

DINNER



STARTERS

CHEESEBURGER SPRING ROLLS	14.9
Fried cheeseburger spring rolls filled with minced beef and cheese with a side of sweet chilli sauce.	
KOREAN CHICKEN WINGS	17.9
Sticky chicken wings marinated in Korean sauce and topped with crushed peanuts	
SALT AND PEPPER CALAMARI	16.9
Fried salt & pepper calamari with a side of aioli dipping sauce	
PORK BELLY BAO	17.9
2 mini steamed bao buns with sous vide pork, cucumber, carrot, coriander, spring onion, chilli and hoisin sauce	
ARANCINI BALLS (V)	16.9
Fried Pumpkin and sage arancini balls with aioli.	
SAGANAKI (V)	12.9
Pan fried Kefalograviera cheese drizzled with honey and oregano	
PULLED LAMB SLIDERS	17.9
2 sliders filled with slow braised lamb shoulder, kale slaw and feta	
BRUSCHETTA (V)	16.9
Toasted ciabatta topped with tomatoes, onion, feta and basil, drizzled with balsamic	
SPANISH MEATBALLS	16.9
Ground beef meatballs in a rich tomato sugo with fresh basil and shaved parmesan	
GRILLED OCTOPUS (GF)	15.9
Marinated grilled octopus served with aioli and lemon	
3 CHEESE TORTELLINI (V)	15.9
Duo of three cheese tortellini with a rose' sauce	
MAC'N'CHEESE BITES	15.9
Bacon Mac n' Cheese bites on a bed of aioli	

BURGERS

GRILLED CHICKEN BURGER	23.9
Grilled chicken breast with lettuce, tomato, pineapple, bacon, Swiss cheese, aioli on a burger bun served with sweet potato 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	
JOLLY FRIED CHICKEN BURGER	23.9
Crispy fried buttermilk chicken, kale slaw, cheddar cheese, Jolly special sauce in a burger bun served with fries.	
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	
DOUBLE BEEF TOWER BURGER	25.9
Double beef patty, double bacon, double cheddar cheese, pickles, lettuce, tomato and Jolly special sauce on a burger bun served with fries	
FRIED CHICKEN AND BEEF TOWER BURGER	25.9
Fried chicken breast, beef patty, lettuce, tomato, double cheddar cheese, avocado and chipotle mayonnaise on a burger bun served with fries	
PULLED LAMB BURGER	23.9
Slow cooked pulled lamb shoulder, kale slaw, feta cheese, garlic aioli and barbecue sauce on a burger bun served with eggplant fries	

SALADS & BOWLS

QUINOA SALAD (GF,V)	24.9
Organic quinoa, orange-soaked apricots, pumpkin puree, roasted almonds, pomegranate, seeds, rocket, coriander, mint and orange citrus dressing	
Add grilled chicken	+7
Add grilled Atlantic salmon	+12

BROCCOLI AND KALE SALAD (GFV)	24.9
Broccolini, kale, quinoa, black rice, mint, dill, spring onion, peas, pomegranate, hummus and zesty lime dressing	
Add grilled chicken	+7
Add grilled Atlantic salmon	+12

THAI BEEF SALAD	25.9
Stir fried marinated beef, cashews, sweet potato crisp, crispy noodles, slaw, chilli and coriander in a Thai dressing.	

SOBA NOODLES SALMON	26.9
Pan fried Atlantic salmon cooked medium on a salad of soba noodles, edamame, dill, sesame seeds, coriander and pickled ginger	

PASTA & RISOTTO

SLOW BRAISED LAMB RAGU RISOTTO (GF)	27.9
Slow-braised lamb ragu in a pomodoro sauce finished with pine nuts, extra virgin olive oil and feta crumble	

CHICKEN MUSHROOM TRUFFLE RISOTTO (GF)	26.9
Black truffle risotto with chicken breast and sauteed mushrooms finished with grated parmesan cheese & truffle oil	

FETTUCCINE PESCATORE	30.9
Pan seared prawns, barramundi, mussels and squid with medley tomatoes and garlic tossed in creamy Napoli sauce topped with parmesan cheese	

GNOCCHI (V)	26.9
Pan fried gnocchi with pumpkin puree, sundried tomatoes, pine nuts, rocket, basil and parmesan cheese	

FETTUCCINE CARBONARA	26.9
Hickory smoked bacon tossed in a creamy garlic white wine sauce	

PAPPARDELLE MEATBALLS	26.9
Beef meatballs in a tomato sugo sauce, topped with parmesan cheese	

PUMPKIN, PINE NUTS & SPINACH RAVIOLI (V)	26.9
Cooked in a cream sauce topped with toasted parmesan cheese	

OX-TAIL LARGE TORTELLINI	26.9
Cooked in a napoli sauce	

STEAK & RIBS

STEAKS	
All steaks served with beer battered fries, house salad and your choice of sauce. Cooked to your liking: rare, medium rare, medium, medium well, well done. Choice of sauces: Red wine Jus, creamy mushroom and green peppercorn	

RIB EYE 300G	50
Southwest NSW. Pasture fed, finished on 120 days grain	

EYE FILLET 200G	45
Gippsland Vic. Pasture fed	

SCOTCH FILLET 300G	45
Parwan Vic. Pasture fed	

PORK RIBS	
Sticky BBQ Pork ribs served with kale slaw and fries	

FULL RACK	65
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HALF RACK	45
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MIXED RIB PLATE	60
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SURF AND TURF	55
300g Rib eye cooked to your liking topped with creamy garlic prawns, served with a side of fries and garden salad	

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.

