



MODERN NORTH QUEENSLAND CUISINE



Throughout the year we hold various special events.
Join our mailing list to stay up to date.

The restaurant is available for exclusive hire, including weddings.



Elegantly private dining room, celebrate personal occasion or business gatherings in style.
Seating available 6 -18 guests



The stylish 'Loft' is perfect for any celebration/event. Enjoy delicious food and drinks up at the 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.



<i>To Start</i>	E	M
Crumbed Queen + wild Australian olives, ciabatta, aioli	9.5	
Clay pot baked potato bread, lemon butter, whipped goat's cheese	11	
Prawn + ginger Thai rolls, daikon salad, Thai sweet + sour dipping sauce	15	
Sticky beef cheek + pork wontons, spicy tamarind sauce	15	

Entrée

Goats cheese kanafeh, rainforest honey, spring salad, Muhammara sauce	21	
Tasmania scallops, Jamón wafer, gribiche sauce, lemon + basil pesto	19	33
Beetroot cured salmon, pomegranates, lime zest + gel, pine nuts	19	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	17	27
Victorian lamb loin, our Middle Eastern lamb sausage, smoked Persian feta, beet, zhoug	24	
Goats cheese + sweet corn agnolotti, tomato, walnut cream, Grana Padano	19	29
Handmade gnocchi, confit duck Fesenjan sauce, peas, cavolo nero, Manchego	20	30

Vegetarian menu available on request



Credit card surcharges apply 1% Visa/MC/PayWave & 2.5% Amex/Diners. Public Holiday surcharges apply 10%

<i>Mains</i>	E	M
North Qld barramundi + chips with apple, beet, fetta, candied walnut salad <i>Grilled or Beer Battered</i>	23	33
Salmon, tempura prawns, Asian herb broth, noodle + daikon salad, samphire, shichimi		36
Chicken, goats cheese + kale roulade, with salad of beets, radish, leek, shallots, vanilla + chestnut cream, hazelnut crumb		34
Townsville bug, prawn, clam + calamari in aromatic orange curry w/ kai-lan, yam dumpling, noodles		36
Duck breast, rhubarb crumble, beets, goats cheese, carrot		38
'Dish for two' 12 hour slow cooked pork belly coconut rice, slaw, tossed Asian greens, spicy tamarind sauce		36pp
Black Angus eye fillet, confit beet, ancient grains, feta, crumbed 63-degree egg		42
Tasmanian Rib on the bone with chips + roasted carrot, pepita, black garlic & herb yoghurt		39.5
<i>Six Course Degustation menu—see your waiter</i>		70
	With matching wines	100
	With premium wines	125

Sides

Chips, Murray River rosemary salt flakes, aioli	6.5
Baby cos, bbq asparagus, labneh, crumbed 63-degree egg, barberries	7.5
Roasted carrot, pepita, black garlic & herb yoghurt	7.5
Apple, beets, fetta, candied walnut salad	7.5
Tossed greens, spicy tamarin dressing, toganashi	7.5

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Dessert

Peaches + cream cheesecake macaron, almond milk sorbet, ginger crisp	15
Summer berry delice, hazelnut daquoise, raspberry curd, berries, lemon sorbet	15
'Dessert for two' Cherry semifreddo, chocolate sable breton, chocolate textures, raspberry kisses	24
Banana beignets, coconut caramel, macadamia + vanilla bean ice cream, sticky black rice	15
Selection of Jam's house made ices, <i>see your waiter for today's selection</i>	13
Affogato- House-made vanilla bean ice cream, almond biscotti, espresso, Bailys	12
Artisan cheeses served w/crisp breads, fruit chutney, red wine pear, muscatels	
35gm, serve	
1/cheese 14	2/cheese 22
3/cheese 33	4/cheese 42
Witches Chase Triple Cream Brie –QLD Tambourine Mountain. <i>A very rich, robust, full flavored cheese that has a flowing texture and full creamy flavor.</i>	
Gippsland Shadows of Blue – Victoria. Double cream blue, wrapped in natural bees wax and aged for 2-3 months. Mild creamy blue cheese	
Maffra Aged Cloth cheddar - Victoria. <i>It has sweet upfront notes with complex after tones, matured 15 -24 months. characteristics, sweet nutty flavor and flaky dry texture.</i>	
Manchego - Spain. <i>Made from Manchego sheep's milk. Aged for 6 months and acquires a caramel & nutty flavour</i>	

Dessert Cocktails + Beverages

Espresso Martini

Absolut Vodka, Licor 43, Kahlua and fresh Espresso coffee

Chocolatini

Bailey's Irish Cream, Absolut Vodka and Dark Chocolate

London Mist

Edgerton Pink Gin, Cointreau Liqueur and Orange

Lemon Meringue

Absolut Citron, Lemon Sorbet served with a Meringue topping

Craigmoor Botrytis 2009 (375ml) NSW Mudgee		29
Vasse Felix Cane Cut Semillon 2014 WA Margaret River	Glass-8.5	42
Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Valley		45
Penfolds Grandfather Port, Barossa Valley, SA		12
Baileys of Glenrowan Topaque, Glenrowan Vic		7

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