

ALL DAY BREAKFAST

- HOUSE GRANOLA BOWL** || House made toasted granola w/ season fruits and your choice of:
 Option 1: Creamy lemon infused yoghurt panacotta w/ a berry compote
 Option 2: Acai & coconut sorbet +5
 Add Peanut Butter +2 20
- FRENCH TOAST of the month** || Please see the specials board for the current flavour! 25
- AVOCADO TOAST** || Smashed + chunky avo , roasted pumpkin, whipped fetta, spiced dukkha, cherry tomatoes, pickled red onion, fresh herbs, pomegranate & lemon on multi-grain pumpkin toast
 Add poached egg +4 [VG || GFO] 25
- GOOD OLD HASH** || House made cheesy herb hash, smashed avocado, poached egg, roasted capsicum and tomato chutney, snow pea sprouts, radishes and pecorino cheese w/ choice of:
 Bacon / Haloumi / Mushroom /Smoked Salmon +3 [GF, VGO] 26
add extra egg or scramble egg upgrade 4 \ \ hollandaise 3.5
- TURKISH EGGS on FLATBREAD** || Poached free-range eggs, garlic labneh, brown butter, pickled red onions & herbs on house flatbread. 26
- EGGS BENNY YOUR WAY** || On thick bakery style english muffins, poached eggs, house made roasted garlic and lemon herbed hollandaise sauce w/your choice of:
 Option 1: Pulled Pork & Apple – slow-cooked pork, spiced apple chutney & crispy shallots [GFO]
 Option 2: Smoked salmon, dill and caper garnish +3 [GFO] 28
- J&M BIG BREAKFAST** || Sourdough with choice of 2 poached/fried/scrambled eggs, wood smoked bacon, chorizo, baked field mushrooms, roasted roma tomato, house made cheesy hash & housemade roasted tomato chutney [GFO]
 Veg option includes: avocado + haloumi instead of bacon + chorizo [VG, GFO] 32
- SEOUL SANDWICH** || Toasted garlic brioche, scrambled eggs, smoked bacon, cheddar cheese w/ a sweet creamy sauce 20
- SIMPLY BACON & EGGS** || On artisan sourdough toast 2 free range eggs, poached, fried or scrambled with wood smoked bacon [GFO] 22
- SIMPLY VEG & EGGS** || On artisan sourdough toast 2 free range eggs, poached, fried or scrambled with roasted roma tomato & baked field mushroom [VG, GFO] 22
- TOAST & CONDIMENTS** || Toasted Artisan Sourdough / Pumpkin Multigrain / Croissant / Fruit Toast +1 or Gluten Free +1 w/ your choice of jam / vegemite / peanut butter 12

SIDES

- 8 smoked salmon
- 7 wood smoked bacon || cheesy hash || chorizo
- 6 roasted mushrooms || halloumi || avo || roasted tomato
- 5 whipped feta || hollandaise
- 4 tomato relish || egg || aioli

HOW TO ORDER?

1. AT THE FRONT REGISTER OR/
2. WITH OUR QR CODES

JOCK & MACK

YOUR LOCAL CAFE

CHEESY TOASTIES

Please note toasties come out separately from kitchen meals

THE JOCK - Specialty 3 cheese mix: Vintage cheddar, Provolone, Swiss gruyère & garlic, w/ sea salt & a Parmesan Crust <i>add side of chips & sauce 7</i>	14
THE MACK - Specialty 3 cheese mix: Vintage cheddar, Provolone, Swiss gruyère & garlic sliced ham w/ dijon w/ sea salt & a Parmesan Crust <i>add side of chips & sauce 7</i>	17
THE BASIL - Specialty 3 cheese mix: Vintage cheddar, Provolone, Swiss gruyère w/ a basil pesto w/ sea salt & a Parmesan Crust <i>add side of chips & sauce 7</i>	15
THE TRUFFLE MUSHROOM - Truffle, pecorino, taleggio, red onion, roasted thyme mushroom w/ sea salt & a Parmesan Crust <i>add side of chips & sauce 7</i>	17
TUNA MELT - Finely diced red onion, dill pickles, celery, fresh herbs, kewpi mayo + specialty cheese w/ sea salt & a Parmesan Crust <i>add side of chips & sauce 7</i>	18
THE ITALIAN DELI - Shaved Mortadella + Mild Salami, Basi Pesto, Sun-dried Tomatoes, Provolone Cheese w/ a Parmesan Crust <i>add side of chips & sauce 7</i>	19
WINTER PORK MELT - Pulled pork, spiced apple chutney, vintage cheddar & Dijon mayo on toasted sourdough, finished with parmesan crust <i>add side of chips & sauce 7</i>	19

