

Food Menu

- Brekkie - Available all day

Eggs n' Toast \$10
Two eggs served with sourdough and choice of spread
EGGS: sunny-side up, over easy, poached or scrambled
SPREAD: jams, Vegemite, Nutella or peanut butter

The Hulk \$17
Smashed whole avocado, chunks of feta, housemade dukkha, sourdough... the OG!

Cheesy Vegemite Toast Soldiers \$14
Vegemite spread, buttered sourdough, melted cheese, duo onsen eggs

JM Pork Belly Benedict \$25
Crispy pork belly with poached eggs, housemade hollandaise on ciabatta and side of rocket

Truffle Egg Coccotte \$20
Baked egg with truffled mushroom, cream and cheese

Fruit Bowl With Yoghurt \$19
Mix of blueberries, strawberries, blackberries, kiwi and banana with a side of Greek yoghurt and honey

Maple Granola \$14
Slow baked oats & nuts, maple syrup, Greek yoghurt, fruits

- Add Sides -

(Available all day, with purchase of any Brekkie.)

Aussie Avocado \$4
Cracked Rosemary Tots \$5
Feta Cheese \$6
Grain-fed Streaky Bacon \$5
JM Pork Baked Beans \$4
Pork Chorizo \$5
Pork Sausage \$5
Roasted Mushrooms \$6
Rosemary Roma Tomatoes \$4
Side Salad \$3
Smoked Salmon \$7
Sourdough \$2

- JM Bites -

Available from 11am on weekdays,
4pm on weekends and public holidays.

JM Wings of Fire* (6 pieces) \$12
Crispy fried wings tossed with housemade spicy smoked chipotle sauce

**Have 'em hotter than the hobs of hell on request, if you dare!*

Cajun Spiced Shrimp Beignets \$14
Crispy battered shrimps dusted in Cajun served with Nam Jim Gai

Chilli Beef Con Carne \$18
Beef chilli with sour cream, guac and pico de gallo over a choice of nacho chips or fries

Crispy Baby Octopus \$15
Lemon with savoury and spicy wasabi mayo

Crispy Pork Belly \$12
Crispy oriental styled pork belly with skin, garlic ginger chili dip

Flower Pot of Chips \$8
Housemade garlic aioli

Truffle Fries \$14
Truffle oil, parmesan and garlic aioli

Cauliflower Crack \$12
Sweet and sour crispy cauliflower with a kick of sriracha

- Salads & Tartines -

Available all day

JM Brekkie Sandwich \$19
Streaky bacon, rocket, Roma tomatoes, avocado, omelette, ciabatta and our very own 'Kay's relish'

JM Cheese Toastie \$16
Smoked cheddar, gruyere, mozzarella, buttery sourdough
+ honey ham \$3
+ tomato \$2

Tomato & Burrata Tartine \$22
Sourdough, blistered tomatoes, burrata cheese, romesco, rocket pesto

Greek Salad \$18
Rocketts with medley of cucumber, cherry tomatoes, black olives, bell peppers, chickpeas and feta cheese with mint, olive oil, lemon, salt and pepper.

Potato Salad \$16
Steamed russet potatoes tossed with fresh dill, mayonnaise and mustard with diced bacon

- Mains -

Available from 11am on weekdays,
5pm on weekends and public holidays.

Grilled Ribeye Steak \$38
200g premium grass-fed New Zealand ribeye, roasted veg, fries, beef jus

Chimichurri Skirt Steak \$30
180g skirt steak pan seared, with chimichurri sauce, garlic confit and fries

JM Wagyu Burger \$26
180g Wagyu patty, lettuce, tomato, melted cheese, egg, garlic aioli, brioche bun
+ pineapple \$3
+ beetroot \$3

Pollo à la Parilla \$24
Grilled citrus marinated chicken thigh, chips, chipotle-maple BBQ salsa

Pesto Salmon Steak \$25
150g salmon fillet pan-seared crusted with pesto and served with a cheddar cream sauce, capers, sautéed vegetable strips, and roasted potatoes

Battered Fish & Chips \$28
Tartar aioli, chips, rocket salad

Boston Bay Mussel Pot \$23
Peppercorn cream, shallot, garlic, dill, toasted ciabatta

Cauliflower Gratin \$20
Cauliflower florets baked in a cheesy béchamel sauce, topped with loads more cheese to a crust!

