



“With Pride & Passion”

“Surrounded by great produce and enjoying some amazing wine with our customers who feel more like family & friends...this has to be one of the best jobs in the world”

Chef/owner Matt Merrin and the kitchen crew are dedicated to provide modern seasonally inspired menus. Having worked in some iconic establishments in Perth & Melbourne, Matt and the team source the best produce from all over the country and are passionate about using our wonderful local North Queensland suppliers

### Events & Functions

**Luxe - Private Dining Room** - an elegantly appointed room, perfect for celebrating any personal occasion or business gathering in style, seating available between 6 - 18 guests

**A Level Above** - located upstairs is a panoramic private function room with large balconies overlooking the CBD & Ross River. We can tailor menus and occasions to suit your requirements, functions of up to 50 guests sit down or cocktail functions up to 100

**Restaurant** - available for exclusive hire including Weddings

**Special Events** - throughout the year we hold events including degustation dinners and our celebrated Melbourne Cup luncheon. To receive our quarterly newsletter, inquire at reception to be added to our data base



Restaurant of the Year NQ

NQ Contemporary  
Australian Restaurant

NQ Breakfast Restaurant

Vegetarian menu available on request



## TO START

	E	M
Crumbed Queen + Ligurian olives w/warm ciabatta, aioli	9	
House-made focaccia, dukkah, evoo, balsamic	9	
Thai prawn + ginger rolls w/Nahm Jim dipping sauce	13	
Citrus cured kingfish, steamed prawn, blood orange, orange curd, gazpacho vinaigrette, orange salt	15	
Country pork + pistachio terrine, fig, goat's chevre, house-cured coppa & bresaola salad, walnut dressing	17	
Fresh Coffin Bay oysters	3.3ea	
Mignonette dressing		
Beer battered with soy + mirin, wasabi mayo		
Baked- wrapped in pancetta, Korean BBQ sauce		

## ENTRÉE

Spring vegetable salad- Heirloom radish, Heirloom tomato, Heirloom baby carrots, asparagus, beets, witlof, olive soil, goat's cheese	19	
Townsville ½ shell scallops, nero di sepia linguini carbonara foam, salmon pearls, pancetta	20	
Yoghurt marinated lamb, spiced tomato sauce, dusted polenta, olive puree, caper crumb	22	
Chargrilled quail, Turkish black rice salad, cumin scented jus, dukkah, fig puree	23	
Braised pork belly, crispy crackle, mango, herb jus, radish, pickled onion, crystal ice leaf	19	
Townsville bug, pickled shallot & kale on a shellfish butter risotto, ginger salt	22	34
Potato gnocchi, peas, zucchini, walnut puree, rocket, kale	18	28
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	28

## MAINS

	E	M
North Qld fresh fish + chips <i>Grilled or Beer Battered</i> w/ <i>Caprese</i> salad- tomato, Fior di Latte, balsamic, basil, lemon oil	23	35
Asian scented salmon w/scallop, pickled vegetable + soba noodle salad, ginger sweet potato, sea blight, Tom Kha Gai		35
Chargrilled spatchcock, textured grains & nuts, organic pepitas Amaretto pumpkin, radish, goat's chevre, crispy kale		35
Western Plains pork cutlet, w/chilli caramel, compressed watermelon, popping pork, pea cream, sea spray, kipfler skin, lime + daikon dressing		37
300gm <i>Grass Fed</i> Pure Black Natural Tasmanian Angus Rump w/ crispy onion rings, mixed leaf salad		35
250gm <i>Grain fed</i> Greenham Eye fillet w/fig, asparagus, pickled baby leek + prosciutto salad, 39 pâté panna cotta		39
400gm <i>Grass Fed</i> Pure Black Natural Tasmanian Angus Rib on the bone w/creamy mash and béarnaise		42
<b><i>Six Course Degustation menu—see your waiter</i></b>		70
	With matching wines	100
	With premium wines	125

## SIDES

Chips with aioli	6
Creamy mash	7.5
Mixed leaf salad, cherry tomatoes, feta, parsley, radish	7.5
Broccolini tossed with walnut + dried cranberry	7.5
Spring baby carrots, roast pumpkin, orange glaze	7.5

## DESSERT

Vegetarian menu available on request

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

Potted vanilla cheesecake, petite toffee apple, baked white chocolate, rhubarb compote	15.5
Chocolate orange tart w/ salted peanut, mini chocolate fondant, chocolate ice cream, chocolate honeycomb, toffee shard	16
Mango & vanilla layered parfait w/sesame brittle, kaffir lime sherbet	15.5
Orange + fig steamed pudding, orange blossom syrup, peach, candied walnuts	15
Affogato- Di Manfredi espresso, chocolate ice cream, Baileys liqueur	11

Artisan cheeses served w/ lavoche, crisp breads + pear jam, pickled walnuts  
 1/serve 14 2/serves22 3/serves33

**Soignon Buche Blanche** - France. *Soft ripen goat's cheese from Loire Valley, a region renowned for its world class goat's cheese. The cheese interior bright white with a mild tangy flavour dotted with sweet notes of caramel*

**Papillon Roquefort** - Pyrenees France, Sheep milk. *Delicate & sweet with a rich-buttery, slightly spicy finish*

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

## DESSERT BEVERAGES

Espresso Martini- Skyy vodka, Kahlua coffee liqueur, fresh espresso, crème de cacao, dash vanilla gomme	15
Yalumba FSE 8B Boytrytis Viognier SA Wrattontully	<b>Glass-8</b> 38
Craigmoor Botrytis 2009 (375ml) NSW Mudgee	32
Josef Chromy Boytrytis Riesling (375ml) Tasmania	38
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
Seppeltsfield Para Grand Tawney, Barossa Valley, SA	9

## COGNAC

Hennessy XO	18
Hennessy V.S.O.P	12
Rémy Martin VS	9

## RICE WINE

Wenjun	China-Sichuan	12
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