

All day breakfast

Toast: Organic sourdough, organic multigrain, pumpkin bread, gluten free, fruit toast - selection of assorted jams & spreads, vanilla mascarpone, ricotta & honey. (CGF) 8

Bircher muesli with toasted oats & multi seed mix, summer & poached fruits, passionfruit pulp, labneh yoghurt. (V) 13

Quinoa whole oat porridge with poached pear, seasonal fruits, pistachio & almonds. (V) 12

Eggs your way & toast of your choice. (V)(CGF) 10

Hash stack with poached eggs, caramelized onion & bacon topped with housemade Hollandaise sauce. (GF) 18.9

Snickers French toast with banana, summer fruits, salted caramel gel, bacon, mascarpone & peanut butter mousse. (CGF) 19.9

Mexican benedict: Braised sausages, poached egg, house made Hollandaise, smashed avocado, salsa, tomato relish on sourdough toast. (CGF) 19.9

Smashed avocado & green pea on pumpkin bread with grilled tomato, crumbled goats cheese, roquette, poached eggs, pesto & sprinkling of quinoa. (CGF) 19.9

Spanish baked eggs with chorizo sausage, smoked Napoli sauce, ratatouille vegies, broccolini, shaved parmesan & basil pesto. (CGF) 18.9

Assorted mushrooms pan seared with deglazed white wine, soy & garlic butter, topped with poached eggs and feta. (V) 19.9

The Jake: Poached eggs on organic sourdough toast with bacon, chorizo, grilled tomato, hash browns, mushrooms, smashed peas, asparagus, romesco sauce & chilli tomato relish. 22

Sides

House cured salmon 6

Bacon, chorizo, house made baked beans, avocado mash, smashed peas, goats cheese, tuna, mushrooms, house made Hollandaise 4

Spinach, hash browns, grilled tomato, relish, aioli, feta, natural yoghurt, ice-cream 3

Egg 2

Display Counter

Assorted cakes, muffins & pastries available.

Jake
& the
Beans
Talk.

V: Vegetarian **GF:** Gluten free **VE:** Vegan **CV:** Can be vegetarian **CGF:** Can be gluten free **CDF:** Can be dairy free **CVE:** Can be vegan **CGF:** Can be gluten free. Sorry no split bills or bookings on weekends. Minimum eftpos \$10. Sorry we do not accept Amex or Diners. 10% surcharge on public holidays.

All day lunch

Zucchini, peas, cauliflower & haloumi fritters: Smashed avocado, roasted cauliflower flowerets, Roquette, tomato relish, cultured cream & a slice of lemon. (V)(GF) 18.9

Try adding an egg, bacon or house cured salmon.

Southern fried buttermilk chicken with celeriac slaw, house made sweet potato hash sticks & tomato relish. 18.9

American style spiced beef brisket burger: Cos lettuce, Texan BBQ sauce, cheddar melt on a brioche bun with sweet potato wedges. 18.9

Tacos 3 ways
(sorry no variations):

- Fish with lemon pepper, cabbage mix, drizzled with pink Chile mayo.

- Grilled chicken, tomato salsa, roquette, cheese & pesto.

- Veggie delight: roasted pumpkin, diced beetroot, grilled capsicum, lemon pepper, cauliflower, cos lettuce, feta & Tandoori yoghurt. 21

Persian black rice mixed salad: Cos lettuce, roasted cauliflower, green beans, pepitas, sunflower seeds, preserved lemon, corn kernels, almonds, cranberries & lemon dressing. (V)(CVE)(GF) 17.9

+ Chicken, bacon 4

+ House made cured salmon 6

Thai beef salad: Marinated Angus beef strips, pickled ginger, cucumber, Asian petite salad, lime & sweet chilli lemongrass dressing. (CV)(CVE)(CGF) 17.9

Kale salad: Broccoli, corn kernels, quinoa, shredded Brussel sprouts, carrot, cranberries, almonds, orange segments, parmesan cheese & vinaigrette dressing (V)(CVE)(GF) 17.9

