

DINNER



STARTERS

CHEESEBURGER SPRING ROLLS

Fried cheeseburger spring rolls filled with minced beef and cheese with a side of sweet chilli sauce

KOREAN CHICKEN WINGS

Sticky chicken wings marinated in Korean sauce and topped with crushed peanuts
Crushed peanuts optional

SALT AND PEPPER CALAMARI

Fried salt & pepper calamari with a side of aioli dipping sauce

PORK BELLY BAO

2 mini steamed bao buns with sous vide pork, cucumber, carrot, coriander, spring onion, chilli and hoisin sauce

ARANCINI BALLS (V)

Fried Pumpkin and sage arancini balls with aioli.

SAGANAKI (V)

Pan fried Kefalograviera cheese drizzled with honey and oregano

PULLED LAMB SLIDERS

2 sliders filled with slow braised lamb shoulder, kale slaw and feta

BRUSCHETTA (V)

Toasted ciabatta topped with tomatoes, onion, feta and basil, drizzled with balsamic

SPANISH MEATBALLS

Ground beef meatballs in a rich tomato sugo with fresh basil and shaved parmesan

GRILLED OCTOPUS (GF)

Marinated grilled octopus served with aioli and lemon

3 CHEESE TORTELLINI (V)

Duo of three cheese tortellini with a rose' sauce

MAC'N'CHEESE BITES

Bacon Mac n' Cheese bites on a bed of aioli

BURGERS (BURGER BUN OPTIONAL)

GRILLED CHICKEN BURGER

Grilled chicken breast with lettuce, tomato, pineapple, bacon, Swiss cheese, aioli on a burger bun served with sweet potato fries

WAGYU BEEF BURGER

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

JOLLY FRIED CHICKEN BURGER

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

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

DOUBLE BEEF TOWER BURGER

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

Fried chicken breast, beef patty, lettuce, tomato, double cheddar cheese, avocado and chipotle mayonnaise on a burger bun served with fries

PULLED LAMB BURGER

Slow cooked pulled lamb shoulder, kale slaw, feta cheese, aioli and BBQ sauce on a burger bun served with eggplant fries

SALADS & BOWLS

QUINOA SALAD (GF, V)

Organic quinoa, orange-soaked apricots, pumpkin puree, roasted almonds, pomegranate, seeds, rocket, coriander, mint and orange citrus dressing

Add grilled chicken

Add grilled Atlantic salmon

BROCCOLI AND KALE SALAD (GFV)

Broccolini, kale, quinoa, black rice, mint, dill, spring onion, peas, pomegranate, hummus and zesty lemon dressing

Add grilled chicken

Add grilled Atlantic salmon

THAI BEEF SALAD

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

PAN FRIED ATLANTIC SALMON

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)

Slow-braised lamb ragu in a pomodoro sauce finished with pine nuts, extra virgin olive oil and feta

CHICKEN MUSHROOM TRUFFLE RISOTTO (GF)

Black truffle risotto with chicken breast and sauteed mushrooms finished with grated parmesan cheese & truffle oil

FETTUCINE PESCATORE

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

GNOCCHI (V)

Pan fried gnocchi with pumpkin puree, sundried tomatoes, pine nuts, rocket, basil and parmesan cheese

FETTUCINE CARBONARA

Hickory smoked bacon tossed in a creamy garlic white wine sauce

PAPPARDELLE MEATBALLS

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

PUMPKIN, PINE NUTS & SPINACH RAVIOLI (V)

Cooked in a cream sauce topped with toasted parmesan cheese

OX-TAIL LARGE TORTELLINI

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

EYE FILLET 200G

Gippsland VIC. Pasture fed

SCOTCH FILLET 300G

Parwan VIC. Pasture fed

RIB EYE 300G

Southwest NSW. Pasture fed, finished on 120 days grain

SURF AND TURF

300g Rib eye cooked to your liking topped with creamy garlic prawns, served with a side of fries and garden salad

PORK RIBS

HALF RACK

Half sticky BBQ pork ribs with kale slaw and fries

FULL RACK

Full sticky BBQ pork ribs with kale slaw and fries

BEEF RIB

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

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.

MIXED RIB PLATE

Half Sticky BBQ pork ribs with grilled Portuguese chicken breast, kale slaw and fries

MIXED MEAT PLATTER

Half rack of sticky BBQ pork ribs, slow cooked beef short ribs, 300g rib eye, Portuguese chicken and cheesy kransky served with a side of chips and slaw

MAINS

FRIED SNAPPER

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

BARRAMUNDI (GF)

Pan fried barramundi served with a herbed green lentil, fried kale and pumpkin puree

GRILLED SEAFOOD PLATTER (GF)

Grilled prawns, calamari, Atlantic salmon, marinated baby octopus with a black rice salad and tartare sauce

CHICKEN PARMA

Panko crumbed chicken breast, tomato sugo, ham and mozzarella cheese served with fries and kale slaw.

