

## BREAKFAST

<b>TOAST</b>	<b>8.9</b>
Sourdough, multigrain or ciabatta toast with butter and your choice of house made strawberry and rhubarb jam, peanut butter, honey or Vegemite	
<b>Gluten free toast</b>	<b>+1</b>
<b>Fruit toast</b>	<b>+1</b>
<b>BISCOFF FRENCH TOAST (V)</b>	<b>23.9</b>
Homemade banana bread French toast with fresh berries, Biscoff, Canadian maple syrup, chocolate sauce, mascarpone and candied walnuts	
<b>NUTELLA RICOTTA HOTCAKES (V)</b>	<b>23.9</b>
Fluffy ricotta hotcakes with Nutella mascarpone, fresh berries, candied hazelnuts, Canadian maple syrup and chocolate soil	
<b>RICE PUDDING (V, GF)</b>	<b>22.9</b>
Creamy rice pudding with berry compote, toasted coconut, cinnamon sugar, pistachio crumb and fresh berries	
<b>BREKKIE BUN</b>	<b>22.9</b>
Smoked bacon, fried egg, tomato relish, avocado, spinach and halloumi cheese in a Turkish bun served with onion rings	
<b>Beef rashers instead of bacon as an option</b>	
<b>CHILLI FOLDED EGGS</b>	<b>23.9</b>
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	
<b>BREKKIE BRUSCHETTA (V)</b>	<b>23.5</b>
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	
<b>TWISTED BENEDICT</b>	<b>24.5</b>
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	
<b>Smoked salmon instead of bacon as an option</b>	<b>+2</b>
<b>Beef rashers instead of bacon as an option</b>	
<b>CRUSHED AVOCADO (V)</b>	<b>23.9</b>
Crushed avocado, feta cheese, medley tomatoes, seeds, quinoa, zaatar, radish and pomegranate served on toasted ciabatta with poached eggs and house made harissa	
<b>ATLANTIC (GF)</b>	<b>24.9</b>
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	
<b>ZAATAR HALLOUMI BREAKFAST (V)</b>	<b>23.5</b>
Toasted multigrain topped with halloumi cheese, zaatar, tomatoes, fresh avocado, radish, rocket, feta cheese and poached eggs	
<b>MR BIG</b>	<b>26.5</b>
Smoked bacon, rosemary and thyme mushroom, cheese kransky, roasted tomato, fresh avocado, house made potato hash and poached eggs served on toasted sourdough	
<b>Beef rashers instead of bacon as an option</b>	
<b>EGGS ANY STYLE (V)</b>	<b>14.5</b>
Poached, scrambled or fried eggs on sourdough toast (V). Why not add a delicious side from our extras below...	
<b>EXTRAS:</b>	
Sautéed spinach / roasted tomatoes / rosemary and thyme mushroom	<b>5</b>
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	<b>6</b>
Grilled chicken breast / smoked salmon	<b>7</b>
Grilled prawns	<b>8</b>
Pan fried Atlantic salmon cooked medium	<b>13</b>

## LUNCH

<b>PAD THAI NOODLES</b>	<b>21.9</b>
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	
<b>Add grilled chicken</b>	<b>+7</b>
<b>Add grilled prawns</b>	<b>+8</b>
<b>NASI GORENG</b>	<b>21.9</b>
Fried rice with house made nasi sauce, cabbage, chilli, garlic, bean sprouts, crispy shallots and fried egg	
<b>Add grilled chicken</b>	<b>+7</b>
<b>Add grilled prawns</b>	<b>+8</b>
<b>SEAFOOD SPAGHETTI</b>	<b>26.9</b>
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	
<b>FISH &amp; CHIPS</b>	<b>26.9</b>
Tempura battered barramundi fillets served with chips, garden salad and tartare sauce	
<b>PAN FRIED ATLANTIC SALMON</b>	<b>26.9</b>
Pan fried Atlantic salmon cooked medium with a side of sauteed asparagus, broccolini, kipfler potatoes, freekeh and fried kale in an oyster sauce	
<b>CAJUN CHICKEN SALAD</b>	<b>25.9</b>
Grilled Cajun spiced chicken, turmeric infused couscous, kale, feta cheese, pumpkin, medley tomatoes, cucumber, avocado and house made lemon aioli dressing	
<b>THAI BEEF SALAD</b>	<b>25.9</b>
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	
<b>STEAK SANDWICH</b>	<b>25.9</b>
Grilled scotch steak with cheddar cheese, caramelised onion, rocket, tomato, egg, aioli and tomato relish on toasted sourdough served with chips	
<b>PANKO FISH BURGER</b>	<b>25.9</b>
Panko crumbed barramundi fillet with kale slaw, pickled onion, cheddar cheese and dill lime mayo in a Turkish bun served with prawn crackers	
<b>JOLLY FRIED CHICKEN BURGER</b>	<b>25.9</b>
Crispy fried buttermilk chicken, kale slaw, cheddar cheese and chipotle mayonnaise in a Turkish bun served with chips	
<b>WAGYU BEEF BURGER</b>	<b>25.9</b>
Wagyu beef patty with tomato relish, rocket, tomato, pickles, cheddar cheese and aioli in a Turkish bun served with wedges	
<b>BOWL OF CHIPS (V)</b>	<b>12.9</b>
Served with tomato sauce	
<b>BOWL OF WEDGES (V)</b>	<b>14.9</b>
Served with sweet chilli sauce and sour cream	
<b>BOWL OF SWEET POTATO CHIPS (V)</b>	<b>14.9</b>
Served with aioli	
<b>BOWL OF ONION RINGS (V)</b>	<b>14.9</b>
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

