



RESTAURANT BREAKFAST MENU

SMOOTHIE – PASSIONFRUIT, COCONUT WATER, KAFFIR LIME AND GINGER	9
ARTISAN BAKED BREAD – TOASTED W/HOUSE-MADE PRESERVES AND HOUSE MADE BUTTER: CIABATTA, WHOLEGRAIN OR CHARCOAL SOURDOUGH, RYE, BRIOCHE FRUIT LOAF, GLUTEN FREE	9
SEASONAL & REGIONAL FRUIT PLATE W/MUNGALLI CREEK YOGHURT	15
BIRCHER MUESLI W/LEMON CURD, GORGEOUS GEISHA POACHED APPLE	15
TROPICAL CHIA SEED PUDDING W/KALAMANSI GEL, LYCHEES, FRESH MANGO + TOASTED COCONUT	15
QUEENSLAND AVOCADO, WHOLEGRAIN SOURDOUGH, WHIPPED PERSIAN FETA, SPICE TEXTURES ADD POACHED EGG	17 19
HOUSE MADE CHOCOLATE RICOTTA FILLED CREPES, CHERRY COMPTOE, ALMOND SHARD	17
SADDLE MOUNTAIN PASTURED FREERANGE EGGS W/ARTISIAN BAKED BREAD	13
HERB CROSTINI, PESTO SCRAMBLED EGGS, HOUSE MADE MOZZERELLA, HEIRLOOM TOMATOES, CASHEW DUST, OLIVE SOIL	17
SCRAMBLED EGGS W/HINT OF CHILLI, FRESH HERBS, DANISH FETA, ACTIVATED CHARCOAL SOURDOUGH ADD BACON	17 20
ASIAN CHICKEN OMELETTE W/SNOW PEA, BEAN SHOOT, FRIED SHALLOTS AND CHILLI JAM	18.5
HOUSEMADE LAMB SAUSAGE, SAFFRON FLAT BREAD, HUMMUS, FRIED EGG, ZA'ATAR SPICE	18.5
JAM PACKED – BACON, POACHED EGGS, HOUSE MADE PORK SAUSAGE, JOURAMA MUSHROOM ROASTED VINE RIPENED CHERRY TOMATOES, CIABATTA	21

JAM'S BENEDICT SELECTION

BACON	SMOKED SALMON	SMOKED HAM	20
ON TOASTED BRIOCHE W/ HOUSE MADE HOLLANDAISE, CHIA WAFER, PETITIE ALMOND, COCONUT, APPLE AND ZUCCINI SALAD			

SIGNATURE RANGE

SHREDDED CHICKEN, ASIAN SLAW, AVOCADO, POACHED EGGS, CORN BRIOCHE, SRIACHA HOLLANDAISE	20
HOUSE MADE HALOUMI, SPINACH, MUSHROOM, POACHED EGGS, CHARCOAL SOURDOUGH, HOLLANDAISE	SAGE 20

Add sides - to accompany a meal

BACON / AVOCADO / SMOKED SALMON / HOUSE MADE PORK SAUSAGE / GRILLED HAM	4.5
ROASTED MUSHROOM / SPINACH / WHIPPED FETA / ROASTED VINE TOMATO	3.5

Our pastured free range eggs are locally sourced from Saddle Mountain Farm – Hervey's Range