

BREAKFAST

TOAST	8.9
Sourdough, multigrain or ciabatta toast with butter and your choice of house made strawberry and rhubarb jam, peanut butter, honey or Vegemite	
Gluten free toast	+1
Fruit toast	+1
BISCOFF FRENCH TOAST (V)	23.9
Homemade banana bread French toast with fresh berries, Biscoff, Canadian maple syrup, chocolate sauce, mascarpone and candied walnuts	
NUTELLA RICOTTA HOTCAKES (V)	23.9
Fluffy ricotta hotcakes with Nutella mascarpone, fresh berries, candied hazelnuts, Canadian maple syrup and chocolate soil	
RICE PUDDING (V, GF)	22.9
Creamy rice pudding with berry compote, toasted coconut, cinnamon sugar, pistachio crumb and fresh berries	
BREKKIE BUN	22.9
Smoked bacon, fried egg, tomato relish, avocado, spinach and halloumi cheese in a Turkish bun served with onion rings	
Beef rashers instead of bacon as an option	
CHILLI FOLDED EGGS	23.9
Folded eggs with house made xo sauce, chilli, feta cheese, fried shallots, dill and a drizzle of crayfish oil on a toasted Turkish bun served with grilled broccolini	
BREKKIE BRUSCHETTA (V)	23.5
Pan fried cauliflower, asparagus, halloumi cheese, mushrooms, capsicum, medley tomatoes, rainbow baby carrots, Spanish onion, poached eggs on toasted ciabatta with basil pesto and balsamic glaze	
TWISTED BENEDICT	24.5
Smoked bacon, poached eggs and apple cider hollandaise topped with a tomato, onion & corn salsa and apple & snow pea tendril salad on a toasted croissant	
Smoked salmon instead of bacon as an option	+2
Beef rashers instead of bacon as an option	
CRUSHED AVOCADO (V)	23.9
Crushed avocado, feta cheese, medley tomatoes, seeds, quinoa, zaatar, radish and pomegranate served on toasted ciabatta with poached eggs and house made harissa	
ATLANTIC (GF)	24.9
House made potato hash topped with smashed avocado, smoked salmon, cucumber, poached eggs, apple cider hollandaise and a salad of snow pea tendril, dill, edamame and radish	
ZAATAR HALLOUMI BREAKFAST (V)	23.5
Toasted multigrain topped with halloumi cheese, zaatar, tomatoes, fresh avocado, radish, rocket, feta cheese and poached eggs	
MR BIG	26.5
Smoked bacon, rosemary and thyme mushroom, cheese kransky, roasted tomato, fresh avocado, house made potato hash and poached eggs served on toasted sourdough	
Beef rashers instead of bacon as an option	
EGGS ANY STYLE (V)	14.5
Poached, scrambled or fried eggs on sourdough toast (V). Why not add a delicious side from our extras below...	
EXTRAS:	
Sautéed spinach / roasted tomatoes / rosemary and thyme mushroom	5
Cheese kransky/ smoked bacon / beef rashers / fresh or smashed avocado / fried tofu / house made potato hash / halloumi cheese / feta cheese / vegan sausage / vegan bacon / house made baked beans / grilled broccolini	6
Grilled chicken breast / smoked salmon	7
Grilled prawns	8
Pan fried Atlantic salmon cooked medium	13