<b>ACAI BOWL (GF, VE)</b>	<b>20.9</b>
100% Brazilian acai blended and topped with chia seeds, banana, crushed nuts, toasted coconut and fresh berries	
<b>Add peanut butter</b>	<b>+2</b>
<b>HOUSE MADE GRANOLA (VE)</b>	<b>19.9</b>
House made granola topped with coconut yoghurt, fresh berries, saffron poached pear, hemp seeds, toasted coconut and Canadian maple syrup	
<b>NOURISH BOWL (GF, VE)</b>	<b>24.9</b>
Maple glazed pumpkin, beetroot hummus, avocado, pan fried kipfler potatoes and a salad of kale, quinoa, cranberries, seeds and pomegranate	
<b>SUPERFOOD SALAD (GF, VE)</b>	<b>24.9</b>
Kale, avocado, apple, quinoa, crushed almonds, zaatar, seeds, pomegranate, hummus and house made lemon dressing	
<b>JOLLY VEGAN BURGER (VE)</b>	<b>25.9</b>
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	
<b>CORN &amp; ZUCCHINI FRITTERS (GF, VE)</b>	<b>24.9</b>
Corn and zucchini fritters served with beetroot relish, smashed avocado and a salad of rocket, pomegranate, radish and house made harissa	
<b>VEGAN BIG BREAKFAST (VE)</b>	<b>26.9</b>
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	
<b>STIR FRIED HOKKIEN NOODLES (VE)</b>	<b>24.9</b>
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

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



# HOT DRINKS

## HOUSE COFFEE BLEND

4.5

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

+0.8

Freshly Ground Decaf

+0.5

Almond / Coconut / Lactose Free / Oat / Soy

+1

Syrups: Caramel, Hazelnut, Vanilla, Coconut

+0.5

Strong

+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

## BULLETPROOF COFFEE

6

A rich and creamy Keto coffee blended with butter and MCT oil

## SPICE CHAI LATTE

6.5

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

## TURMERIC CHAI LATTE

6.5

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

## MATCHA LATTE

6.5

Premium green tea latte

## BELGIAN HOT CHOCOLATE (GF)

6.5

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**

## BELGIAN MOCHA (GF)

7

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

## BOUNTY HOT CHOCOLATE

7

A mix of Belgian's finest milk chocolate callets callets melted down in creamy frothed coconut milk, garnished with chocolate shavings and toasted coconut

## VEGAN ALMOND HOT CHOCOLATE (VE)

6.5

A rich delicious creamy vegan cocoa with warm creamy almond milk, garnished with chocolate powder

## VEGAN ALMOND MOCHA (VE)

7

A rich delicious creamy vegan cocoa with a fresh espresso shot in a warm creamy almond milk, garnished with chocolate powder

## BABYCINO

Layers of creamy froth and chocolate powder served with a marshmallow

## TEA

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

# COLD DRINKS

## SMOOTHIES

### 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

### 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

### 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 & PASSIONFRUIT SODA ICED TEA

### EARL GREY & ORANGE ICED TEA

### ICED GREEN TEA LEMONADE

2.5

## ICED DRINKS

### ICED CHAI LATTE

8.9

A milky blend of aromatic spices, black tea and golden Australian honey with ice and vanilla ice cream

### ICED MATCHA LATTE

8.9

Premium green tea leaf latte served with ice and vanilla ice cream

### ICED COFFEE

8.9

Fresh espresso shot with ice, milk and vanilla ice cream

### BELGIAN ICED CHOCOLATE

8.9

Served with ice, melted Belgian chocolate, milk and vanilla ice cream

### BELGIAN ICED MOCHA

9.5

Served with ice, melted Belgian chocolate, milk, vanilla ice cream and a fresh espresso shot

### COLD DRIP

6.5

House blend 8-hour cold drip filtered coffee served with ice

### MONT BLANC

7.5

Cold drip filtered coffee topped with cold foam, garnished with cinnamon spice and fresh orange zest

### TIRAMISU COFFEE

7.5

Cold drip filtered coffee topped with cold foam, chocolate shavings and a sponge finger

### VIETNAMESE ICED COFFEE

6.5

Fresh Espresso shot with condensed milk and ice

### ICED LATTE / LONG BLACK

5.5

Large

+1.5

### TRADITIONAL MILKSHAKES

8.5

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

Add Malt/Whipped Cream

+1

Thickshakes

+1

## JOLLY SUPERSHAKES

18

### NUTELLA CHOC BROWNIE

Nutella milkshake with vanilla ice cream, whipped cream, Nutella brownie cookie, chocolate crumb and a Nutella cake drop

### 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