

BREAKFAST

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| TOAST | 8.5 |
| Sourdough, multigrain or ciabatta toast with butter and your choice of house made strawberry and rhubarb jam, peanut butter or Vegemite. | |
| Gluten free toast | +1 |
| Fruit toast | +1 |
| BANANA BREAD FRENCH TOAST (V) | 21.5 |
| Homemade banana bread French toast with mascarpone, fresh berries, candied walnuts, Canadian maple syrup and freeze-dried strawberries | |
| RICOTTA HOTCAKES (V) | 21.9 |
| Fluffy Ricotta hotcakes with fresh berries, Canadian maple syrup, seeds, nuts, mascarpone, chocolate soil, candied lemon, and freeze-dried strawberries | |
| NUTELLA PANNA COTTA | 21.5 |
| Nutella panna cotta, lemon curd, fresh berries, candied lemon, chocolate soil, candied hazelnut and Swiss meringue | |
| BREKKIE BUN | 20.9 |
| Hickory smoked bacon, fried egg, tomato relish, avocado, spinach, haloumi cheese in a bun with a side of onion rings | |
| LOBSTER CHILLI FOLDED EGGS | 22.9 |
| Folded eggs with lobster, housemade XO sauce, chilli, feta cheese, fried shallots, sea spray and a drizzle of smoked paprika oil on a toasted croissant | |
| BREKKIE BRUSCHETTA (V) | 21.9 |
| 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 | 21.9 |
| Hickory smoked bacon, crispy pork crackle, poached eggs & apple cider hollandaise, topped with tomato and onion salsa, apple & snow pea tendrils salad, on toasted sourdough | |
| Smoked salmon instead of bacon as an option +5 | |
| CRUSHED AVOCADO (V) | 21.9 |
| 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) | 22.9 |
| 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) | 21.9 |
| Sautéed trio of Mushrooms topped with a salad of rocket, candied beetroot, truffle oil and feta cheese served with toasted sourdough | |
| MR BIG | 24.9 |
| 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 | 12.9 |
| Poached, scrambled or fried on sourdough toast (V) Why not add a delicious side from our extras below... | |
| EXTRAS: | |
| Sautéed Spinach / confit cherry tomatoes / rosemary and thyme mushroom | 4.5 |
| Cheese kransky / Hickory smoked bacon / fresh or smashed avocado / fried tofu / house made potato hash / grilled halloumi cheese / marinated feta | 5.5 |
| Grilled chicken breast / smoked salmon | 7 |
| Pan fried Atlantic salmon cooked medium | 12 |

LUNCH

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| PAD THAI NOODLES (GF) | 19.9 |
| 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 chicken | +7 |
| Add prawns | +7 |
| PRAWN & CHORIZO SPAGHETTI | 24.9 |
| 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 | 24.9 |
| A selection of fried prawns, calamari, fish bites and scallops with fries and tartare sauce | |
| PAN FRIED BARRAMUNDI (GF) | 24.9 |
| Pan fried barramundi, cauliflower puree, poached egg and a salad of kale, quinoa, cranberry, seeds and pomegranate | |
| CAJUN CHICKEN SALAD | 23.9 |
| Grilled Cajun spiced chicken, turmeric infused couscous, kale, feta, pumpkin, medley tomatoes, cucumber, avocado and lemon aioli dressing | |
| NASI GORENG (GF) | 19.9 |
| Fried rice with house made nasi sauce, cabbage, chilli, garlic, bean sprouts, crispy shallots and fried egg | |
| Add chicken | +7 |
| Add prawns | +8 |
| CRISPY PORK BELLY SALAD (GF) | 23.9 |
| 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 | 23.9 |
| 3 Soft tortillas filled with southern fried chicken, chipotle mayonnaise, kale slaw, avocado, jalapenos, tomatoes onion & corn salsa | |
| BLACK RICE SALAD (GF, V) | 22.9 |
| Black rice, quinoa, kale, avocado, feta, seeds, pomegranate, cranberries in a Japanese mayo dressing and pumpkin puree | |
| Add grilled chicken | +7 |
| Add grilled Atlantic salmon | +12 |
| JOLLY FRIED CHICKEN BURGER | 23.9 |
| Crispy fried buttermilk chicken, kale slaw, cheddar cheese, jolly special sauce in a burger bun served with fries. | |
| WAGYU BEEF BURGER | 23.9 |
| Wagyu beef patty with beetroot relish, lettuce, tomato, pickles, cheddar cheese caramelized onion, fried egg and aioli in a burger bun served with wedges | |
| BOWL OF FRIES | 11.9 |
| Served with tomato sauce | |
| BOWL OF WEDGES | 13.9 |
| Served with sweet chilli sauce and sour cream | |
| BOWL OF EGGPLANT FRIES | 13.9 |
| Served with aioli | |
| BOWL OF SWEET POTATO FRIES | 13.9 |
| Served with aioli | |

