

Jack the Goozer

SPECIALTIES

Cock-a-doodle-doo 20.5

Smoked chicken, avocado, crispy prosciutto, charred corn, mint-pea puree, micro salad and poached egg served with toast panini

Spice Girls 19

Spiced baked eggs, chorizo & slow braised beans with pistachio, pomegranate & avocado salsa served with a sourdough

Middle Eastern [VE] 19

Traditional falafels, roasted pine nuts, hummus, heirloom tomato, cucumber, olives, sumac dukkha, poached egg with rosemary & basil dressing served with panini bread

Smashed Avocado [VE] 18

Smashed avocado, honey-carrot puree, salted ricotta, mixed fresh herbs, broad beans and poached egg with pumpkin toast

Smashed Pumpkin [VE] 18

Smashed pumpkin, fennel, asparagus, pomegranates, mixed fresh herbs, pepitas, mixed seeds, goat feta and poached egg with pumpkin toast

Jack's Dish [VE] 18

Haloumi, polenta prisms, mixed grains, pomegranates, cherry tomatoes and poached eggs

The Geezer [GF] 18

Poached eggs, bacons, smashed avocado, beetroot béarnaise and potato fritters (pea, corn & mint)

Buckingham Benedict 18

Poached eggs, grilled asparagus, saffron hollandaise and English crumpets with bacon, sausage, ham or smoked salmon

Piccadilly Grocer [PALEO/VE] 18

Poached eggs, broccolini, smashed avo, sautéed spinach and sautéed mushrooms served with a multigrain toast

Gold Fingers [GF/VE Option] 18

Charred corns-smashed avo, poached egg, roasted cherry tomatoes, feta and polenta prisms topped with rockets and shaved parmesan cheese

Bossman Omelett [VE] 16.5 (take a little longer)

Serve with mushroom, spinach, cherry tomato, mints and Meredith's goat fetta with a toast Add: Bacon, ham or salmon 3

Porridge [VE] 16

Coconut milk, baked rhubarb, goji berries & chia, topped with crushed pistachio, mixed dry fruits & drizzled with saffron orange

The Full Monte 23.5

Pork & fennel sausage, bacons, smashed avocado, mushrooms, roasted tomato, spinach, hash brown and poached eggs served with sourdough

Soup of the Day (Please ask one of our friendly staff)

EGGS and TOAST

Two toast with spread

- Sourdough / Multigrain / Wholemeal 7.0
- Crumpets 7.0
- Fruits Loaf [Date, Apricot & Walnut] 8.0
- Gluten Free Precint Quinoa [GF] 8.0
- Pumpkin Toast [VG] 8.0

Eggs on Toast 10

Poached, fried or scrambled eggs on two toast (with scrambled eggs 11)

Add Sides 4.0- smashed or fresh avocado / bacon / pork & fennel sausage / polenta prisms / sautéed mushrooms / grilled tomato / baked beans / spinach / potato fritter / haloumi / hash brown

Add Sides 5.0- smoked salmon / Meredith's goat feta / chorizo

SWEETS

Mix Berries Pancake 15.5

Buttermilk hot cake topped with mixed berries, almond flake, crushed pistachio, served with lemon curd and ice cream

Granola Bowl 15.5

Homemade granola, COYO coconut yoghurt, baked rhubarb, fresh and dried fruits

Acai Bowl 15.5

Acai breakfast bowl blend with mixed berries and banana, topped with roasted coconut flakes, chai seeds and seasonal fruits

French Toast 15.5

Brioche loaf, served with mixed berries, vanilla mascarpone and maple syrup
Add: Bacon 4

Fruit Salad 15.5

Seasonal fruits with COYO coconut yoghurt & homemade granola

BURGERS

Stag Night Reviver 22.5

Grilled Porterhouse (120g), onion jam, grilled prosciutto, tomato, cos lettuce, mustard aioli, Swiss cheese, fried egg on panini bread with chips

