

DRINKS



seasonal coffee

- +black 3.5
- +white 4.0
- +mocha 4.5
- +spiced chai latte 4.5
- +go large 1.0
- +extra shot 0.5
- +milk upgrade 0.5
- bonsoy/almond/lactose free

single origin filter

- +cold drip 6.0
- +batch brewski 6.0

iced

- +coffee/choc/mocha

teadrop

- +english breakfast
- +earl grey
- +jasmine
- +peppermint
- +green
- +malabar chai
- +lemongrass + ginger

iced tea

- +peach/lemon

hot chocolate

juice

- +fresh orange 7.0
- +fresh apple 7.0
- +apple, beetroot, orange, carrot, ginger 6.5
- +apple, peach, kiwi fruit, mango, lime 6.5
- +orange, apple, guava, banana, pineapple, pawpaw 6.5

blend it like

- +banana, oats, honey, cinnamon, chia seeds

- +choc + peanut butter 6.5

fizz

- +apple cider 4.5
- +passionfruit
- +blood orange
- +ginger beer
- +coke/zero/fanta/sprite
- +santa vittoria sparkling water

beer

- fingers crossed 7.0
- + american pale ale 8.0
- mornington brewery 8.0
- + pale ale tinny 9.0
- stone & wood 9.0
- + pacific ale 8.0
- little creatures 8.0
- + rogers amber 3.8%

cider

- coldstream brewery 8.0
- + apple 5.0

white

- +amiri sauv blanc (g) 8.0
- +giesen sauv blanc (b) 35.0
- +vasse felix d/white (b) 35.0

red

- +grant burge shiraz (g) 8.0
- +whitebox shiraz (b) 35.0
- +st ertth pinot (b) 35.0

sparkle

- +yellow cuvee (g) 8.0
- +yarraburn premium (b) 35.0

in the spirit

- +makers mark 7.0
- +espolon tequila 7.0
- +chivas regal 12yo 8.0
- +canadian club 12yo 8.0
- +west winds gin 8.0
- +smirnoff vodka 7.0

start yo' morning right

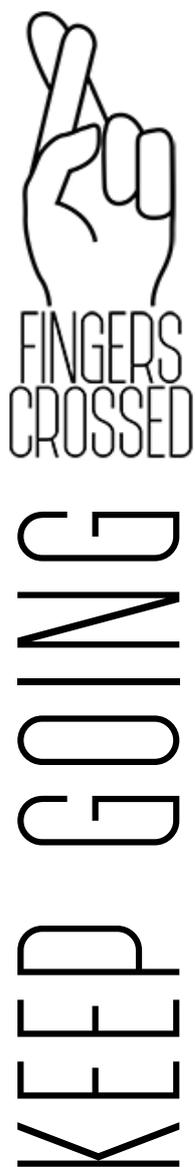
- mimosa 11
- vodka/tequila sunrise 10

*shout the kitchen staff
a round - 15.0*

START HERE

toast, sourdough	7.0
+ jam/peanut butter/vegemite/honey/nutella	
fruit toast	8.0
+ house whipped coconut butter	
house granola	17.0
+ kaffir lime & coconut panna cotta, apple compote, smoke	
apple + rhubarb crumble hot cake	19.0
+ rhubarb two-way, coconut meringue, maple whip, freeze dried apple + biscotti crumble	
french toast	19.0
+ nutella french toast, white chocolate ganache, violet crumble, seasonal fruits	
fried chicken & waffle	18.0
+ classic waffle, crispy cornflake fried chicken, ice cream, bacon, maple syrup, cinnamon dust	
i'll have eggs	11.0
+ sourdough then add your sides	
+ fried/poached/scramble	
le omelette	17.0
+ green pea, buffalo mozzarella, braised leek, mint, baby sorrell	
av'n'av	18.0
+ ciabatta, basil pesto smashed av, grilled halloumi, pistachio dukkah, baby sorrel	
	<i>add poached egg</i> 3.0
this benedict	18.0
+ ciabatta, poached eggs, ham hock + leek, baby onion jam, JAX hollandaise	
rambo scrambo	17.0
+ chorizo, chilli + char grilled asparagus, two scrambled eggs, sourdough	
cauliflower + haloumi fritters	18.0
+ beetroot, pickled onion, fried shallot salad, beetroot yoghurt	
	<i>add poached egg</i> 3.0
	<i>and/or chorizo</i> 5.0
and on the side, i'll have	
+ bacon, pulled pork, chorizo, grilled chicken, grilled halloumi, potato rosti	5.0
+ smashed av, grilled tomato, mushrooms, feta	4.0
+ one egg, JAX sauces (bbq, the special, pesto, hollandaise)	3.0

bread used in our breakfast dishes are char grilled for flavor and a soft texture. if you would prefer to have your bread toasted, please let the wait staff know when you order.



house fries	8.0
+ JAX special sauce, JAX bbq sauce	
harissa spiced salmon	21.0
+ lemon, chickpea & cous cous salad	
asparagus salad	16.0
+ broccolini, fennel, roquette, mixed seeds, smashed avocado	
	<i>add grilled chicken</i> 5.0
chicken salad	17.0
+ red wine soaked currants, cherry tomatoes, sage + pancetta crumble, red wine vinaigrette	
	<i>change to fried chicken</i> 3.0
smoked buxton trout salad	18.0
+ puffed quinoa, pickled onion, roasted cherry tomatoes, dill crème fraiche	
gimme FC	17.0
+ house made crispy cornflake fried chicken, fries, JAX BBQ, JAX garlic aioli	
slow cooked brisket sandwich	13.0
+ 18 hour slow cooked beef brisket, pickled cabbage, mustard aioli	
	<i>add fries</i> 4.0
wagyu beef burger	18.0
+ crispy pancetta, kraft cheese, pickle, JAX special sauce, fries	
pulled pork burger	19.0
+ sous vide pulled pork, apple slaw, house made onion rings, JAX bbq sauce, fries	
gimme FC burger	19.0
+ house made crispy cornflake fried chicken, cabbage slaw, kraft cheese, JAX special sauce, fries	

our weekday tasters menu is
designed for quick, tasty & easy
on the hip pocket treats.

egg, bacon, swiss cheese, JAX bbq sauce, brioche roll
\$8.5

chorizo + corn croquettes (3) \$8

cauliflower + haloumi fritters (3) \$8

toasted banana bread w/ espresso mascarpone \$7

fried chicken slider \$6

mixed mushroom + swiss cheese slider \$6

croque monsieur \$8

madame \$10

croissant \$5

w/ spreads \$6

w/ ham + cheese \$7

pulled pork loaded fries \$10

pulled pork taco \$6

house made sausage roll \$6

noisette fruit toast (1) \$4

ryan's ginger cake w/ strawberry cream, poached rhubarb
& spiced walnuts \$10

turkish rolls (see fridge) \$9.5

toastie (see fridge) \$8.5

add fries or salad to any of the above \$4

caramel or lemon tart \$4

portugese tart \$5

daily danish \$5.5

choc fudge brownie \$6

house made snickers slice \$7

daily muffin \$4.5

butterbing cookies \$5.5

WEEK DAY TASTERS