PORTUGUESE STYLE CHICKEN

Portuguese spiced marinated half chicken served with chips and kale slaw

BRAISED OX CHEEK

Slow cooked braised Ox cheek with creamy mash, charred broccolini and red wine jus

CHICKEN SHISH

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

VEGAN

JACKFRUIT TACOS (VE)

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

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

GREEN LENTIL CURRY (VE)

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

SOBA NOODLES (VE)

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, VE)

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

KIDS

KIDS CHEESEBURGER

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

KIDS FISH & CHIPS BITES

Fried Fish bites served with fries and tomato sauce

KIDS GNOCCHI NAPOLI

House made potato gnocchi with Napoli sauce and grated parmesan

KIDS POPCORN CHICKEN & CHIPS

Fried popcorn chicken served with fries and tomato sauce

KIDS MAC & CHEESE BITES

Bacon Mac n' Cheese bites with fries and tomato sauce

SIDES

Chips (V)

Wedges (V)

Sweet potato fries

Eggplant chips

Onion rings

DESSERTS



OREO LOUKOUMADES

10 loukoumades topped with Oreo sauce chocolate soil and mini-Oreos.

CHURROS

6 churros served with milk chocolate dipping sauce and strawberries

NUTELLA PANNA COTTA

Nutella Panna Cotta with passionfruit gel, white chocolate & coconut crumb, fresh berries, candied hazelnuts and chocolate mousse

TIRAMISU

Chocolate coated tiramisu with raspberry gel, fresh raspberries, freeze dried berries and chocolate soil

STICKY DATE PUDDING

Sticky date pudding with butterscotch sauce, almond praline, white chocolate and coconut crumb, caramel and vanilla bean ice cream

CHOCOLATE FONDUE

Chocolate fondue with vanilla custard, chocolate soil and fresh berries

BELGIUM CHOCOLATE WAFFLE

Homemade Belgium waffle with mascarpone almond praline, berries, freeze dried strawberries, chocolate soil and maple syrup

CRÈME CARAMEL

Crème caramel with a lime zest, topped with white chocolate & coconut crumb and fresh berries

BISCOFF CHEESECAKE

Baked biscoff cheesecake with biscoff crumb, chocolate mousse and crisp choc pearls

LEMON MERINGUE

Lemon meringue tart with meringue, lemon curd, white chocolate and coconut crumb and fresh berries

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.**8**

Freshly Ground Decaf.**5**

Bonsoy Milk.**8**

Oatly Oat Milk.**8**

Milklab Milk: Almond, Coconut, Lactose Free.**8**

Syrups – Caramel, Hazelnut, Vanilla, Coconut.**5**

Strong.**3**

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 DOC

Bottega, ITA

WHITE WINE

FIVE PARTNERS SAUV BLANCBTL

Marlborough, NZ

BARRISTERS BLOCK 'PJ' PINOT GRISBTL

Adelaide Hills, SA

H BY HASELGROVE CHARDONNAYBTL

Mclaren Vale, SA

ROSE

TRE STELLE ROSATO IGPBTL

Basilicata, ITA

REDS

RUSTIC BAY PINOT NOIRBTL

Mornington, VIC

CAPEL VALE DEBUT CAB MERLOTBTL

Geographe, WA

H BY HASELGROVE SHIRAZBTL

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 CIDER

THE HILLS CIDER COMPANY PEAR CIDER

SPIRITS

JIM BEAM WHITE LABEL BOURBON

JACK DANIELS

JOHNNY WALKER RED

BOMBAY SAPPHIRE GIN

BACARDI CARTA BLANCA SUPERIOR WHITE RUM

CAPTAIN MORGAN ORIGINAL SPICED RUM GOLD

JOSE CUERVO ESPECIAL GOLD REPOSADO TEQUILA

ABSOLUTE VODKA

BAILEYS

FRANGELICO

COCKTAILS

APEROL SPRITZ

Prosecco, soda, aperol and orange

ESPRESSO MARTINI

Vodka, coffee liqueur, vanilla and espresso

VODKA MARTINI

Vodka, dry vermouth, green olives

MARGARITA

Tequila, triple sec, lime

NEGRONI

Gin, Campari, Sweet Vermouth, and orange

COSMOPOLITAN

Vodka, triple sec, cranberry, lime juice, and orange

MOJITO

White rum, lime juice, soda, mint