LUNCH

PAD THAI NOODLES	21.9
Wok fried rice noodles with tofu, bean sprouts, egg, spring onion and carrot with a hint of chilli, coriander, roasted peanuts in a house made light and tangy sauce	
Add grilled chicken	+7
Add grilled prawns	+8
NASI GORENG	21.9
Fried rice with house made nasi sauce, cabbage, chilli, garlic, bean sprouts, crispy shallots and fried egg	
Add grilled chicken	+7
Add grilled prawns	+8
SEAFOOD SPAGHETTI	26.9
Spaghetti pasta with pan seared prawns, barramundi, squid, asparagus, medley tomatoes, garlic, chilli and parsley in a prawn stock topped with pecorino romano cheese and a drizzle of crayfish oil	
FISH & CHIPS	26.9
Tempura battered barramundi fillets served with chips, garden salad and tartare sauce	
PAN FRIED ATLANTIC SALMON	26.9
Pan fried Atlantic salmon cooked medium with a side of sauteed asparagus, broccolini, kipfler potatoes, freekeh and fried kale in an oyster sauce	
CAJUN CHICKEN SALAD	25.9
Grilled Cajun spiced chicken, turmeric infused couscous, kale, feta cheese, pumpkin, medley tomatoes, cucumber, avocado and house made lemon aioli dressing	
THAI BEEF SALAD	25.9
Stir fried marinated beef strips, cashews, green papaya, slaw, Vietnamese mint, Thai basil, bean sprouts, chilli, rocket, fried shallots, cucumber and coriander in sweet chilli sauce and house made Thai dressing	
STEAK SANDWICH	25.9
Grilled scotch steak with cheddar cheese, caramelised onion, rocket, tomato, egg, aioli and tomato relish on toasted sourdough served with chips	
PANKO FISH BURGER	25.9
Panko crumbed barramundi fillet with kale slaw, pickled onion, cheddar cheese and dill lime mayo in a Turkish bun served with prawn crackers	
JOLLY FRIED CHICKEN BURGER	25.9
Crispy fried buttermilk chicken, kale slaw, cheddar cheese and chipotle mayonnaise in a Turkish bun served with chips	
WAGYU BEEF BURGER	25.9
Wagyu beef patty with tomato relish, rocket, tomato, pickles, cheddar cheese and aioli in a Turkish bun served with wedges	
BOWL OF CHIPS (V)	12.9
Served with tomato sauce	
BOWL OF WEDGES (V)	14.9
Served with sweet chilli sauce and sour cream	
BOWL OF SWEET POTATO CHIPS (V)	14.9
Served with aioli	
BOWL OF ONION RINGS (V)	14.9
Served with aioli	

V=VEGETARIAN | VE=VEGAN

**GF=GLUTEN FREE (GF PRODUCTS MAY CONTAIN TRACES OF GLUTEN)
ALL WEEKENDS WILL INCUR A 10% SURCHARGE
ALL PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE**

Please be advised that unfortunately, we cannot guarantee that our products are strictly free from any allergies. Although we will always try our best to avoid cross-contamination, there is always a possibility for this to occur. If you are highly allergic to certain food products or concerned about ingredients or cross-contamination, please advise us so we can help you make the right decision to avoid the risk of having an allergic reaction.

Our chicken and beef are all halal certified.

VEGAN

ACAI BOWL (GF, VE)	20.9
100% Brazilian acai blended and topped with chia seeds, banana, crushed nuts, toasted coconut and fresh berries	
Add peanut butter	+2
HOUSE MADE GRANOLA (VE)	19.9
House made granola topped with coconut yoghurt, fresh berries, saffron poached pear, hemp seeds, toasted coconut and Canadian maple syrup	
NOURISH BOWL (GF, VE)	24.9
Maple glazed pumpkin, beetroot hummus, avocado, pan fried kipfler potatoes and a salad of kale, quinoa, cranberries, seeds and pomegranate	
SUPERFOOD SALAD (GF, VE)	24.9
Kale, avocado, apple, quinoa, crushed almonds, zaatar, seeds, pomegranate, hummus and house made lemon dressing	
JOLLY VEGAN BURGER (VE)	25.9
Plant based meat alternative patty with vegan cheese, beetroot relish, rocket, tomato, vegan mayonnaise, avocado and jalapenos in a Turkish bun served with sweet potato chips	
CORN & ZUCCHINI FRITTERS (GF, VE)	24.9
Corn and zucchini fritters served with beetroot relish, smashed avocado and a salad of rocket, pomegranate, radish and house made harissa	
VEGAN BIG BREAKFAST (VE)	26.9
Vegan bacon, vegan sausage, house made potato hash, roasted tomato, avocado, house made baked beans and grilled rosemary & thyme mushroom with beetroot relish and toasted multigrain sourdough	
STIR FRIED HOKKIEN NOODLES (VE)	24.9
Wok fried hokkien noodles, tofu, bean sprouts, coriander, garlic, Spanish onion, spring onion and carrot in a light and tangy sauce with a hint of chilli	

KIDS

EGG & BACON	13.9
Your choice of fried, poached or scrambled egg served with smoked bacon and toasted sourdough	
Beef rasher instead of bacon as an option	
POPCORN CHICKEN	13.9
Fried popcorn chicken breast served with chips and tomato sauce	
RICOTTA HOTCAKE (V)	13.9
Fluffy ricotta hotcake served with chocolate ice cream, fresh berries and Canadian maple syrup	
SPAGHETTI NAPOLI (V)	13.9
Spaghetti pasta with house made Napoli sauce and parmesan cheese	
FISH & CHIPS	13.9
Tempura battered barramundi fillet served with chips and tomato sauce	
CHEESEBURGER	13.9
Beef patty with tomato sauce and cheddar cheese in a Turkish bun served with chips and tomato sauce	



