

ALL DAY BREAKFAST

Breads 10	Spanish Baked Eggs 25	Brisket Benny CV NF 26
Sourdough, multigrain, gluten free, fruit toast served with butter Assorted spreads included	with chorizo, smoked Napoli sauce, ratatouille veggies, broccolini, parmesan, basil pesto, salsa and Turkish bread	Homemade potato hash stack topped with slow cooked beef brisket, poached eggs, hollandaise, broccolini, cherry tomatoes, lemon herb gremolata
Bircher Muesli V 18	The Jake CV CVE CGF 27	V tofu OR falafel
Oats, granola, seasonal fruits, berry coulis, passionfruit & mango pulp, labneh	Poached eggs, bacon, chipolata sausage, mushrooms, avocado mash, hash browns, grilled tomato, sourdough toast	
Apple Crumble Porridge V CDF CNF 18	Vegetarian/Vegan Option Avail	Brekky Gnocchi CV CNF 26
topped with poached apple, nut crumble, vanilla labneh, seasonal fruits		with poached eggs, chorizo, mushrooms, spinach, green peas, caramelised onion, cherry tomato, roasted sweet potato, dukkah, hollandaise, garlic butter
Eggs your way V CGF 16	Smashed Avocado CGF CDF CNF 26	Mexican Benedict CGF CDF NF 27
on toast of your choice	on sourdough toast, poached eggs, cherry tomato, basil pesto, goats cheese, dukkah, lemon zest Bacon +5	House braised chorizo sausage with a tomato and vegetable ratatouille on sourdough with spinach, poached eggs, hollandaise, avocado, topped with a taco seasoned salsa
Chilli Scrambled Eggs CGF CDF 22	Zucchini, Pea, Haloumi, Corn Fritters GF V 26	
on sourdough toast, pesto, feta	with avocado, beetroot jam, sour cream, apple & pea salsa, rice wafer	
Turkish Eggs CGF CNF V 22	Pancake Stack 24	
poached eggs with Greek Yoghurt, Turkish chilli butter, jalapeno oil, parsley and garlic buttered Turkish Bread	Pancakes with whipped ricotta, berries compote, white chocolate crumble, seasonal fruits and vanilla ice cream	

ALL DAY LUNCH

Southern Fried Buttermilk Chicken Burger 26	Poke Bowl CV CGF CNF CDF 25
on a brioche bun with cheese, slaw, chipotle mayo, chips	Katsu chicken, quinoa rice, corn, edamame, pickled carrots, pickled ginger, cucumber, avocado, katsu sauce, soy sauce, wasabi mayo
Brisket Burger CGF 26	OPT smoked salmon alternative
Beef brisket on a brioche bun with cheese, slaw, chipotle mayo, chips	
Steak Sandwich CGF 26	Warm Chicken Buddha Bowl 25
Steak, spicy relish, bacon, tomato, Swiss cheese, caramelised onion, lettuce, mayo, Turkish bread and chips	with Harissa spiced pumpkin, roasted beets, chickpeas, cherry tomato, broccolini, spinach, goat's cheese, pepitas with pomegranate dressing GF CDF V NF
OPT grilled veggie patty, avocado	Falafel Grain Salad CNF VE 25
	Falafel, mixed grains of freekah, couscous, quinoa tabouli, turmeric cauliflower, hummus, topped with creamy tahini, dates and flakey almonds
Bowl of chips 12	OPT grilled chicken alternative
with tomato sauce	
Chipotle Sauce 1	

SIDES

Smoked salmon, grilled chicken	+6
Homemade Baked Beans	+5
Bacon	
Avocado sliced or mash	
Chorizo or Chipolata Sausages	
Goats cheese or Feta	
Mushrooms	
Hollandaise	
Grilled haloumi	
Grilled spinach	+4
Falafel	
Hashbrowns	
Grilled or fresh tomato	
Relish	
Tofu	
Egg	

CGF can be Gluten Free
CDF can be Dairy Free
CNF can be Nut Free
V Vegetarian
VE Vegan
GF Gluten Free

KIDS MENU Under 12

Egg on toast	CGF	10
Ham & cheese toastie	CGF	12
Cheese & vegemite toastie	CGF	12
Chicken nuggets & chips with tomato sauce		14
Pancake with nutella, vanilla ice cream, berries		14



Food Allergen Disclaimer - If you have any allergies, intolerances or specific dietary requirements, please notify our staff and we will try to cater for you as best as possible. Our kitchen and cafe cannot guarantee against any cross contamination with **peanuts, tree nuts, milk, eggs, sesame, fish, shellfish, soy, wheat** or any other food

SOMETHING TO DRINK

COFFEE

House Blend by Five Senses	5.0	5.5
+ Soy		1.0
+ Almond - Milk Lab		1.0
+ Oat		1.0
+ Lactose Free		1.0
The Split espresso, piccolo, sparkling water		7
Cold Brew		6
Chai by Prana		6
Make it dirty ? + espresso		1.5
Hot Chocolate	4.5	5.5
Matcha		5
Babycino		1

TEA

Larsen & Thompson
English breakfast, Earl Grey, Jasmine
Pearls, Sencha green, lemongrass
ginger, peppermint, chamomile

CHAI TEA

JUICES

Cold Pressed Juices over ice

The **GREEN** One
Kale, cucumber, celery, cos lettuce,
green capsicum, apple and lemon

The **PURPLE** One
Beetroot, carrot, celery,
apple and lemon

The **ORANGE** One
Turmeric, carrot, apple,
oranges and lemons

The **PINK** One
Watermelon, pineapple and
mint

SMOOTHIES

Superfood	13
Berries, banana, maca powder, goji berries, honey, coconut water, coconut garnish	
Date Night	13
Dates, banana, cocoa, honey, peanut butter, almond milk, coconut garnish	
Third Wheel + espresso	+1.5
Mango Passion	13
Mango, passionfruit, apple juice, coconut water, plain yoghurt, coconut garnish	
Banana Delight	13
Banana, full cream milk, plain yoghurt, honey, cinnamon	

COLD DRINKS

SHAKES	4.5	7
Chocolate, strawberry, vanilla, caramel		
Alternative milks available	0.5	
Extra Ice Cream	0.5	
ICED with ice cream	7.5	
Coffee, chocolate, chai		
Coke, Coke no sugar, Sprite, Lemon Lime & Bitters, Ginger Beer, Sparkling Mineral	4.5	
Coconut Sparkling Mineral Water: Lychee, watermelon, passionfruit or plain	6.5	
Apple OR Orange Juice	5	

BEER

Balter XPA	8
Peroni	7
Brookvale Union Ginger Beer	8

CIDER

Yarra Valley 100% Apple	8
-------------------------	---

WINE

SPARKLING	
Varichon et Clerc	12 45
WHITE	
Little Goat Creek Sauvignon Blanc Marlborough NZ	11 38
Villa Sand Pinot Grigio IGT Veneto IT	11 39

ROSE'	
Squealing Pig	11 39

RED	10 35
Zante's Footstep Chocolate Factory Shiraz McLaren Vale SA	

COCKTAILS	
Mimosa	12
Aperol Spritz	14

10% SURCHARGE ON WEEKENDS
20% SURCHARGE ON PUBLIC HOLIDAYS
WEEKEND BOOKINGS 8 PPL OR MORE

jakeandthebeanstalk.com.au / 03 9571 6661



Jake
& the
Beans
Talk