

## All day breakfast

**Toast:** Organic sourdough, organic multigrain, pumpkin bread, gluten free, fruit toast - selection of assorted jams & spreads, vanilla mascarpone, ricotta & honey. (CGF) **8**

**Bircher muesli** with toasted oats & multi seed mix, summer & poached fruits, passionfruit pulp, labneh yoghurt. (V) **13**

**Whole oat porridge** with poached pear, seasonal fruits, rhubarb & berries compote. (V) **12**

**Eggs your way** & toast of your choice. (V) (CGF) **10**

**Hash stack with poached eggs**, caramelized onion & bacon topped with housemade Hollandaise sauce. **18.9**

**French toast** with berries compote, banana, bacon, caramelised walnuts, vanilla mascarpone & caramel maple. (CGF) **19.9**

**Mexican benedict:** Braised sausages, poached egg, house made Hollandaise, smashed avocado, salsa, tomato relish on sourdough toast. (CGF) **19.9**

**Smashed avocado** & green pea on pumpkin bread with grilled tomato, crumbled goats cheese, roquette, poached eggs, pesto & sprinkling of quinoa. (CGF) **19.9**

**Spanish baked eggs** with chorizo sausage, smoked Napoli sauce, ratatouille vegies, broccolini, shaved parmesan & basil pesto. (CGF) **18.9**

**Assorted mushrooms** pan seared with deglazed white wine, soy & garlic butter, topped with poached eggs and feta. (V) **19.9**

**The Jake:** Poached eggs on organic sourdough toast with bacon, chipolata sausage, grilled tomato, hash browns, mushrooms, smashed peas, asparagus, romesco sauce & chilli tomato relish. **22**

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## Sides

House cured salmon **6**

Bacon, chorizo, house made baked beans, avocado mash, smashed peas, goats cheese, chipolata sausage, tuna, mushrooms, house made Hollandaise **4**

Spinach, hash browns, grilled tomato, relish, aioli, feta, natural yoghurt, ice-cream **3**

## Display Counter

Housebaked assorted cakes, pastries, muffins & protein balls available.

Gluten Free & Vegan options available.

Jake  
& the  
Beans  
Talk.

## All day lunch

**Zucchini, peas, cauliflower & haloumi fritters:** Smashed avocado, roasted cauliflower flowerets, Roquette, tomato relish, sour cream & a slice of lemon. (V) (GF) **18.9**

Try adding an egg, bacon or house cured salmon.

**Southern fried buttermilk chicken** with celeriac slaw, house made sweet potato wedges & chipotle mayo. **18.9**

**Steak sandwich:** Angus beef steak, beetroot jam, bacon, tomato, Swiss cheese, lettuce & mayo on sourdough bread with chips. (CGF) **18.9**

**Sliders 3 ways**  
(sorry no variations):

- Southern style pulled beef, Texas bbq sauce, cheese & lettuce.

- Braised lamb with coleslaw & a minted yoghurt dressing.

- Chipotle chicken, tomato salsa & mayo. **21**

**Risotto:** chicken, pumpkin, pinenuts, roquette & parmesan (CV) (CVE) **20.9**

**Soup of the day** served with toast- refer to Specials board **12.9**

**Thai beef salad:** Marinated Angus beef strips, pickled ginger, cucumber, Asian petite salad, lime & sweet chilli lemongrass dressing. (CV) (CVE) (CGF) **17.9**

**Kale salad:** Broccoli, corn kernels, quinoa, shredded Brussel sprouts, carrot, cranberries, almonds, orange segments, parmesan cheese & orange dressing. (V) (CVE) (GF) **17.9**

+ Poached egg **2**

+ Chicken, tuna, bacon **4**

+ House made cured salmon **6**

**Nachos** with mozzarella cheese melt, topped with tomato salsa, avocado & sour cream. (V) **12**

- Chef's recommendation: try with chipotle chicken **+4**

**Bowl of sweet potato wedges** with sweet chilli aioli. **10**

**Bowl of chips** with sweet chilli aioli. **10**

## Kids under 12 years

Ham & cheese toastie (CGF) **8**

Cheese & vegemite toastie (CGF) **8**

Egg on toast (CGF) **8**

Hot cakes with white choc mousse, marshmallow & maple syrup **10**

+ Ice-cream **3**

Chicken nuggets with chips & tomato sauce **10**

**Kids shakes:** Chocolate, Strawberry, Caramel, Banana or vanilla **3.5**

Apple or orange juice **3.5**

## Coffee

### Coffee by Five Senses:

Crompton Road Blend  
(60% Brazil, 40% India)

Regular 3.8

Large 4.5

**Milk:** Almond, lactose free,  
bonsoy

### Black Coffee by Five Senses:

Weekly Single Origin  
- see coffee board

Short 3

Long 3.8

Macchiato 3.8

**The Split:** Piccolo, Espresso,  
sparkling mineral water 5

Hot Chocolate 4

Chai by Prana 5.5

Want to make it dirty?

+ Espresso 1.5

Babycino 1

## Ayomo Cold Pressed Juices

**Doctor C:** Grapefruit, carrot,  
orange, lemon & mint 7

**Garden Green:** Spinach, kale,  
celery, cucumber & apple 7

**Summer Lovin':** Pineapple, apple,  
lemon & mint 7

## Tea

### Larsen & Thompson:

English Breakfast, Earl Grey,  
Jasmine Pearls, Sencha Green,  
Lemongrass Ginger, Peppermint,  
Camomile 4.5

Chai Tea by Prana 5.5

## Smoothies

**Superfood:** Berries, banana,  
honey, maca powder, goji berry  
powder, coconut water. 10

**Date Night:** Dates, banana,  
cacao, honey, peanut butter,  
almond milk. 10

Third wheel + espresso 1.5

**Tropical Delight:** Mango, berries,  
yoghurt, orange juice. 8

## Shakes

Chocolate, Strawberry, Vanilla,  
Caramel, Banana 6.5

## Iced (with ice-cream)

Coffee, Chocolate, Chai 7

Jake  
& the  
Beans  
Talk.

## Cold Drinks

Coke, Coke Zero, Diet Coke,  
Sprite, Ginger Beer, Lemon Lime &  
Bitters, Sparkling Mineral Water  
- 300ml **4.5**

Apple Juice, Orange Juice **4**

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## Beer

Hawthorn Brewing Co. Golden Ale  
(Hawthorn, VIC) **7**

Hawthorn Brewing Co. Pilsner  
(Hawthorn, VIC) **7**

Peroni Nastro Azzurro (Italy) **7**

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## Cider

Flying Brick Pear Cider  
(Bellarine Peninsula, VIC) **7**

Flying Brick Apple Cider  
(Bellarine Peninsula, VIC) **7**

## Wine

### Sparkling:

Varichon & Clerc Blanc de Blancs  
Brut 200ml (Savoie, France) **10**

Varichon & Clerc Blanc de Blancs  
Brut (Savoie, France) **26**

Mumm Courdon Rouge Champagne  
(Champagne, France) **75**

### White:

Little Goat Creek Organic  
Sauvignon Blanc (Marlborough, NZ)  
**7/24**

Villa Sandi Pinot Grigio IGT  
(Veneto, Italy) **8/26**

Flametree Chardonnay  
(Margaret River, WA) **8/29**

### Red:

Santa & D'Sas 'Nuovo' Unoaked  
Sangiovese (King Valley, VIC)  
**7/27**

Zonte's Footstep 'Chocolate  
Factory' Shiraz  
(McLaren Vale, SA) **8/29**

Paul Osicka Shiraz  
(Heathcote, VIC) **45**

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