

JAM
SIRI HOUSE
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

Creme 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

White and Rosé

Schloss Vollrads Sommer Riesling	\$18/\$85
Eddie McDougall Pinot Grigio	\$20/\$95
The Palm Rosé by Whispering Angel	\$95
Terrunyo Sauvignon Blanc	\$150
Blue Heron Vineyard "The Roost" Chardonnay	\$280

Red

Maycas del Limari Sumaq Reserva Pinot Noir	\$18/\$85
Eddie McDougall Sangiovese	\$20/\$95
Jerome Balmé Vin de France	\$125
Sato Pinot Noir	\$150
Finca La Chamiza Martin Alsina Malbec	\$175
Domaine Georg Rafael Pere & Fils Cabernet Sauvignon	\$270
Don Melchor Cabernet Sauvignon	\$295

Champagne

Veuve Clicquot Yellow Label	\$28/\$150
Ruinart Blanc De Blancs	\$42/\$245
Ruinart Rosé	\$42/\$245

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