

JOCK & MACK

MENU

JOCK + MACK CLASSICS

GOOD OLD HASH

House made cheesy herb hash, smashed avo, poached egg, roasted capsicum and tomato chutney, dehydrated kale and pecorino w/ choice of: Bacon / Smoked Salmon / Haloumi **22**
add extra egg or scramble egg upgrade 3.5 , hollandaise 3.5 (VGO)

HAM HOCK BENNY

Slow cooked ham hock, pumpkin waffle, apple sauce, poached eggs, house made hollandaise w/ pork crackle **22**
add cheesy hash 6

J&M BIG BREAKFAST

Sourdough with choice of eggs, wood smoked bacon, spiced chorizo, baked field mushrooms, roasted roma tomato, cheesy hash & relish
Veg option includes: avocado + halloumi instead of bacon + chorizo 26

SEASONAL AVOCADO

Whipped feta, watermelon radish, tomato medley, papitas, puffed quinoa and a poached egg on pumpkin bread **22**
add bacon 7 or extra egg 3.5 (VG, GFO)

RICOTTA BUTTERMILK HOTCAKES

Lemon curd, strawberries, blueberries, raspberry mascarpone, meringue, pumpkin seed & maple syrup **21**

SIMPLY BACON + EGGS

On sourdough toast 2 free range eggs, poached, fried or scrambled with wood smoked bacon **18**

TOAST + CONDIMENTS

Sourdough / Pumpkin Multigrain / Gluten Free +1 **8**
 Fruit Toast +1

SIDES

8 smoked salmon | chicken breast | bowl of chips
 7 wood smoked bacon | big cheesy hash
 6 roasted mushrooms | halloumi | avo
 5 whipped feta | hollandaise
 3.5 tomato relish | capsicum chutney | egg

LITTLE PEERS

12 + under \$10 each
 Egg on toast
 Ham & cheese toastie
 Pancake & maple syrup (add ice cream +3)
 Kids Milkshake - Vanilla | Choc | Straw 5
 Kids OJ | Apple Juice 6

Seasonal Specialties

WINTER BRUSCHETTA

Cherry tomatoes, broccolini, mushrooms, cauliflower, spinach, pickled onion, bocconcini, traditional pesto, and poached egg on ciabatta bread **21**
add bacon 7 or cheesy hash 6 (VG) (GFO)

BREAKFAST GNOCCHI

House made saffron gnocchi, medley of wild mushrooms, cherry tomatoes, fresh chilli, baby cappers, and loads of pecorino and a poached egg **24**
add mild chorizo 6 (GFO)

PICCADILLY OMELETTE

Prosciutto, gherkin, dill, gruyere cheese, seeded mustard mayo, sichuan pepper open omelette with buttered brioche toast **21**
add extra brioche toast 4, cheesy hash 6 or bacon 7 (GFO)

CHEESY TOASTIES

THE JOCK

Specialty cheeses: Vintage cheddar, French comte, Swiss gruyere w/ garlic + sea salt + parmesan **12**

THE MACK

Ham off the bone, dijon + Specialty cheeses: Vintage cheddar, French comte, Swiss gruyere w/ garlic + sea salt + parmesan **15**

THE BASIL

Pesto + Specialty cheeses: Vintage cheddar, French comte, Swiss gruyere w/ garlic + sea salt + parmesan **13**

THE TRUFFLE MUSHROOM

Truffle pecorino, taleggio, onion, roasted mushroom **15**

ALL DAY LUNCHING

AMERICAN WAYGU BURGER

Mustard mayo, cos lettuce, fresh tomato, swiss cheese, tomato sauce on milk bun with seasoned crunchy chips **24**
add bacon rasher 3.5, egg 3.5

CHIKIN BURGER

Fried Korean chikin breast, gochujang sauce, kimchi slaw on milk buns with seasoned crunchy chips **22**
add fried egg 3.5

PORKBELLY TACOS

Slow cooked pork belly, dressed asian slaw, sriracha mayo, apple chutney, pork crackle and lime on 3 soft shell tortillas **22**

