

MENU

TOAST WITH YOUR CHOICE OF SPREAD & BUTTER TWO SLICES OF TOASTED ARTISAN SOURDOUGH OR MULTIGRAIN, SERVED WITH YOUR CHOICE OF SPREAD AND BUTTER + GFO 2 + RAISIN BRIOCHE TOAST 2 + EXTRA SPREADS .50	10
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EGGS YOUR WAY ON TOAST TWO EGGS COOKED TO YOUR LIKING — POACHED OR FRIED — SERVED ON TOASTED ARTISAN SOURDOUGH OR MULTIGRAIN + GFO 2 + CHANGE TO SCRAMBLED EGGS 2 + CHANGE TO CROISSANT 3	13
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ACAI BOWL (VG/DF) FROZEN AÇAÍ PURÉE BLENDED WITH BERRIES AND BANANA, LAYERED WITH HOUSE- MADE GRANOLA, FRESH BERRIES, CACAO NIBS, CHIA SEEDS, GOJI BERRIES AND PASSIONFRUIT PULP + NUTELLA / PEANUT BUTTER 3	18
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BOCCONCINI, TOMATO, & PESTO CROISSANT A FLAKY, BUTTERY CROISSANT SERVED WITH ROASTED CHERRY TOMATOES, PESTO, <i>THAT’S AMORE</i> BOCCONCINI, FRESH BASIL AND A DRIZZLE OF OLIVE OIL	19
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PEAR PORRIDGE (VG) CREAMY ALMOND MILK PORRIDGE INFUSED WITH CINNAMON, NUTMEG AND BROWN SUGAR, TOPPED WITH COCONUT CRUMBLE, STEWED PEAR COMPOTE, FRESH FRUIT, TOASTED ALMOND FLAKES AND A DRIZZLE OF HONEY	20
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HUMMUS TOAST (VG) CREAMY HOUSE-MADE HUMMUS LAYERED ON TOASTED MULTIGRAIN, TOPPED WITH SMASHED AVOCADO, TANGY PICKLED RED ONION, AND A SPRINKLE OF DUKKAH + GFO 2 + ADD MUSHROOM / SPINACH / FRESH OR ROASTED TOMATOES 5	21
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PANCAKES (V) FLUFFY PANCAKES TOPPED WITH WARM BLUEBERRY COMPOTE, MASCARPONE CREAM, FRESH FRUIT, LEMON CURD, BRÛLÉED BANANA AND A DRIZZLE OF MAPLE SYRUP	23
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SHAKSHUKA A FRAGRANT TOMATO SAUCE SIMMERED WITH ONIONS, GARLIC, CORIANDER, CUMIN AND PAPRIKA, TOPPED WITH TWO BAKED EGGS AND CRUMBLED FETA. SERVED WITH TOASTED SOURDOUGH + ADD CHORIZO 6	23
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CHILLI SCRAMBLED EGGS (V) FLUFFY SCRAMBLED EGGS WITH A KICK OF CHILLI, SERVED ON TOASTED MULTIGRAIN WITH SMOKED BEETROOT, ROASTED SALSA ROJA, CORIANDER AIOLI, AND A SPRINKLE OF FRESH HERBS + GFO 2 + CROISSANT 3 + EXTRA SCRAMBLE 6	24
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JM PORK BELLY BENNY TWO POACHED EGGS ATOP SLOW-COOKED PORK BELLY AND SPINACH, LAYERED ON A TOASTED ENGLISH MUFFIN. FINISHED WITH SWEET APPLE, CREAMY MAPLE HOLLANDAISE, AND A DRIZZLE OF HOUSE-MADE BBQ SAUCE + GFO 2 + EXTRA PORK BELLY 6	24
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SMOKED SALMON BENNY TWO POACHED EGGS ATOP LAYERS OF SMOKED SALMON, CREAMY SMASHED AVOCADO, AND CRISPY CAPERS ON A TOASTED ENGLISH MUFFIN. FINISHED WITH A DELICATE DILL & MAPLE HOLLANDAISE + GFO 2 + ADD HALLOUMI / BACON / CHORIZO 6	24
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ZAIDY'S BEEF PASTRAMI BENNY TWO POACHED EGGS SERVED OVER TENDER NEW YORK STYLE SLOW-COOKED BEEF PASTRAMI BY ZAIDYS, SPINACH, AND A CRISP APPLE & HERB SLAW, ALL LAYERED ON A TOASTED ENGLISH MUFFIN. FINISHED WITH A SMOKY PAPRIKA HOLLANDAISE + GFO 2 + ADD HALLOUMI / BACON / CHORIZO 6	24
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JM CANDIED BACON & AVOCADO HUMMUS TOAST OUR SIGNATURE HONEY-CANDIED BACON ATOP SMASHED AVOCADO, CREAMY HOUSE-MADE HUMMUS, AND ONE POACHED EGG, FINISHED WITH PICKLED RED ONION AND A SPRINKLE OF DUKKAH ON TOASTED MULTIGRAIN + GFO 2 + ADD HALLOUMI / BACON / CHORIZO 6	25
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CORN FRITTERS CRISPY CORN FRITTERS SERVED WITH TOMATO RELISH, SMASHED AVOCADO, CRISPY BACON, A PERFECTLY POACHED EGG AND A SPRINKLE OF DICED CAPSICUM AND SWEET CORN	25
