

JAM
SIRI HOUSE
Food Menu

Plates

Bread & Butter Onion loaf, seaweed butter, smoked scamorza	\$12
Chicken in a Biscuit Chicken fat cookie, spiced cream cheese, crispy chicken skin	\$12
Spicy Potatoes Hasselback potatoes, mala mayo, beef lardons, parmesan	\$16
Ham and Cheese Bikini Cured meat, gouda, mozzarella, truffle	\$16
Tomato Salad Vine-ripened tomatoes, crispy buckwheat, black olives, mustard vinaigrette	\$18
Broccolini Charred broccolini, burrata, sumac, pickled red onions	\$25
Brussel Sprouts Sprouts, burnt citrus, pistachio, pomegranate, crispy shallots	\$22
Cauliflower Grilled cauliflower, curried carrot mash, almonds, champagne vinaigrette	\$18
Root Vegetables Roasted baby carrots, purple sweet potato, kabocha pumpkin, goat's cheese	\$23
Tuna Tartare Soy cured large-chunk tuna, spring onion oil and horseradish	\$26
Scallop Hokkaido scallop carpaccio, yuzu and truffle dressing, trout roe, kizami kombu	\$30
Crab Smoked soft-shell crab, burnt garlic aioli, jicama slaw	\$26
Fried Chicken Battered chicken oysters, ranch dressing, honey butter	\$19
Pork Spare Ribs Sticky glazed ribs with fish sauce caramel	\$22

Mains

Pork Charcoal grilled iberico pork collar, stone fruit compote, roasted almonds	\$38
Beef USDA 'prime' ribeye, kombu butter, salsa verde, crushed new potatoes	\$98
Cod Seared Chilean sea bass fillet, asari clams, mushroom dashi	\$38
Pappardelle Hand-made pasta, crustacean sauce, pan-roasted tiger prawns and mussels	\$33
Roast Chicken Corn-fed french yellow 'coquelet' chicken with white wine cream sauce	\$32

Desserts

Crepe Brulee Ginger brulee, blueberry compote and thyme biscuit	\$16
Pavlova Meringue, mandarin-yuzu curd, sour cream ice-cream and fresh citrus	\$17
Apple & Ice Cream Calvados caramelised apples, brown sugar oat crumble, clove ice-cream	\$17
S'mores Honey graham cracker, Valrhona raspberry ganache, marshmallow	\$18

Wine List

Bubbles

2017 Fuchs und Hase, Pét Nat Vol 2, Grüner Veltliner, Gelber Muskateller	Glass / Bottle	\$105
Veuve Clicquot Yellow Label Reims, France		\$27/\$150
Ruinart Blanc de Blancs Champagne, France		\$42 /\$230
Ruinart Rosé Champagne, France		\$42/\$230
Benoit Lahaye, NV Cuvée Violaine (no SO2, non-dosé)		\$300

White and Rosé

2016 Weiser-Künstler Estate Riesling Mosel, Germany	\$18/\$90
2017 Terrunyo, Los Boldos Vineyard Sauvignon Blanc Casablanca Valley, Chile	\$18/\$90
2015 Si Vintners "White" Margaret River, Australia	\$19/\$95
2016 Damien Laureau Savennières "La Petite Roche" Loire, France	\$105
2016 Sato Pinot Gris Central Otago, New Zealand	\$120
2015 Claire Naudin, "Bellis Perennis" Bourgogne Hautes-Côtes de Beaune Blanc Burgundy, France	\$135
2014 The Roost Chardonnay, Blue Heron Vineyard Mendocino County, California, USA	\$190

Red

2014 Domaine Dupasquier Vin de Savoie Pinot Noir Savoie, France	\$19/\$95
2016 1000 Stories, Bourbon Barrel Aged Zinfandel Mendocino, California, USA	\$19/\$95
2016 Clos de l'Élu Vin de Pays Rouge "Indigène" Loire, France	\$90
2016 Eric Texier Côtes du Rhône Brézème Rouge Rhône, France	\$105
2017 Dirty and Rowdy "Unfamiliar" Mourvèdre California, USA	\$105
2013 Martin Alsina Malbec, Finca La Chamiza Mendoza, Argentina	\$110
2016 Sato, Pinot Noir "Pisa Terrace" Central Otago, New Zealand	\$130
2015 Launay Horiot Pommard "Les Perrières" Burgundy, France	\$150
2015 Hubert Lignier, Gevrey-Chambertin "Les Seuvrées" Burgundy, France	\$170

Sake

Taiten Shiragiku Winter Bomb Junmai Sparkling Sake Okayama	\$19/\$106
Kikuzakari Shinano No Umeshu Nagano	\$22/\$97
Hakugakusen Wine Cell Fukui Prefecture	\$105
Jozan Junmai Daiginjo Echizen Miyamanishiki Fukui Prefecture	\$120

Cocktails

Craft Cocktails

Spudni Gin, sour cream, onion chutney	\$22
Maize Runner Bourbon, roasted coconut, peanut, corn salt	\$26
Melting Port Rum, white port, burnt butter, peach	\$24

From The Bar Cart

Siri House Negroni Gin infused with Thai red tea, Campari, sweet vermouth	\$13
Umemi Vodka infused with green tea, umeshu, lime	\$13
Paper Plane Bourbon, Aperol, Amaro, citrus	\$13

Beverages

Beer

Lager	\$14
Pale Ale	\$15
Bartender's choice	\$15

Non-Alcoholic

Tea Selection of Teas	\$7
Coffee Selection of Coffee (Single/Double)	\$6/\$8
Water Acqua Panna 500ml	\$6
Water San Pellegrino 500ml	\$6
Coke	\$5
Sprite	\$5