Veggie Patty \$20
Housemade chickpea patty with onions, smoked paprika, fresh tomatoes, sliced cucumber and shredded lettuce with roasted sesame sauce and chips

- Pastas & Bowls -

Available all day. Each bowl is served on a bed of wild rice, quinoa and couscous.

Aglio Olio Prawn \$25
Sautéed prawn in garlic and chilli tossed with linguine and topped with rocketts

Pesto Mushroom Rigatoni \$20
Button, cremini and portobello mushrooms sautéed with housemade pesto, tossed with rigatoni and topped with rocketts and Parmesan

Chicken Arrabbiata \$22
Marinated chicken thigh sautéed with chilli and garlic, tossed with linguine and topped with rocketts

Garden Fresh Bowl \$18
Avocado, tomatoes, pomegranate, feta cheese and cranberries with onsen egg

Teriyaki Beef Bowl \$25
Teriyaki-seasoned ribeye steak, caramelised onions, corn kernels with onsen egg

Moroccan Chermoula Salmon Bowl \$22
Pan-fried fillet of salmon, labneh, citrus chermoula, arugula with onsen egg and sesame soy dressing

Ragin' Cajun Chicken Bowl \$20
Grilled chicken thigh with Cajun dressing, red peppers, olive tapenade, cherry tomatoes with onsen egg

- Sweets - Available all day

Cake of the Day \$12

Caramelised Banana Pancakes \$22
Topped with caramelised banana, roasted walnuts, almonds, crème fraîche, maple syrup

French Toast \$22
Brioche coated in vanilla and cinnamon egg mix with golden syrup, strawberries, blueberries and raspberries coulis
(Check with our staff for French toast specials!)

Affogato \$8
Double ristretto over a scoop of vanilla ice cream with Violet Crumble

Sticky Date Pudding \$13
Warm toffee sauce, vanilla gelato

Chocolate Lava Cake \$14
Premium Belgium bittersweet chocolate with ice cream, nuts and caramel sauce

+ vanilla gelato \$3

Drinks Menu

- Coffees -

Black Espresso / Ristretto / Long Black	hot \$4.50 / iced \$5.50
White Flat White / Cappuccino / Latte / Piccolo / Cortado / Macchiato + oat / soy / almond milk	hot \$5.50 / iced \$6.50 \$1

- JM Filtron Cold Brews - 24hrs-infused to remove 60-70% acidity

Classic Black Cold Brew Single origin coffee in its chilled original best	\$7.50
White Cold Brew A rich and creamy version of our Thumper blend	\$8.50
Gula Melaka Cold Brew Our house blend espresso with local sweetener	\$8.50
Mocha Cold Brew Dark chocolate, double shot espresso and cream	\$8.50
Salted Caramel Cold Brew Caramel sauce, Maldon sea salt and double shot espresso	\$8.50

- Teas -

Loose Tea Leaf (served in a pot) Earl Grey / English Breakfast / Chamomile / Pai Mu Tan / Green Tea / Lemongrass	\$6.50
Matcha	hot \$5.50 / iced \$6.50
Chai	hot \$5.50 / iced \$6.50

- Cacao It Up -

Mocha	hot \$6.50 / iced \$7.50
Hot Chocolate	hot \$6.50 / iced \$7.50

- Milkshakes & Smoothies -

Nutella Speculoos Shake Nutella, ice cream, Horlicks, speculoos	\$9
Banana & Peanut Butter Shake Banana, peanut butter, chocolate, ice cream, Horlicks	\$9
Tropical Shake Banana, kiwi, strawberry, blueberry, blackberry, ice cream	\$10
Strawberry Shake Strawberry, vanilla ice cream	\$9
JM's Ultimate Smoothie Banana, kiwi, strawberry, blueberry, yoghurt	\$12
Mixed Berries Smoothie Blueberry, blackberry, strawberry, yoghurt	\$10
Strawberry & Banana Smoothie Strawberry, banana, yoghurt	\$10

