octopus, sea greens, banana blossom & pawpaw, Shichimi Togarashi	20	
Bangalow pork belly, prawn tortellini, apple & wasabi gel, pressed apple	23	
Pressed lamb shoulder, smoked yoghurt, olive soil, rosemary gel, fresh mint & pea salad, pan juices	22	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	28
Linguini, local prawns, clams, Pinot Gris, chilli, garlic, parsley	20	30
Pumpkin, goats cheese & pine nut ravioli, sage burnt butter	18	28

Vegetarian menu available on request

Credit card surcharges apply 1% Visa/MC & 2.5% Amex/Diners

The logo for JAM, featuring the word "JAM" in a stylized, handwritten font with a horizontal line underneath the letters.

MAINS	E	M
North Qld barramundi - <i>Grilled or Beer Battered</i> Quinoa & cauliflower tabouli salad, pickled lemon relish, chips	23	35
Grilled South Australian Hiramasa Kingfish, Diamond clams, corn emulsion, olive salt <i>Served Medium-rare</i>		36
Spatchcock & manchego roulade, Catalan tomato sauce, jamón & béchamel fritter, almond sauce, spice & grain textures		36
Western Plains pork cutlet panko crumbed, kimchi puree, apple, scallop cracker, saphire, salad of black rice, herb & peanut		37
Seared duck breast, aromatic Asian broth, noodles, herbs, Chinese broccoli, fried quail egg, chilli jam, spice mix		35
250gm <i>Grass fed</i> Greenham Eye fillet, mushroom & marrow tortellini, onion puree, persillade, fig, shiraz jus		39
400gm <i>Grass Fed</i> Pure Black Natural Tasmanian Angus Rib on the bone, creamy mash, béarnaise		42
300gm <i>Grass fed</i> Angus Scotch fillet - stout marinated, BBQ Townsville prawn, hand cut chips, chilli gel, malt sauce		39
<i>Six Course Degustation menu—see your waiter</i>		70
	With matching wines	100
	With premium wines	125

SIDES

Chips with aioli	6
Creamy mash	7.5
Mixed leaf, avocado & feta salad, citrus dressing	7.5
Sautéed spinach, apples, pine nuts, raisins	7.5
Autumn mushrooms baked with ricotta & Spanish spices	7.5

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DESSERT

Peanut butter parfait on honeycomb crunch, raspberry sorbet, sherbet	15.5
Apple panna cotta, spiced apple in San Pellegrino, baby meringues, cinnamon mascarpone	15.5
Chocolate Sacher, Spanish chocolate mousse, liquorice stones, blueberry jelly	15.5
Mungalli quark lemon cheesecake, strawberry cream, Pedro Ximenez glaze, pistachio	15.5
Affogato- Di Manfredi espresso, chocolate ice cream, Baileys liqueur	11

Artisan cheeses served w/ fruit & nut loaf, crisp breads, date & nut roll

35gm, serve 1/cheese 14 2/cheese 22 3/cheese 33 4/cheese 42

Milawa Goats milk camembert -VIC. *Farmhouse handmade cheese. Combines the earthy flavour of traditional camembert with a sweet, lactic and citrus flavour.*

Mt Buffalo Goats Blue - Vic, *Made in small batches, ages 3-6 months. Gentle, soft creamy texture and mild blue spice flavour that subtly hints its milk origins. .*

Pyengana Clothbound Cheddar- *Tasmania. Matured to 12 months or more this cheese develops a very nutty and aged taste*

Manchego- *Spain. Made from Manchego sheeps milk. Aged for 6 months and acquires a caramel & nutty flavour.*

DESSERT BEVERAGES

Espresso Martini- Vodka, Kahlua coffee liqueur, fresh espresso, crème de cacao, dash vanilla	15
Yalumba FSE 8B Boytrytis Viognier SA Wrattenbully	Glass-8 38
Craigmoor Botrytis 2009 (375ml) NSW Mudgee	32
Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Valley	40
Penfolds Grandfather Port, Barossa Valley, SA	12
St Hallet Anniversary Tawny, Barossa Valley, SA	8
Baileys of Glenrowan Topaque, Glenrowan Vic	7

COGNAC

Rémy Martin XO	18
Rémy Martin V.S.O.P	12

RICE WINE

Wenjun	China-Sichuan	12
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