NOURISH BOWL

Pumpkin hummus, brown rice, braised cabbage, roasted cauliflower, grilled haloumi, dehydrated kale, chargrilled corn and tahini dressing **21**
add chicken breast 7 (VG) (GFO)

PANINIS

BBQ BEEF BRISKET PANINI

Slow cooked BBQ beef brisket, crunchy slaw + swiss cheese **18**
side of chips 5

PULLED PORK CUBANO PANINI

Smokey pulled pork, ham, dijon mustard, aioli pickles + swiss cheese **18**
side of chips 5

MAKE SURE YOU CHECK OUT OUR CABINET OF GOODNESS

for cakes | brownies | tarts
 muffins | pastries | banana bread
 butterbings | slices | cookies

JOCK & MACK

DRINKS MENU

coffee

	REG	LARGE
Latte - Fw - Cap - Mocha	4.2	5.2
Long Black	4.2	5.2
Espresso	3.7	
Double Espresso	4	
Short Macchiato	4	
Long Macchiato	4.5	
Piccolo	4	
Magic	4.5	
Affogato	6	
Babycinno	1.5	

non-coffee

	REG	LARGE
Hot Chocolate	4.5	5.5
Belgium Hot Chocolate		6.5
Sticky Chai Latte		5.5
Matcha Latte		5.5
Tumeric Latte		5.5
English Breakfast		4.5
French Earl Grey		4.5
Green		4.5
Peppermint		4.5
Tumeric/Beetroot/Ginger		4.5
Throat Soother (lemon myrtle)		4.5

extras

	REG LGE
Bonsoy Almond Oat	0.8
Lactose Free Coconut	0.8
Syrups: Caramel Vanilla Hazelnut	0.5
Extra Coffee Shot	0.5

iced

	REG
Iced Long Black	5
Iced Latte (ice only)	5.5
Iced Coffee Mocha Chocolate (with ice cream)	7
Iced Chai (ice only)	7

juices

Orange Juice - cold pressed	8.5
Apple Juice - cold pressed	8.5
Orange Mango Passion - cold pressed	8.5
(All freshly cold pressed at the Vic Market)	

fizzy

Coke Coke Zero	5
Sparkling Water	4

milkshakes

Classic: Chocolate Strawberry Vanilla Caramel	8
Frozen Hot Chocolate Shake Made with 3 types of chocolate, blended with ice cream & topped w/ chocolate cream and choc flakes	12
Biscoff Shake Buttery biscoff spread whipped with ice cream and milk, caramel drizzle, topped w/ whipped cream, biscoff crumb and cookie	12
Red Velvet Shake Mixed with chocolate and a hint of cream cheese, red velvet cookies, lashings of ice cream, topped w/ whipped cream and velvet crumble	12
Strawberry Cheesecake Shake Strawberry puree, biscuit crumb, and cream cheese mixed with ice cream and topped w/ whipped cream & a strawberry drizzle	12

superfood smoothies

Banana : milk banana yoghurt honey cinnamon	12
Greenie : coconut water yoghurt vanilla protein banana mango spinach	12
Snickers : almond milk peanut butter banana dates cacao	12

mocktails

Mimosa OJ & Sparkling non-alcoholic wine served in a Champagne flute	10
Chocolate Espresso Martini Axil espresso + creamy chocolate, non-alcoholic coffee liqueur & white cane spirit served in a Martini glass	13
Amalfi Spritz Non-alcoholic Italian spritz & sparkling wine, infused with fresh orange and served in a large Wine glass	13
Strawberry Hibiscus Spritz Muddled strawberries, lime & mint mixed with a hibiscus sparkling non-alcoholic wine served in a tumbler	13

VG - Vegetarian | VGO - Vegetarian Option | GFO - Gluten Free Option

Every care is taken to meet dietary requirements, however our kitchen may contain traces of allergens. Whilst we offer gluten free menu options, we are not a certified gluten free kitchen. Please consider this information before you order. Not all ingredients are listed on the menu, please advise us of any dietary requirements or allergies before ordering. Alterations may incur an extra charge. However we request no substitutions during peak service times. Please also note that on Public Holidays we have a 15% surcharge.