MENU

ALL DAY BREAKFAST BANANA BREAD Toasted with butter	\$8	OPEN GRILL Harvest grain, tomato, avo, Spanish onion, tasty cheese, bacon, aioli.	\$17
BAE ROLL Damper roll, fried egg, bacon, BBQ or tomato sauce.	\$9	JEM OMLETTE Mushroom, Spanish onion, baby spinach, roasted capsicum, hint of chilli, topped with rocket, avo and tomato salad and a side of toasted	\$23
BREKKY BURGER Milk bun, hashbrown, bacon, fried egg, tomato, avo American cheese, aioli.	\$17	sourdough. BREAKFAST BRULEE Yoghurt, in-house granola, poached pear, strawberries.	\$16
EGGS BENEDICT Potato rosti, poached eggs, wilted spinach, hollandaise sauce. ADD: SMOKED SALMON \$6, OR BACON \$5, HAM \$3 OR HALOUMI \$4	\$16	BELGUIM WAFFLES Nutella, strawberries, blueberries, banana chips, vanilla ice cream.	\$18
VEGE EGGS BENEDICT Potato rosti, poached eggs, grilled mushroom, grilled cherry tomato, wilted spinach, hollandaise sauce. ADD: SMOKED SALMON \$6, OR BACON \$5, HAM	\$18	YOGHURT BOWL Sweet yoghurt, seasonal fruits, in-house granola, coconut chips, chia, pistachio, honey. ACAI BOWL	\$15 \$16
\$3 OR HALOUMI \$4 SMASHED AVO Crispy pitta, avo, dukkah pumpkin puree, poached eggs, grilled cherry tomato, balsamic pearls, Persian feta	\$19	Blended acai with mango and banana, in-house granola, seasonal fruit. CROISSANTS (OPTIONS) Ham + Cheese	\$7
PUMPKIN FRITTERS Grilled cherry tomatoes, confit beetroot, haloumi, rocket, poached eggs, lemon thyme olive oil.	\$18	Butter + Jam B.R.A.T- bacon, rocket, avo, tomato, aioli TOAST + SPREADS (OPTIONS)	\$6 \$16
BIG BREAKFAST Harvest grain sourdough, EGGS YOUR WAY, bacon, chorizo, mushroom, spinach, grilled tomato, avo, hashbrown, haloumi.	\$28	Two slices toasted sourdough, harvest grain, raisin toast, gluten free Two slices toasted white toast SIDE OF BUTTER + A SPREAD (EXTRA SPREADS 20C): STRAWBERRY JAM, VEGEMITE, NUTELLA, PEANUT BUTTER, HONEY	\$7 \$6

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ALL BURGERS SERVED WITH FRIES

BUTTER	MILK	FRIED	CHI	CKEN	
Lettuce,	aioli,	tomat	o, A	mericar	1
cheese,	bacon	, peri	peri	chutne	у
served o	n a m	ilk bun			

BEEF BRISKET

Slow cooked beef brisket, lettuce, tasty cheese, beer battered onion rings, slaw, jalapeño aioli.

FALAFEL BURGER

Home made falafel, rocket, tomato, avo, cucumber, Spanish onion, aioli + tomato jam served on a milk bun.

SMOKEY BBQ BEEF

Beef patty, bacon, tomato, double cheese, pickles, lettuce, grilled onion, american mustard, smokey BBQ sauce.

SEAFOOD

CHERMOULA PRAWN AND CHORIZO

Served with citrus Israeli couscous, caponata and grilled flat bread.

SALT + PEPPER SQUID

Schezuan squid, asian papaya salad, toasted cashews, lime aioli.

SALAD

MOROCCAN CHICKEN SALAD

Dukkah coated grilled chicken breast, couscous, carrot, pistachio nuts, shallots, raisins, parsley, dates, moroccan olive oil, pomegranate vinaigrette

VEGAN FALAFEL SALAD \$22

Rocket, tomato, Spanish onion, roast capsicum, avo with a harrisa tahini dressing.

\$19

\$24

\$23

FETTUCCINE PRIMAVERA \$21 Capsicum, eggplant, onion, kalamata olives, zucchini, hint of chilli, cooked in a Napoletana sauce.

\$21 FETTUCCINE MARANARA \$26 Mussels, prawns, squid, barramundi cooked in a Napoletana sauce.

PENNE CHORIZO \$19 Chorizo sausage, cherry tomato, baby spinach, feta cheese in a white

KIDS - FOR THE LITTLE JEMS

wine, basil cream sauce.

\$22	Toast, fried egg, bacon	φII
	PENNE PASTA Napoletana sauce	\$12
\$21	KIDS PANCAKES Topped with ice cream, maple syrup	\$9
	CHIPS + NIIGGETS	\$10

Side tomato sauce