

# DINNER



## STARTERS

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

## BURGERS

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

## SALADS & BOWLS

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

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

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

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

## PASTA & RISOTTO

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

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

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

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

<b>FETTUCCINE CARBONARA</b>	<b>26.9</b>
Hickory smoked bacon tossed in a creamy garlic white wine sauce	

<b>PAPPARDELLE MEATBALLS</b>	<b>26.9</b>
Beef meatballs in a tomato sugo sauce, topped with parmesan cheese	

<b>PUMPKIN, PINE NUTS &amp; SPINACH RAVIOLI (V)</b>	<b>26.9</b>
Cooked in a cream sauce topped with toasted parmesan cheese	

<b>OX-TAIL LARGE TORTELLINI</b>	<b>26.9</b>
Cooked in a napoli sauce	

## STEAK & RIBS

<b>STEAKS</b>	
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	

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

<b>EYE FILLET 200G</b>	<b>45</b>
Gippsland Vic. Pasture fed	

<b>SCOTCH FILLET 300G</b>	<b>45</b>
Parwan Vic. Pasture fed	

<b>PORK RIBS</b>	
Sticky BBQ Pork ribs served with kale slaw and fries	

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

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**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.

<b>MIXED MEAT PLATTER</b>	<b>150</b>
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	

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

## MAINS

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

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

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

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

<b>PORTUGUESE STYLE CHICKEN</b>	<b>35</b>
Portuguese spiced marinated half chicken served with chips and Kale slaw	

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

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

## VEGAN

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

<b>JOLLY VEGAN BURGER</b>	<b>23.9</b>
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	

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

<b>SOBA NOODLES</b>	<b>25.9</b>
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.	

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

## KIDS

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

<b>FISH &amp; CHIPS BITES</b>	<b>13.9</b>
Fried Fish bites served with fries and tomato sauce	

<b>GNOCCHI NAPOLI</b>	<b>13.9</b>
House made potato gnocchi with Napoli sauce and grated parmesan	

<b>POPCORN CHICKEN &amp; CHIPS</b>	<b>13.9</b>
Fried popcorn chicken served with fries and tomato sauce	

<b>MAC &amp; CHEESE BITES 13.9</b>	
Bacon Mac n' Cheese bites with fries and tomato sauce	

## SIDES

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



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

# HOT DRINKS



<b>HOUSE COFFEE BLEND</b> A beautifully balanced and full-bodied blend of Arabica beans with dark cocoa undertones, hints of caramel and a sweet maple syrup finish	<b>4.5</b>
Latte / Cappuccino / Flat White / Piccolo / Magic / Espresso / Short Macchiato / Long Macchiato / Long Black	
Mug	<b>+0.8</b>
Freshly Ground Decaf	<b>+0.5</b>
Bonsoy Milk	<b>+0.8</b>
Oatly Oat Milk	<b>+0.8</b>
MilkLab Milk: Almond, Coconut, Lactose Free	<b>+0.8</b>
Syrups – Caramel, Hazelnut, Vanilla, Coconut	<b>+0.5</b>
Strong	<b>+0.3</b>
<b>HOT FILTER BREW</b> Single origin hot filtered coffee served with sparkling water (Single origin coffees are rotated seasonally)	<b>6.5</b>
<b>AFFOGATO</b> 100% Arabica coffee extracted over a scoop of creamy vanilla ice cream	<b>7</b>
<b>SPICE CHAI LATTE</b> A truly decadent blend of aromatic whole spices, black tea and golden Australian honey. Served in a Turkish pot with cinnamon spice dusting	<b>6.5</b>
<b>TURMERIC CHAI LATTE</b> 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	<b>6.5</b>
<b>MATCHA LATTE</b> Premium green tea latte	<b>6.5</b>
<b>BELGIAN HOT CHOCOLATE</b> A mix of Belgian's finest milk chocolate callets melted down in a warm creamy milk. Garnished with couverture chocolate	<b>6.5</b>
<b>BELGIAN MOCHA</b> 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	<b>6.5</b>
<b>BOUNTY HOT CHOCOLATE</b> A mix of Belgian's finest milk chocolate callets melted down in a warm creamy coconut milk. Garnished with toasted coconut	<b>6.5</b>

<b>VEGAN ALMOND HOT CHOCOLATE (VE)</b> A rich delicious creamy vegan cocoa with warm creamy almond milk	<b>6</b>
<b>BABYCINO</b> Layers of creamy froth and chocolate sprinkles served with a marshmallow	<b>2</b>
<b>TEA</b> English Breakfast / Earl Grey Supreme / Chamomile / Lemongrass & Ginger / Masala Chai / Green / Peppermint	<b>5</b>