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JM BIG BREKKIE A GENEROUS PLATE FEATURING TWO POACHED EGGS, CRISPY BACON, ITALIAN BEEF SAUSAGE, GOLDEN HASH BROWN, SAUTÉED MUSHROOMS, AND HOUSE-MADE TOMATO RELISH, ALL SERVED WITH TOASTED SOURDOUGH + GFO 2 + ADD CHORIZO / HALLOUMI 6	26
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JM VEGETARIAN BREKKIE (V) A VIBRANT VEGETARIAN START FEATURING TWO POACHED EGGS, CREAMY HALF AVOCADO, SAUTÉED SPINACH AND MUSHROOMS, ROASTED TOMATO, AND A GOLDEN HASH BROWN, SERVED WITH TOASTED SOURDOUGH + GFO 2 + ADD HALLOUMI 6 + ADD SALMON 7	26
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MARINATED OLIVES A MEDLEY OF MARINATED WARM OLIVES, GENTLY HEATED TO RELEASE THEIR FULL AROMA AND FLAVOUR, SERVED WITH GRILLED ARTISAN BREAD + EXTRA ARTISAN BREAD 4	12
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TRIO OF DIPS A VIBRANT SELECTION OF HOUSE-MADE DIPS SERVED WITH ASSORTED MARINATED OLIVES AND GRILLED ARTISAN BREAD + EXTRA ARTISAN BREAD 4	15
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JM SIGNATURE GRAZE BOARD A CURATED SELECTION OF ARTISAN CHEESES & CURED MEATS, SERVED WITH PICKLED MUSTARD, PLUM JAM, GRAPES, AND GRILLED ARTISAN BREAD + EXTRA ARTISAN BREAD 4	25
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HALLOUMI SALAD BOWL (V) GRILLED HALLOUMI SERVED OVER PEARL COUSCOUS WITH CHICKPEAS, GREEN PEAS, CHERRY TOMATOES, CURRANTS, AND SLIVERED ALMONDS. FINISHED WITH SNOW PEA TENDRILS, FRESH CORIANDER, AND A ZESTY LEMON VINAIGRETTE + MAKE IT VEGAN & SWAP HALLOUMI FOR GRILLED BROCCOLINI	23
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GRILLED CHICKEN SALAD JUICY GRILLED THIGH FILLET ON A FRESH CHOPPED COS SALAD WITH CUCUMBER, CHERRY TOMATOES, RED ONION, AVOCADO AND FETA, FINISHED WITH A BRIGHT LEMON VINAIGRETTE	24
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CHARRED GREENS (V)(GF) A VIBRANT MEDLEY OF CHARRED BROCCOLI & BROCCOLINI, SNOW PEAS, KALE, AND GREEN BEANS, TOPPED WITH A POACHED EGG, CREAMY LABNEH, CRISPY CAPERS, TOASTED ALMONDS, AND A DRIZZLE OF HERBACEOUS CHERMOULA + ADD HALLOUMI 6	23
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PERSIAN FETA POTATO CROQUETTE (V) CRISPY PERSIAN FETA POTATO CROQUETTES SERVED WITH A POACHED EGG, SWEET CORN PURÉE, ZESTY CORN SALSA, FRESH CORIANDER, CRISPY KALE, AND A DRIZZLE OF CHERMOULA. FINISHED WITH SHAVED PECORINO CHEESE + EXTRA CROQUETTE 8 + EXTRA POACHED EGG 3	24
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MUSHROOM MEDLEY A FLAVOURFUL BLEND OF MIXED MUSHROOMS SAUTÉED IN CHILLI BUTTER, SERVED ON TOASTED SOURDOUGH WITH CONFIT GARLIC AND CHILLI FLAKES, TOPPED WITH CRISPY ENOKI AND A POACHED EGG	25
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PAN SEARED SALMON GOLDEN CRISPY-SKINNED SALMON FILLET SERVED WITH A RICH BEETROOT RELISH, TENDER ASPARAGUS, GREEN BEANS, SLOW-BLISTERED CHERRY TOMATOES AND CHARRED LEMON	26
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SIGNATURE BEEF BURGER JUICY BEEF PATTY WITH HOUSE-MADE BURGER SAUCE, CRISP LETTUCE, FRESH TOMATOES, PICKLED CUCUMBERS, AMERICAN CHEESE, AND CARAMELISED ONIONS, SERVED ON A TOASTED BUN. SERVED WITH A HANDFUL OF GOLDEN CHIPS + ADD EXTRA BEEF PATTY 6 + ADD FRIED EGG 3	24
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ALMOND & CORNFLAKE CRISPY CHICKEN BURGER CRUNCHY ALMOND & CORNFLAKE-COATED FRIED CHICKEN THIGH, PAIRED WITH TANGY RED CABBAGE SLAW, FRESH CARROT, AND SMOKY CHIPOTLE MAYO ON A SOFT BRIOCHE BUN. SERVED WITH A HANDFUL OF GOLDEN CHIPS	24
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+ MENU ADD ONS

CHILI OIL	2
RELISH / DUKKAH	2
EXTRA EGG / HASH BROWNS	3
MAPLE HOLLANDAISE	3
PERSIAN FETA	4
FRESH / ROASTED TOMATOES	5
MUSHROOM / SPINACH / HALF AVOCADO	5
SMASHED AVOCADO	5
SCRAMBLED EGGS	6
HALOUMI	6
BACON / CHORIZO / ITALIAN BEEF SAUSAGE	7
SMOKED SALMON	7
HONEY CANDIED BACON	8
BOWL OF CHIPS WITH AOILI	12