HOT DRINKS



HOUSE COFFEE BLEND A beautifully balanced and full bodied blend of Arabica beans with dark cocoa undertones, hints of caramel and a sweet maple syrup finish Latte / Cappuccino / Flat White / Piccolo / Magic / Espresso / Short Macchiato / Long Macchiato / Long Black	4.5
Mug Freshly Ground Decaf Almond / Coconut / Lactose Free / Oat / Soy Syrups: Caramel, Hazelnut, Vanilla, Coconut Strong	+0.8 +0.5 +1 +0.5 +0.5
AFFOGATO	7
TRADITIONAL Fresh espresso shot extracted over a scoop of creamy vanilla ice cream BISCOFF Fresh espresso shot extracted over a scoop of creamy Biscoff ice cream, garnished with Biscoff crumbs MOCHA Fresh espresso shot extracted over a scoop of rich Belgian chocolate ice cream, garnished with chocolate shavings COOKIES & CREAM Fresh espresso shot extracted over a scoop of cookies & cream ice cream, garnished with chocolate crumb	6
BULLETPROOF COFFEE A rich and creamy Keto coffee blended with butter and MCT oil	6
SPICE CHAI LATTE A truly decadent blend of aromatic whole spices, black tea and golden Australian honey brewed with warm creamy milk. Served in a Turkish pot with cinnamon spice dusting	6.5
TURMERIC CHAI LATTE A chai spice blend with fresh ground turmeric, ginger, black pepper, cinnamon and golden Australian honey brewed with creamy coconut milk. Served in a Turkish pot with cinnamon spice dusting	6.5
MATCHA LATTE Premium green tea latte	6.5
BELGIAN HOT CHOCOLATE (GF) Your choice of Belgian's finest selection of chocolate callets melted down in creamy frothed milk, garnished with chocolate shavings. Choose from: MILK CHOCOLATE WHITE CHOCOLATE DARK CHOCOLATE	6.5
BELGIAN MOCHA (GF) Your choice of Belgian's finest selection of chocolate callets melted down in creamy frothed milk with a fresh espresso shot and chocolate shavings. Choose from: Milk, White and Dark Chocolate	7
BOUNTY HOT CHOCOLATE A mix of Belgian's finest milk chocolate callets callets melted down in creamy frothed coconut milk, garnished with chocolate shavings and toasted coconut	7
VEGAN ALMOND HOT CHOCOLATE (VE) A rich delicious creamy vegan cocoa with warm creamy almond milk, garnished with chocolate powder	6.5
VEGAN ALMOND MOCHA (VE) A rich delicious creamy vegan cocoa with a fresh espresso shot in a warm creamy almond milk, garnished with chocolate powder	7
BABYCINO Layers of creamy froth and chocolate powder served with a marshmallow	2.5
TEA English Breakfast / Earl Grey / Chamomile / Lemongrass & Ginger / Green / Peppermint	5

