

BREAKFAST

TOAST

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 Fruit toast

BANANA BREAD FRENCH TOAST (V)

Homemade banana bread French toast with mascarpone, fresh berries, candied walnuts, Canadian maple syrup and freeze-dried strawberries

RICOTTA HOTCAKES (V)

Fluffy Ricotta hotcakes with fresh berries, Canadian maple syrup, seeds, nuts, mascarpone, chocolate soil, candied lemon, and freeze-dried strawberries

NUTELLA PANNA COTTA

Nutella panna cotta, lemon curd, fresh berries, candied lemon, chocolate soil, candied hazelnut and Swiss meringue

BREKKIE BUN

Hickory smoked bacon, fried egg, tomato relish, avocado, spinach, haloumi cheese in a bun with a side of onion rings

LOBSTER CHILLI FOLDED EGGS

Folded eggs with lobster, house made XO sauce, chilli, feta cheese, fried shallots, sea spray and a drizzle of smoked paprika oil on a toasted croissant

BREKKIE BRUSCHETTA (V)

Pan fried cauliflower, asparagus, halloumi, mushrooms, capsicum, medley tomatoes, rainbow baby carrots, spanish onion, poached eggs on toasted ciabatta with basil pesto and balsamic glaze

TWISTED BENEDICT

Hickory smoked bacon, crispy pork crackle, poached eggs & apple cider hollandaise, topped with tomato and onion salsa, apple & snow pea tendril salad, on toasted sourdough

Smoked salmon instead of bacon as an option

CRUSHED AVOCADO (V)

Crushed avocado, marinated feta, medley tomatoes, seeds, quinoa, zaatar, candied beetroot and pomegranate served on toasted ciabatta, with poached eggs, and house made minted chutney

ATLANTIC (GF)

House made potato hash topped with smashed avocado, smoked salmon, cucumber, poached eggs, hollandaise and a salad of snow pea tendrils, dill, edamame and candied beetroot

TRUFFLED MUSHROOM OMELETTE (V)

Sauteed trio of Mushrooms topped with a salad of rocket, candied beetroot, truffle oil and feta cheese served with toasted sourdough

MR BIG

Hickory smoked bacon, rosemary and thyme mushroom, cheese kransky, roma tomato, fresh avocado, house made potato hash and poached eggs served on toasted sourdough

EGGS ANY STYLE

Poached, scrambled or fried on sourdough toast (V) Why not add a delicious side from our extras below...

EXTRAS:

Sautéed Spinach / roasted tomatoes / rosemary and thyme mushroom

Cheese kransky / Hickory smoked bacon / fresh or smashed avocado / fried tofu / house made potato hash / grilled halloumi cheese / marinated feta vegan sausages / vegan bacon / house made baked beans

Grilled chicken breast / smoked salmon

Grilled prawns

LUNCH

PAD THAI NOODLES (GF)

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 Add grilled prawns

PRAWN & CHORIZO FETTUCCINE

Pan seared prawns and chorizo with zucchini, medley tomatoes, garlic and chilli tossed in a white wine & paprika oil topped with parmesan cheese

FISHERMAN'S BASKET

A selection of fried prawns, calamari, fish bites and scallops with fries and tartare sauce

PAN FRIED BARRAMUNDI (GF)

Pan fried barramundi, cauliflower puree, poached egg and a salad of kale, quinoa, cranberry, seeds and pomegranate

CAJUN CHICKEN SALAD

Grilled Cajun spiced chicken, turmeric infused couscous, kale, feta, pumpkin, medley tomatoes, cucumber, avocado and lemon aioli dressing

NASI GORENG (GF)

Fried rice with house made nasi sauce, cabbage, chilli, garlic, bean sprouts, crispy shallots and fried egg

Add grilled chicken Add grilled prawns

CRISPY PORK BELLY SALAD (GF)

Crispy pork belly tossed in an aromatic Asian slaw of bean sprouts, green papaya, spring onion, coriander, Thai basil, chilli, fried shallots, crushed peanuts and sweet chilli and Japanese mayonnaise dressing

SOUTHERN FRIED CHICKEN TACOS

3 Soft tortillas filled with southern fried chicken, chipotle mayonnaise, kale slaw, avocado, jalapenos, tomatoes onion & corn salsa

BLACK RICE SALAD (GF, V)

Black rice, quinoa, kale, avocado, feta, seeds, pomegranate, cranberries in a Japanese mayo dressing and pumpkin puree

Add grilled chicken Add grilled prawns

JOLLY FRIED CHICKEN BURGER

Crispy fried buttermilk chicken, kale slaw, cheddar cheese, jolly special sauce in a burger bun served with fries.