V=VEGETARIAN | VE=VEGAN
GF=GLUTEN FREE (GF PRODUCTS MAY CONTAIN TRACES OF GLUTEN)
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

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| ACAI BOWL (GF) | 18.9 |
| 100% Brazilian acai blended topped with chia seeds, banana, crushed nuts, toasted coconut and fresh berries | |
| NOURISH BOWL (GF) | 22.9 |
| Maple glazed pumpkin, beetroot hummus, avocado, pan fried kipfler potatoes and a salad of kale, quinoa, cranberries, seeds and pomegranate | |
| SUPERFOOD SALAD (GF) | 22.9 |
| Kale, avocado, apple, quinoa, crushed almonds, zaatar, seeds, pomegranate, hummus and house lemon dressing | |
| JOLLY VEGAN BURGER | 23.9 |
| 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) | 22.9 |
| Stacked corn & zucchini fritters, layered with smashed avocado, beetroot relish and a salad of kale, rocket & candied beetroot served with capsicum relish | |
| VEGAN BIG BREAKFAST | 24.9 |
| 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 | 18.9 |
| Warm quinoa & oat porridge with spiced poached pear, candied walnuts, berry compote and freeze-dried berries | |
| GREEN LENTIL CURRY | 22.9 |
| Aromatic green lentil curry, coconut yoghurt, coriander, crispy fried shallots with toasted ciabatta bread | |

KIDS

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| EGG & BACON | 13.9 |
| Your choice of fried, poached or scrambled egg served with bacon and toasted sourdough | |
| POPCORN CHICKEN | 13.9 |
| Fried popcorn chicken breast with fries and tomato sauce | |
| MAC'N'CHEESE | 13.9 |
| Bacon Mac 'n' cheese bites, with fries and tomato sauce | |
| RICOTTA HOTCAKE | 13.9 |
| Fluffy ricotta hotcake served with Belgium chocolate ice cream, berries and maple syrup | |
| FETTUCCINE NAPOLI | 13.9 |
| Fettuccine pasta with house made napolli sauce and parmesan cheese | |
| FISH BITES & CHIPS | 13.9 |
| Fried fish bites with fries and tomato sauce | |
| KIDS CHEESEBURGER | 13.9 |
| Beef patty with tomato sauce, mustard and cheddar cheese in a bun served with fries and tomato sauce | |