Big Ben 19.5

Wagyu beef, bacon, onion jam, Swiss cheese, pickles and saffron aioli with chips

Buttermilk Chicken 18.5

Cornmeal crumbed chicken breast, homemade spiced BBQ peach relish, pickled cucumber, Swiss cheese, cos and tomato with chips

Haloumi 18

Lettuce, mushroom, jalapeno, Swiss cheese tomato and siracha aioli with chips

SALADS

Salmon Nicoise [GF/DF] 17.5

Smoked salmon, boiled egg, cos lettuce, green beans, olives and cherry tomato with lemon dressing

Calamari [GF/DF] 17.5

Fried lemon pepper calamari served with Asian salad and lime aioli

The Ashes Caesar 16

Crispy bacon, cos, parmesan, croutons and anchovies with a poached egg
Add: Chicken 3

Covent Grains [VE Option] 17

Mixed grains and rice, Meredith's goat feta, herbs, spinach, smashed avocado and house dressing Add: Chicken 3 or Salmon 5

SANDWICHES & TOASTS (Display Cabinet)

Corn Beef Toast-Corn beef, dill pickle cucumber, spinach, Swiss cheese, caramelized onion & mustard aioli 12.0

Chicken-Avo Toast-Chicken, smashed avo, spinach, cheese & aioli 12.5

Falafel Wrap [VE] -Spinach, semi-dried tomato, cucumber, hummus & plain Greek yoghurt on a low carb tortilla wrap 10.0

Miniskirt Wrap-Scrambled egg, chicken, avo, lettuce & tomato relish on a low carb tortilla wrap 12.5

Panini Roll [VE] -Roasted pumpkin, roasted capsicum, feta, spinach, mixed herb pesto, cheese & caramelized onion 10.0

Egg & Bacon Roll-Egg, bacon, cheese & ketchup with brioche bun 8.0

Egg & Bacon Muffin-Egg, bacon, cheese & ketchup with English muffin 7.5

Ham & Cheese Toast-Ham and cheese with sourdough 7.5

Ham & Cheese Croissant-Ham and cheese with croissant 6.5

LITTLE GEEZERS 7.0 (Kid's Meals)

Ham & cheese toast with soft breads

Baked beans on toast

Fried / Poached / Scrambled egg & bacon on toast (+1.5 for Scrambled Egg)

Fried / Poached / Scrambled egg & sausage on toast (+1.5 for Scrambled Egg)

Buttermilk pancakes with maple and ice-cream

Chicken Nuggets with chips 12 Kid's side 8.5

Potato wedges with sweet chili sauce and sour cream 12

Small chips 5.0 Medium chips 7.0 Bowl of chips 9.0

Although we have gluten free options, one must keep in mind we are not a gluten free kitchen. Let us know if you have any allergies. Vegan options available



Jack the Goosier

COFFEES 4.0/Small 4.5/Medium 5.0/Large

Espresso	3.0	Extra: Shot	0.5
Coffee + Milk	4.0	Flavour	0.5
Iced Coffee	7.0/500ml		

NON-COFFEES

Hot Chocolate	4.0	Extra: Flavour	0.5
Hot Chocolate [VG DF]	5.0	Strong	0.5
Matcha Latte	4.5		
Turmeric Latte	4.5		
Babycino	1.0		
Iced Chocolate	7.0/500ml		
Calmer Sutra Chai Latte	5.0		
Dirty Chai	5.5		

T2 TEA 4.0

English Breakfast	Earl Grey	Chamomile	Lemongrass Ginger
Peppermint	Green	Chai Tea	

MILK SHAKES 6.0 (small size 4.5)

Strawberry	Vanilla	Banana
Chocolate	Caramel	Blue Heaven
Extra: Strong 0.5	Thick 1.0	Soy/Almond/Coconut/Oat 0.5