HANDHELD FAVOURITES

Please note toasties come out separately from kitchen meals

BBQ BEEF BRISKET - Slow cooked BBQ beef brisket, crunchy slaw & swiss cheese <i>add side of chips & sauce 7</i>	22
CHICKEN CAESAR CLUB SANDWICH - Three layers of toasted white bread stacked high with crispy bacon, roast chicken thigh, fresh tomato and cos. Smothered in our house made creamy Caesar dressing and finished with shaved Grana Padano. Served w/ side of chips & sauce	25
BEEF SAUSAGE ROLL - Housemade beef sausage wrapped in flaky pastry <i>add housemade tomato chutney 3 add side of chips & sauce 7</i>	10
Crunchy steak house chips w/ tomato sauce	12

LITTLE PEEPS

12 + under \$12 each

Egg on toast

Ham & cheese toastie

Kids Milkshake - Vanilla | Choc | Straw 5

Kids OJ | Apple Juice 6

MAKE SURE YOU CHECK OUT OUR
CABINET OF GOODNESS

for our

House Baked Sweet Goodies

DRINKS MENU

coffee

	REG	LARGE
Latte - Fw - Cap - Mocha	4.8	5.8
Long Black	4.8	5.8
Espresso Short Mac	4.3	
Double Espresso Long Mac	4.8	
Piccolo	4.5	
Magic	5	
Babycinno	2.5	

non-coffee

	REG	LARGE
Hot Chocolate	5	6
Belgium Milk Hot Chocolate		8
Sticky Chai Latte (Pot)		7
Matcha or Tumeric Latte		6
Pot of Tea : English Breakfast,		5
French Earl Grey, Green, Peppermint, Tumeric/Beetroot/Ginger, Hibiscus		

extras

	REG LGE
Bonsoy Almond Oat	0.8 1.0
Lactose Free Coconut	0.8 1.0
Syrups: Caramel Vanilla Hazelnut	0.5
Extra Coffee Shot	0.5

iced

	REG
Iced Long Black	5.5
Iced Latte (ice only)	6.5
Iced Coffee Mocha Chocolate (with ice cream)	9.5
Iced Chai (ice only)	9.5
Iced Matcha (ice only)	9.5

juices

Orange Juice - cold pressed	9
Apple Juice - cold pressed	9
Orange Mango Passion - cold pressed	9
Orange & Pineapple - cold pressed	9
(All freshly cold pressed at the Vic Market)	

fizzy

Coke Coke Zero	5
Sparkling Water	4
Capi Soda - Lemon Orange Lemonade	6

milkshakes

Classic: Chocolate Strawberry Vanilla Caramel Banana	8
<i>Upgrade to a thickshake + \$3</i>	

superfood smoothies

Banana : milk banana ice cream honey cinnamon	13
Greenie : coconut water yoghurt vanilla protein banana mango spinach	13
Snickers : almond milk peanut butter banana dates cacao	13

HOW TO ORDER?

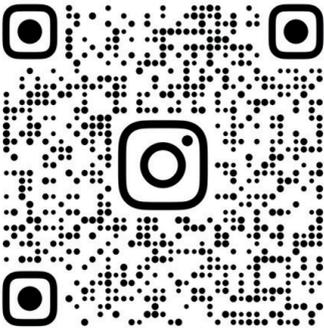
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Thank you for
brunching
with us!

Follow us on Instagram:

Google reviews are so
important to our business



JOCKANDMACK



VG - Vegetarian || 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 Weekends we have a 10% surcharge.***