HOT DRINKS



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| 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 | +0.8 |
| Freshly Ground Decaf | +0.5 |
| Bonsoy Milk | +0.8 |
| Oatly Oat Milk | +0.8 |
| Milklab Milk: Almond, Coconut, Lactose Free | +0.8 |
| Syrups – Caramel, Hazelnut, Vanilla, Coconut | +0.5 |
| Strong | +0.3 |
| HOT FILTER BREW Single origin hot filtered coffee served with sparkling water (Single origin coffees are rotated seasonally) | 6.5 |
| AFFOGATO 100% Arabica coffee extracted over a scoop of creamy vanilla ice cream | 7 |
| 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 | 6.5 |
| 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 | 6.5 |
| MATCHA LATTE Premium green tea latte | 6.5 |
| BELGIAN HOT CHOCOLATE A mix of Belgian's finest milk chocolate callets melted down in a warm creamy milk. Garnished with couverture chocolate | 6.5 |
| 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 | 6.5 |
| BOUNTY HOT CHOCOLATE A mix of Belgian's finest milk chocolate callets melted down in a warm creamy coconut milk. Garnished with toasted coconut | 6.5 |
| VEGAN ALMOND HOT CHOCOLATE (VE) A rich delicious creamy vegan cocoa with warm creamy almond milk | 6 |
| BABYCINO Layers of creamy froth and chocolate sprinkles served with a marshmallow | 2 |
| TEA English Breakfast / Earl Grey Supreme / Chamomile / Lemongrass & Ginger / Masala Chai / Green / Peppermint | 5 |

COLD DRINKS



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| SMOOTHIES BANANA BLISS Milk, Banana, Ice Cream, Cinnamon, Honey DELICIOUS BERRY Milk, Mixed Berries, Yoghurt, Honey TROPICAL SUNRISE Milk, Mango, Strawberry, Passionfruit, Yogurt, 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 | 9.5 |
| 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 | 9.5 |
| ICED TEA English Breakfast tea with Lemon and mint / Hibiscus, rosehip & strawberry / Lemongrass & ginger | 8.5 |
| ICED CHAI LATTE A milky blend of aromatic spices, organic black tea and raw organic honey served with ice and ice cream | 8.5 |
| ICED MATCHA LATTE Premium green tea leaf latte served with ice and ice cream | 9 |
| COLD DRIP Single origin 8 hour cold drip filtered coffee served with ice (single origin coffees are rotated seasonally) | 6.5 |
| ICED COFFEE Fresh Espresso shot served with ice, milk, and ice cream | 8.5 |
| ICED CHOCOLATE / MOCHA Served with ice, milk, and ice cream | 8.5 |
| ICED LATTE / LONG BLACK | 5 |
| TRADITIONAL MILKSHAKES Chocolate / Vanilla / Caramel / Strawberry / Blue Heaven Add Malt Thickshakes | 8 +1 +1 |
| 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 | 17 |

ALCOHOL



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| SPARKLING WINE YELLOWGLEN YELLOW Smythesdale, Vic | 9 |
| BOTTEGA VINO DEI POETI PROSECCO DOC Bottega, Ita | 12 |
| WHITE WINE FIVE PARTNERS SAUV BLANC Marlborough, NZ | 9 BTL 36 |
| BARRISTERS BLOCK 'PJ' PINOT GRIS Adelaide Hills, SA | 9 BTL 36 |
| H BY HASELGROVE CHARDONNAY Mclaren Vale, SA | 10 BTL 46 |
| ROSE TRE STELLE ROSATO IGP Basilicata, Ita | 10 BTL 41 |
| REDS RUSTIC BAY PINOT NOIR Mornington, Vic | 10 BTL 43 |
| CAPEL VALE DEBUT CAB MERLOT Geographe, WA | 10 BTL 43 |
| H BY HASELGROVE SHIRAZ Mclaren Vale, SA | 9 BTL 39 |
| BEERS AND CIDERS CARLTON ZERO 8 PERONI 9.5 CASCADE LIGHT 8 CORONA EXTRA 9.5 CARLTON DRAUGHT 8.5 THE HILLS CIDER COMPANY STONE & WOOD PACIFIC ALE 9.5 APPLE CIDER 10 BALTER XPA CAN 9.5 THE HILLS CIDER COMPANY ASAHI SUPER DRY 9.5 PEAR CIDER 10 | |