WAGYU BEEF BURGER

Wagyu beef patty with beetroot relish, rocket, tomato, cheddar cheese caramelized onion, fried egg and aioli in a burger bun served with wedges

BOWL OF FRIES

Served with tomato sauce

BOWL OF WEDGES

Served with sweet chilli sauce and sour cream

BOWL OF EGGPLANT FRIES

Served with aioli

BOWL OF SWEET POTATO FRIES

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.

VEGAN LUNCH

ACAI BOWL (GF, VE)

100% Brazilian acai blended topped with chia seeds, banana, crushed nuts, toasted coconut and fresh berries

NOURISH BOWL (GF, VE)

Maple glazed pumpkin, beetroot hummus, avocado, pan fried kipfler potatoes and a salad of kale, quinoa, cranberries, seeds and pomegranate

SUPERFOOD SALAD (GF, VE)

Kale, avocado, apple, quinoa, crushed almonds, zaatar, seeds, pomegranate, hummus and house lemon dressing

JOLLY VEGAN BURGER (VE)

Plant based meat alternative patty with vegan cheese beetroot relish, rocket, tomato, vegan mayonnaise, avocado and jalapenos in a soft bun served with a side of eggplant chips

CORN & ZUCCHINI FRITTERS (GF, VE)

Stacked corn & zucchini fritters, layered with smashed avocado, beetroot relish and a salad of kale, rocket & candied beetroot served with capsicum chutney

VEGAN BIG BREAKFAST (VE)

Vegan bacon, vegan sausage, house made potato hash, roma tomato, avocado, house-made baked beans and grilled rosemary & thyme mushroom with beetroot relish and toasted multigrain sourdough

PORRIDGE (VE)

Warm quinoa & oat porridge with spiced poached pear, candied walnuts, berry compote and freeze-dried berries

GREEN LENTIL CURRY (VE)

Aromatic green lentil curry, coconut yoghurt, coriander, crispy fried shallots with toasted ciabatta bread

KIDS

KIDS EGG & BACON

Your choice of fried, poached or scrambled egg served with bacon and toasted sourdough

KIDS POPCORN CHICKEN

Fried popcorn chicken breast with fries and tomato sauce

KIDS MAC'N'CHEESE

Bacon Mac 'n' cheese bites, with fries and tomato sauce

KIDS RICOTTA HOTCAKE

Fluffy ricotta hotcake served with Belgium chocolate ice cream, berries and maple syrup

KIDS FETTUCCINE NAPOLI

Fettuccine pasta with house made napolli sauce and parmesan cheese

KIDS FISH BITES & CHIPS

Fried fish bites with fries and tomato sauce

KIDS CHEESEBURGER

Beef patty with tomato sauce, mustard and cheddar cheese in a bun served with fries 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

Mug

Freshly Ground Decaf

Bonsoy Milk

Oatly Oat Milk

MilkLab Milk: Almond, Coconut, Lactose Free

Syrups – Caramel, Hazelnut, Vanilla, Coconut

Strong

HOT FILTER BREW

Single origin hot filtered coffee served with sparkling water

(Single origin coffees are rotated seasonally)

AFFOGATO

100% Arabica coffee extracted over a scoop of creamy vanilla ice cream

SPICE CHAI LATTE

A truly decadent blend of aromatic whole spices, black tea and golden Australian honey. Served in a Turkish pot with cinnamon spice dusting

TURMERIC CHAI LATTE

A chai spice blend with fresh ground turmeric, ginger, black pepper, cinnamon and honey brewed with creamy coconut milk. Served in a Turkish pot with cinnamon spice dusting

MATCHA LATTE

Premium green tea latte

BELGIAN HOT CHOCOLATE

A mix of Belgian's finest milk chocolate callets melted down in a warm creamy milk. Garnished with couverture chocolate