# COLD DRINKS



<b>FRESHLY SQUEEZED JUICE</b>	<b>9.5</b>
<b>HEALTH CONSCIOUS</b> Beetroot, Celery, Carrot, Apple <b>SWEETNESS</b> Pineapple, Apple, Strawberry, Watermelon <b>A LITTLE THIRSTY</b> Watermelon, Apple, Orange, Lemon <b>SOMETHING MINTY</b> Pineapple, Apple, Mint, Lemon <b>GREEN BOOST</b> Apple, Celery, Baby Spinach, Cucumber <b>PEAR PARADISE</b> Pear, Strawberry, Watermelon, Orange <b>ON ITS OWN</b> Choose up to 4 fruits or veggies	
<b>ICED TEA</b> English Breakfast tea with: Lemon and mint / Hibiscus, rosehip & strawberry / Lemongrass & ginger	<b>8.5</b>
<b>ICED CHAI LATTE</b> A milky blend of aromatic spices, organic black tea and raw organic honey served with ice and ice cream	<b>8.5</b>
<b>ICED MATCHA LATTE</b> Premium green tea leaf latte served with ice and ice cream	<b>9</b>
<b>COLD DRIP</b> Single origin 8 hour cold drip filtered coffee served with ice (single origin coffees are rotated seasonally)	<b>6.5</b>
<b>ICED COFFEE</b> Fresh Espresso shot served with ice, milk, and ice cream	<b>8.5</b>
<b>ICED CHOCOLATE / MOCHA</b> Served with ice, milk, and ice cream	<b>8.5</b>
<b>ICED LATTE / LONG BLACK</b>	<b>5</b>
<b>TRADITIONAL MILKSHAKES</b> Chocolate / Vanilla / Caramel / Strawberry / Blue Heaven <b>Add Malt Thickshakes</b>	<b>8</b> <b>+1</b> <b>+1</b>
<b>SUPERSHAKES</b> <b>NUTELLA CHOC BROWNIE</b> Nutella milkshake with vanilla ice cream, whipped cream, Nutella brownie cookie, choc crumble, Nutella cake drop <b>STRAWBERRIES &amp; CREAM</b> Strawberry milkshake with vanilla ice cream, whipped cream, red velvet cake, strawberries, raspberry coulis, white chocolate ganache and fairy floss <b>COOKIES &amp; CREAM</b> Cookies and cream milkshake, whipped cream, cookies and cream ice cream, wafer cone, mini Oreos, choc crumble and white choc ganache <b>LOLLY HEAVEN</b> 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 <b>LOTUS BISCOFF (VE)</b> Biscoff milkshake, almond milk, Biscoff spread, Biscoff biscuit, vegan whipped cream, Biscoff cake drop	<b>17</b>

# ALCOHOL



<b>SPARKLING WINE</b>	
<b>YELLOWGLEN YELLOW</b> Smythesdale, Vic	<b>9</b>
<b>BOTTEGA VINO DEI POETI PROSECCO DOC</b> Bottega, Ita	<b>12</b>
<b>WHITE WINE</b>	
<b>FIVE PARTNERS SAUV BLANC</b> Marlborough, NZ	<b>9</b> <b>BTL 36</b>

<b>BARRISTERS BLOCK 'PJ' PINOT GRIS</b> Adelaide Hills, SA	<b>9</b>	<b>BTL 36</b>
<b>H BY HASELGROVE CHARDONNAY</b> McLaren Vale, SA	<b>10</b>	<b>BTL 46</b>

# ROSE

<b>TRE STELLE ROSATO IGP</b> Basilicata, Ita	<b>10</b>	<b>BTL 41</b>
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# REDS

<b>RUSTIC BAY PINOT NOIR</b> Mornington, Vic	<b>10</b>	<b>BTL 43</b>
<b>CAPEL VALE DEBUT CAB MERLOT</b> Geographe, WA	<b>10</b>	<b>BTL 43</b>
<b>H BY HASELGROVE SHIRAZ</b> McLaren Vale, SA	<b>9</b>	<b>BTL 39</b>

# BEERS AND CIDERS

<b>CARLTON ZERO</b>	<b>8</b>	<b>PERONI</b>	<b>9.5</b>
<b>CASCADE LIGHT</b>	<b>8</b>	<b>CORONA EXTRA</b>	<b>9.5</b>
<b>CARLTON DRAUGHT</b>	<b>8.5</b>	<b>THE HILLS CIDER COMPANY APPLE CIDER</b>	<b>10</b>
<b>STONE &amp; WOOD PACIFIC ALE</b>	<b>9.5</b>	<b>THE HILLS CIDER COMPANY PEAR CIDER</b>	<b>10</b>
<b>BALTER XPA CAN</b>	<b>9.5</b>		
<b>ASAHI SUPER DRY</b>	<b>9.5</b>		

# SPIRITS

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

# COCKTAILS

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