COLD DRINKS



SMOOTHIES	9.5
BANANA BLISS Milk, Banana, Vanilla Ice Cream, Cinnamon, Honey DELICIOUS BERRY Milk, Mixed Berries, Yoghurt, Honey TROPICAL SUNRISE Milk, Mango, Strawberry, Passionfruit, Yoghurt, Honey ACAI (VE) Almond Milk, Acai, Mixed Berries, Coconut Yoghurt ORANGE MANGO DELIGHT (VE) Coconut Water, Orange, Mango, Vegan Ice Cream CREAMY AVOCADO Milk, Condensed Milk, Avocado	
PROTEIN SMOOTHIES	9.9
CHOC BISCOFF (VE) Oat Milk, Biscoff, Vegan Cocoa, Vegan Ice Cream, Pea Protein MOCHA (VE) Oat Milk, Vegan Cocoa, Espresso, Vegan Ice Cream, Pea Protein MANGO & MATCHA (VE) Oat Milk, Matcha, Mango, Passionfruit, Pea Protein	
FRESHLY SQUEEZED JUICE	9.5
HEALTH CONSCIOUS Beetroot, Celery, Carrot, Apple SWEETNESS Pineapple, Apple, Strawberry, Watermelon A LITTLE THIRSTY Watermelon, Apple, Orange, Lemon SOMETHING MINTY Pineapple, Apple, Mint, Lemon GREEN BOOST Apple, Celery, Baby Spinach, Cucumber PEAR PARADISE Pear, Strawberry, Watermelon, Orange ON ITS OWN Choose up to 4 fruits or veggies	
ICED TEA	8.5
ENGLISH BREAKFAST ICED TEA HIBISCUS & PASSIONFRUIT SODA ICED TEA EARL GREY & ORANGE ICED TEA ICED GREEN TEA LEMONADE	
ICED DRINKS	
ICED CHAI LATTE A milky blend of aromatic spices, black tea and golden Australian honey with ice and vanilla ice cream	8.9
ICED MATCHA LATTE Premium green tea leaf latte served with ice and vanilla ice cream	8.9
ICED COFFEE Fresh espresso shot with ice, milk and vanilla ice cream	8.9
BELGIAN ICED CHOCOLATE Served with ice, melted Belgian chocolate, milk and vanilla ice cream	8.9
BELGIAN ICED MOCHA Served with ice, melted Belgian chocolate, milk, vanilla ice cream and a fresh espresso shot	9.5
COLD DRIP House blend 8-hour cold drip filtered coffee served with ice	6.5
MONT BLANC Cold drip filtered coffee topped with cold foam, garnished with cinnamon spice and fresh orange zest	7.5
TIRAMISU COFFEE Cold drip filtered coffee topped with cold foam, chocolate shavings and a sponge finger	7.5
VIETNAMESE ICED COFFEE Fresh Espresso shot with condensed milk and ice	6.5
ICED LATTE / LONG BLACK Large	5.5 +1.5

TRADITIONAL MILKSHAKES Chocolate / Vanilla / Caramel / Strawberry / Banana / Blue Heaven / Coffee	8.5
Add Malt/Whipped Cream Thickshakes	+1 +1

JOLLY SUPERSHAKES

NUTELLA CHOC BROWNIE Nutella milkshake with vanilla ice cream, whipped cream, Nutella brownie cookie, chocolate crumb and a Nutella cake drop	18
STRAWBERRIES & CREAM Strawberry milkshake with vanilla ice cream, whipped cream, a red velvet drop cake, strawberries, raspberry coulis, white chocolate ganache and fairy floss	
COOKIES & CREAM Cookies and cream milkshake, whipped cream, cookies and cream ice cream, wafer cone, mini Oreos, chocolate crumb and white choc ganache	
LOLLY HEAVEN Blue heaven milkshake with vanilla ice cream, white choc ganache, whipped cream, sour straps, 100's & 1000's, gigantic lollipop and fairy floss	
BISCOFF (VE) Biscoff milkshake with vegan ice cream, almond milk, Biscoff spread, Biscoff biscuit, vegan whipped cream and a Biscoff cake drop	
BOUNTY Bounty milkshake with Belgian chocolate ice cream, coconut milk, white chocolate ganache, whipped cream, chocolate lamington, choc crumb and toasted coconut	

ALCOHOL



SPARKLING WINE		
YELLOWGLEN YELLOW Smythesdale, VIC	9.5	
BROWN BROTHERS NV PROSECCO Milawa, VIC	12	
BROWN BROTHERS MOSCATO ROSA Milawa, VIC	12	
WHITE WINE		
821 SOUTH MARLBOROUGH SAUVIGNON BLANC Marlborough, NZ	9.5	BTL 38
T 'GALLANT JULIET PINOT GRIGIO Mornington Peninsula, VIC	9.5	BTL 38
GRANT BURGE BENCHMARK CHARDONNAY Barossa, SA	9	BTL 36
RED WINE		
SAN PIETRO PINOT NOIR Mornington, VIC	10.5	BTL 46
GRANT BURGE BENCHMARK MERLOT Barossa, SA	9	BTL 36
SEPPELT THE DRIVES SHIRAZ Heathcote, VIC	9.5	BTL 40
BEERS AND CIDERS		
CARLTON ZERO	8	PERONI 9.5
CASCADE LIGHT	8	CORONA EXTRA 9.5
CARLTON DRAUGHT	8.5	THE HILLS CIDER COMPANY APPLE CIDER 10
STONE & WOOD PACIFIC ALE	9.5	THE HILLS CIDER COMPANY PEAR CIDER 10
BALTER XPA CAN	9.5	
ASAHI SUPER DRY	9.5	