+ Poached egg 2

+ Chicken, tuna, bacon 4

+ House made cured salmon 6

Pan seared scallop salad: Honey roasted pumpkin & capsicum, cumin beets, asparagus, caramelized onion, roquette, cherry tomatoes & mango. (GF)(CV) 21

Bowl of sweet potato wedges with sweet chilli aioli. 10

Bowl of chips with sweet chilli aioli. 10

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Kids under 12 years

Ham & cheese toastie 8

Cheese & vegemite toastie 8

Egg on toast 8

Hot cakes with white choc mousse,
honeycomb & maple syrup 10

+ Ice-cream 3

Chicken nuggets with chips &
tomato sauce 10

Kids shakes: Chocolate,
Strawberry, Caramel, Banana
or vanilla 3.5

Apple or orange juice 3.5

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Coffee

Coffee by Five Senses:

Crompton Road Blend
(60% Brazil, 40% India)

Regular 3.8

Large 4.5

Milk: Almond, lactose free,
bonsoy

Black Coffee by Five Senses:

Weekly Single Origin
— see coffee board

Short 3

Long 3.8

Macchiato 3.8

The Split: Piccolo, Espresso,
sparkling mineral water 5

Hot Chocolate 4

Chai by Prana 5.5

Want to make it dirty?

+ Espresso 1.5

Babycino 1

Ayomo Cold Pressed Juices

Doctor C: Grapefruit, carrot,
orange, lemon & mint 7

Garden Green: Spinach, kale,
celery, cucumber & apple 7

Summer Lovin': Pineapple, apple,
lemon & mint 7

Tea

Larsen & Thompson:

English Breakfast, Earl Grey,
Jasmine Pearls, Sencha Green,
Lemongrass Ginger, Peppermint,
Camomile 4.5

Chai Tea by Prana 5.5

Smoothies

Superfood: Berries, banana,
honey, maca powder, goji berry
powder, coconut water. 10

Date Night: Dates, banana,
cacao, honey, peanut butter,
almond milk. 10

Third wheel + espresso 1.5

Tropical Delight: Mango, berries,
yoghurt, orange juice. 8

Shakes

Chocolate, Strawberry, Vanilla,
Caramel, Banana 6.5

Iced (with ice-cream)

Coffee, Chocolate, Chai 7

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Cold Drinks

Coke, Coke Zero, Diet Coke,
Lemon, Lemonade, Ginger Beer,
Lemon Lime & Bitters, Sparkling
Mineral Water – 300ml **4.5**

Apple Juice, Orange Juice **4**

Beer

Hawthorn Brewing Co. Golden Ale
(Hawthorn, VIC) **7**

Hawthorn Brewing Co. Pilsner
(Hawthorn, VIC) **7**

Peroni Nastro Azzurro (Italy) **7**

Cider

Flying Brick Pear Cider
(Bellarine Peninsula, VIC) **7**

Flying Brick Apple Cider
(Bellarine Peninsula, VIC) **7**

Wine

Sparkling:

Varichon & Clerc Blanc de Blancs
Brut 200ml (Savoie, France) **10**

Varichon & Clerc Blanc de Blancs
Brut (Savoie, France) **26**

Mumm Courdon Rouge Champagne
(Champagne, France) **75**

White:

Little Goat Creek Organic
Sauvignon Blanc (Marlborough, NZ)
7/24

Villa Sandi Pinot Grigio IGT
(Veneto, Italy) **8/26**

Flametree Chardonnay
(Margaret River, WA) **8/29**

Red:

Santa & D'Sas 'Nuovo' Unoaked
Sangiovese (King Valley, VIC)
7/27

Zonte's Footstep 'Chocolate
Factory' Shiraz
(McLaren Vale, SA) **8/29**

Paul Osicka Shiraz
(Heathcote, VIC) **45**

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