BELGIAN MOCHA

A mix of Belgian's finest milk chocolate callets melted down in a warm creamy milk with a premium espresso shot. Garnished with couverture chocolate

BOUNTY HOT CHOCOLATE

A mix of Belgian's finest milk chocolate callets melted down in a warm creamy coconut milk. Garnished with toasted coconut

VEGAN ALMOND HOT CHOCOLATE (VE)

A rich delicious creamy vegan cocoa with warm creamy almond milk

BABYCINO

Layers of creamy froth and chocolate sprinkles served with a marshmallow

TEA

English Breakfast / Earl Grey / Chamomile / Lemongrass & Ginger / Green / Peppermint

COLD DRINKS



SMOOTHIES

BANANA BLISS Milk, Banana, Ice Cream, Cinnamon, Honey

DELICIOUS BERRY Milk, Mixed Berries, Yoghurt, Honey

TROPICAL SUNRISE Milk, Mango, Strawberry, Passionfruit, Yoghurt, Honey

COCONUT DELIGHT (VE) Coconut Water, Mango, Strawberry, Coconut Yoghurt

ACAI (VE) Almond Milk, Acai, Mixed Berries, Coconut Yoghurt

CHOC PEANUT BUTTER (VE) Almond Milk, Cocoa, Banana, Coconut Ice Cream, Peanut Butter

FRESHLY SQUEEZED JUICE

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

English Breakfast iced tea

Hibiscus, rosehip & strawberry iced tea

Lemongrass & ginger iced tea

ICED CHAI LATTE

A milky blend of aromatic spices, organic black tea and raw organic honey served with ice and ice cream

ICED MATCHA LATTE

Premium green tea leaf latte served with ice and ice cream

COLD DRIP

Single origin 8 hour cold drip filtered coffee served with ice (single origin coffees are rotated seasonally)

ICED COFFEE

Fresh Espresso shot served with ice, milk, and ice cream

ICED CHOCOLATE / MOCHA

Served with ice, milk, and ice cream

ICED LATTE / LONG BLACK

TRADITIONAL MILKSHAKES

Chocolate / Vanilla / Caramel / Strawberry / Banana / Blue Heaven

Add Malt

Thickshakes

SUPERSHAKES

NUTELLA CHOC BROWNIE Nutella milkshake with vanilla ice cream, whipped cream, Nutella brownie cookie, choc crumble, Nutella cake drop

STRAWBERRIES & CREAM Strawberry milkshake with vanilla ice cream, whipped cream, red velvet 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, choc crumble and white choc ganache

LOLLY HEAVEN Blue heaven milkshake with vanilla ice cream, whipped cream, sour straps, 100's & 1000's, gigantic lollipop, fairy floss, popping candy and white choc ganache

LOTUS BISCOFF (VE) Biscoff milkshake, almond milk, Biscoff spread, Biscoff biscuit, vegan whipped cream, Biscoff cake drop

ALCOHOL



SPARKLING WINE

YELLOWGLEN YELLOW

Smythesdale, VIC

BOTTEGA VINO DEI POETI PROSECCO DOC2

Bottega, ITA

WHITE WINE

FIVE PARTNERS SAUV BLANC

Marlborough, NZ

BARRISTERS BLOCK 'PJ' PINOT GRIS

Adelaide Hills, SA

H BY HASELGROVE CHARDONNAYO

Mclaren Vale, SA

ROSE

TRE STELLE ROSATO IGPO

Basilicata, ITA

REDS

RUSTIC BAY PINOT NOIRO

Mornington, VIC

CAPEL VALE DEBUT CAB MERLOTO

Geographe, WA

H BY HASELGROVE SHIRAZ

Mclaren Vale, SA

BEERS AND CIDERS

CARLTON ZERO

CASCADE LIGHT

CARLTON DRAUGHT

STONE & WOOD PACIFIC ALE

BALTER XPA CAN

ASAHI SUPER DRY

PERONI

CORONA EXTRA

THE HILLS CIDER COMPANY APPLE CIDERO

THE HILLS CIDER COMPANY PEAR CIDERO