- Sodas & Soft Drinks -

Grapefruit Soda Fresh grapefruit juice, lemon, honey	\$8
Passionfruit with Lime Soda Passionfruit, lime, honey	\$8
Mixed Berries Soda Blueberry, blackberry, strawberry, lime, honey	\$8
Lychee Soda Lychee, lime, honey, mint	\$8
Fresh Orange Juice / Apple / Cranberry	\$7
Soda Coke / Coke Zero / Ginger Ale / Soda / Sprite / Tonic	\$6
Housemade Iced Lemon Tea	\$7

- All Day Promo -

Heineken	2 for \$22
Guinness	2 for \$24
Aperol Spritz	2 for \$24
København Pink Gin	2 for \$26
GLS Saint Clair Sauvignon Blanc	2 for \$24
GLS Casa Silva Merlot	2 for \$24

- Draught Beers -

Heineken	half pint \$10 / \$14
Guinness	half pint \$11 / \$15

- Spirits -

København Pink Gin	\$16
Aperol	\$15
Hendrick's Gin	\$15
Iganoff Vodka	\$14
Angostura Rum	\$14
Maker's Mark Bourbon	\$14
Monkey Shoulder Whisky	\$15

- Wines -

Red	
Saint Clair Merlot	\$14 (glass) / \$68
ML Monster Shiraz	\$70
Saint Clair Pinot Noir 2018	\$78
Morambro Creek Cabernet Sauvignon 2016	\$92
Elderton Merlot 2018	\$115
BTL Casa Silva Merlot	\$50
BTL Xavier Cotes Du Rhone Rose	\$70
GLS Casa Silva Merlot	\$14 (glass)
White	
Saint Clair Sauvignon Blanc	\$14 (glass) / \$68
Saint Clair Reisling 2015	\$76
Elderton Chardonnay 2016	\$68
BTL Casa Silva Chardonnay	\$50
BTL Astoria Lounge Prosecco	\$50
GLS Casa Silva Chardonnay	\$14 (glass)

- Cocktails -

Monkey Business Monkey Shoulder Whisky, sage, honey, lemon, bitters	\$16
Classic Mojito Rum, lime, mint leaf, soda water	\$15
Whiskey Sour Monkey Shoulder Whisky, lemon, eggwhite	\$15
Mimosa Prosecco, orange juice	\$14
Monkey Rouge Monkey Shoulder Whisky, red wine, lemon juice, egg white	\$15
Cosmopolitan Vodka, orange liqueur, cranberry juice	\$15
Rob Roy Monkey Shoulder Whisky, sweet vermouth, bitters	\$15
Rum & Coke Angostura rum, coke	\$14
Aperol Spritz Aperol, Prosecco, soda water	\$16
Berlini Sparkling wine with peach purée	\$15
Espresso Martini Vodka, hazelnut liqueur, espresso	\$16





Jimmy Monkey Kids Menu



(Aged 12 and under)

Choice of orange, cranberry, apple juice, babychino or cold milk

Jimmy Monkey Silver Dollar Pancakes

Served with butter, maple syrup and fruit

\$10

French Toast Soldiers

Cinnamon-dusted brioche with preserves

\$10

Pizza Soldiers

Bread topped with tomato and cheese

\$10

Yoghurt & Berries

Greek yoghurt topped with fresh berries and drizzle of honey

\$10

Monkey Mac & Cheese

All-time favourite macaroni and cheese

\$10

Ham & Cheese Grill

Buttered brioche, mozzarella and honey ham

\$10

Cheesy Vegemite Toast Soldiers

Vegemite spread, buttered sourdough, melted cheese and soft boiled eggs

\$10