COLD DRINKS

Bottled Still Water	3.0	Lemonade	4.5
Blood Orange	4.5	Coke / Coke Zero / Diet Coke	4.0
Orange/Passionfruit	4.5	San Pellerino Plain 250ml	4.0
Ginger Beer	4.5	San Pellerino Plain 750ml	6.0
Lemon Lime Bitter	4.5	Kid's Juices (Orange, Apple..)	3.0
Spider (any flavour)	6.0	Pump	4.5
Kombucha	5.0	Vitamin Water	4.5

FRESH JUICES 8.0 (small size 5.0)

Orange or Apple Juice [\$6.5]
Orange / Carrot / Ginger
Beetroot / Apple / Orange / Pineapple / Celery
Cucumber / Kale / Apple / Ginger / Lemon / Celery
Watermelon / Pineapple / Lemon / Coconut Water
Make-Your-Own

SMOOTHIES 9.5 (small size 6.0)

Morning Glory
A Shot of Coffee / Dates / Banana / QUEEN Natural Vanilla Extract (Concentrated) / Unsweetened Almond Milk / Ice

Ginger Frenzy
Ginger / Lemon / Mint / Carrot / Avo / Apple / Ice

Tropical
Mango / Banana / Orange / Pineapple / Coconut Water

Greenie
Kale / Spinach / Avocado / Cucumber / Coconut Water / Lemon Juice / Mint / Apple

Goddess Berry
Banana / Mixed Berries / Coconut Milk / Coconut Water / Honey / Chia Seed

Golden Shake
Carrot / Cinnamon / Dates / Almond Milk / Oats / Banana

LaLa Matcha
Matcha Tea / Mango / Spinach / Banana / Coconut Milk & Water

Immune Booster
Orange / Banana / Mint Sprig / Almond Extract

Melbournian
Dates / Banana / COYO Coconut Yogurt / Soy Milk / Ice

Bulldozer
Peanut Butter / Banana / Almond Milk / Ice

Oreo Shake
Oreo Cookie / Caramel Syrup / Mascarpone / Full Cream Milk / Ice / Ice-cream

Ferferro Rocher
Nutella / Salt / Hazelnut Syrup / Full Cream Milk / Ice / Ice-cream

BEER / CIDER Bottle

Corona / Ashahi / Crown Lager / Furphy / Fat Yak / Apple Cider 7.5

SPIRITS Glass Bottle

Vodka / Rum / Gin / Tequila / Scotch 8

SPARKLING WINE Glass Bottle

Lambrook Piccolos (200ml), Adelaide Hills, SA 12

Angel in the Room Prosecco 2018, Murray Darling 9 34

Signor Vino Moscato (500ml), Riverina 7 25

WHITE Glass Bottle

Fossette Pinot Grigio, King Valley, Vic 8 28

Stoneburn Sauvignon Blanc, Marlborough, NZ 8 28

Aloft Pinot Gris, Adelaide Hills, SA 7 25

Storm Ridge Chardonnay, Yarra Valley, VIC 9 32

ROSE Glass Bottle

Beautiful Mystery Rose 2018, King Valley, Vic 10 35

Lost Buoy Rose, McLaren Vale, SA 8 28

RED Glass Bottle

Fossette Shiraz, Heathcote 2017, Vic 7 25

Stoneburn Pinot Noir, Marlborough, NZ 7 25

Lost Buoy Sangiovese, McLaren Vale, SA 8 28

COCKTAILS (No changes or own creations. Thanks)

Bloody Marry 15
(Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, sea salt, black pepper)

Espresso Martini 15
(Vodka, Kahlua, cold espresso coffee, whole coffee bean)

South side 15
(Gin, lime juice, sugar syrup, mint leaves)

Margarita 15
(Tequila, Cointreau, lime juice, agave syrup)

Hotel Nacional 15
(White rum, apricot brandy, fresh pineapple juice, lime juice)

Mimosa 13
(Prosecco and orange juice)

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