MIXED MEAT PLATTER	150
Half rack of sticky BBQ pork ribs, slow cooked beef short ribs, 350g gram rib eye, Portuguese chicken and cheesy kransky served with a side of chips and slaw	

BEEF RIB	45
Slow cooked beef short rib on creamy mashed potato, charred broccolini and red wine jus	

MAINS

FRIED SNAPPER	37
Deep fried whole baby snapper with minted Vietnamese salad and sticky soya glaze	

BARRAMUNDI (GF)	37
Pan fried barramundi served with a herbed green lentil, fried kale and pumpkin puree	

GRILLED SEAFOOD PLATTER (GF)	120
Grilled prawns, calamari, Atlantic salmon, marinated baby octopus with a black rice salad and tartare sauce	

CHICKEN PARMA	27
Panko crumbed chicken breast, tomato sugo, grilled eggplant, ham and mozzarella cheese served with fries and kale slaw.	

PORTUGUESE STYLE CHICKEN	35
Portuguese spiced marinated half chicken served with chips and Kale slaw	

BRAISED OX CHEEK	37
Slow cooked braised Ox cheek with creamy mash, charred broccolini and red wine jus	

CHICKEN SHISH	35
Marinated garlic chicken breast skewers on zaatar bread, served with hummus and fattoush salad	

VEGAN

JACKFRUIT TACOS	24.9
Trio of sweet & spicy stewed Jackfruit, avocado, corn salsa, slaw and vegan mayo in soft tortillas	

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	

THAI GREEN CURRY	24.9
Aromatic green lentil curry, coconut yoghurt, coriander, crispy fried shallots with toasted ciabatta	

SOBA NOODLES	25.9
Wok fried Soba noodles, tofu, bean sprouts, roasted peanuts, coriander, spring onion and carrot in a light and tangy sauce with a hint of chilli.	

SUPERFOOD SALAD (GF)	22.9
Kale, avocado, apple, quinoa, crushed almonds, zaatar, seeds, pomegranate, hummus and house lemon dressing	

KIDS

KIDS CHEESEBURGER	13.9
Beef patty, cheddar cheese, tomato sauce and mustard on a burger bun served with fries and tomato sauce	

FISH & CHIPS BITES	13.9
Fried Fish bites served with fries and tomato sauce	

GNOCCHI NAPOLI	13.9
House made potato gnocchi with Napoli sauce and grated parmesan	

POPCORN CHICKEN & CHIPS	13.9
Fried popcorn chicken served with fries and tomato sauce	

MAC & CHEESE BITES 13.9	
Bacon Mac n' Cheese bites with fries and tomato sauce	

SIDES

Creamy mashed potato (V)	8	Chips (V)	10
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Charred Broccolini (V)	10	Wedges (V)	12
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Kale slaw (V)	10	Sweet potato fries	12
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Garden salad (V)	8	Eggplant chips	12
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DESSERTS



OREO LOUKOUMADES 10 loukoumades topped with Oreo sauce chocolate soil and mini-Oreos.	16
CHURROS 6 churros served with milk chocolate dipping sauce and strawberries	18
NUTELLA PANNA COTTA Nutella Panna Cotta with passionfruit gel, white chocolate & coconut crumb, fresh berries, candied hazelnuts and chocolate mousse	20
TIRAMISU Chocolate coated tiramisù with raspberry gel, fresh raspberries, freeze dried berries and chocolate soil	20
STICKY DATE PUDDING Sticky date pudding with butterscotch sauce, almond praline, white chocolate and coconut crumb, caramel and vanilla bean ice cream	18
CHOCOLATE FONDUE Chocolate fondue with vanilla custard, chocolate soil and fresh berries	18
BELGIUM CHOCOLATE WAFFLE Homemade Belgium waffle with mascarpone almond praline, berries, freeze dried strawberries, chocolate soil and maple syrup	20
CRÈME CARAMEL Crème caramel with a lime zest, topped with white chocolate & coconut crumb and fresh berries	18
BISCOFF CHEESECAKE Baked biscoff cheesecake with biscoff crumb, chocolate mousse and crisp choc pearls	18
LEMON MERINGUE Lemon meringue tart with meringue, lemon curd, white chocolate and coconut crumb and fresh berries	20

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	4.5
Latte / Cappuccino / Flat White / Piccolo / Magic / Espresso / Short Macchiato / Long Macchiato / Long Black	
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



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 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



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
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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 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		

SPIRITS

JIM BEAM WHITE LABEL BOURBON	12	CAPTAIN MORGAN ORIGINAL SPICED RUM GOLD	11
JACK DANIELS	12	JOSE CUERVO ESPECIAL GOLD REPOSADO TEQUILA	11
JOHNNY WALKER RED	12	ABSOLUTE VODKA	12
BOMBAY SAPPHIRE GIN	12	BAILEYS	12
BACARDI CARTA BLANCA SUPERIOR WHITE RUM	11	FRANGELICO	12

COCKTAILS

APEROL SPRITZ Prosecco, soda, aperol and orange	15
ESPRESSO MARTINI Vodka, coffee liqueur, vanilla and espresso	18
FRENCH MARTINI Vodka, dry vermouth, green olives	18
MARGARITA Tequila, triple sec, lime	18
NEGRONI Gin, Campari, Sweet Vermouth, and orange	18
COSMOPOLITAN Vodka, triple sec, cranberry, lime juice, and orange	18
MOJITO White rum, lime juice, soda, mint	18

