

SPECIALTIES

The Geezer [GF] 17.5

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

Spice Girls 17.5

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

Middle Eastern [VE] 17.5

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] 17.5

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

Smashed Pumpkin [VE] 17.5

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

Jack's Dish [VE] 17.5

Grilled haloumi, polenta prisms, mixed grains, pomegranates, cherry tomatoes, spinach, herbs and poached eggs

Buckingham Benedict 17.5

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

Piccadilly Grocer [PALEO/VE] 18.0

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

Gold Fingers [GF/VE Option] 17.5

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

Four eggs, mushroom, spinach, cherry tomato, mints and Meredith's goat fetta with a toast Add: sausage, bacon, ham or salmon 4

Porridge [VE] 16.5

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

Soup of the Day 10.5

Serve with a toast
(Please ask one of our friendly staff)

*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*

EGGS and TOAST

Two toast with spread

- Sourdough / Multigrain / Wholemeal 6.5
- Crumpets 6.5
- Fruits Loaf [Date, Apricot & Walnut] 7.0
- Gluten Free Precint Quinoa [GF] 7.0
- Pumpkin Toast [VG] (Sourdough base) 7.0

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 (3.0)

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

SWEETS

Mix Berries Pancake 16.5

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

Granola Bowl 14.5

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

Acai Bowl 14.5

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

French Toast 16.5

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

Fruit Salad 13.5

Seasonal fruits with COYO coconut yoghurt & homemade granola

BURGERS

Big Ben 19.0

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

Buttermilk Chicken 19.0

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

Haloumi 18.0

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] 17.0

Fried lemon pepper calamari served with Asian salad and lime aioli

The Ashes Caesar 17.0

Crispy bacon, cos, parmesan, croutons and anchovies with a poached egg
Add: Chicken 4.0

Covent Grains [VE Option] 17.0

Mixed grains and rice, Meredith's goat feta, herbs, spinach, smashed avocado and house dressing Add: Chicken 4.0 or Salmon 5.0

SANDWICHES & TOAST (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 11.0

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 11.0

Egg & Bacon Roll—Egg, bacon, cheese & ketchup with brioche bun 9.0

Egg & Bacon Muffin—Egg, bacon, cheese & ketchup with English muffin 8.5

Ham & Cheese Toast—Ham and cheese with sourdough 8.5

Ham & Cheese Croissant—Ham and cheese with croissant 7.5

LITTLE GEEZERS (Kid's Meals)

Ham & cheese toast with soft breads 7.0

Baked beans on a toast 8.0

Fried / Poached / Scrambled egg & bacon on a toast 9.5 (+1.5 for Scrambled Egg)

Fried / Poached / Scrambled egg & sausage on a toast 9.5 (+1.5 for Scrambled Egg)

Buttermilk pancakes with maple and ice-cream 9.5

Muesli Combo meal (250ml orange juice, milk, muesli, vanilla yogurt 12.0

Granola Combo meal (250ml orange juice, milk, granola, vanilla yogurt 13.5

Chicken Nuggets with chips 12 Kid's side 8.5

Potato wedges with sweet chili sauce and sour cream 12

Small chips 6.0 Medium chips 8.0 Bowl of chips 11

COFFEES 4.0/Small(6oz) 4.5/Medium(10oz) 5.0/Large(16oz)

Espresso	3.0	* Soy	0.5
Coffee + Milk	4.0	* Almond/Oat/Coconut	0.5
Magic	4.2	* Extra shot/Strong	0.5
Iced Coffee	7.0/500ml (with Ice cream)		

NON-COFFEES

Hot Chocolate	4.5	*Soy	0.5
Hot Chocolate [VG DF]	5.5	* Almond/Oat/Coconut	0.5
Matcha Latte	5.0	* Extra shot/Strong	0.5
Turmeric Latte	5.0		
Iced Chocolate	7.0/500ml (with Ice cream)		
Calmer Sutra Chai Latte	5.0		
Dirty Chai	5.7		

T2 TEA 4.5 (Medium/Pot) 5.0 (Large)

English Breakfast	Earl Grey	Chamomile	Lemongrass Ginger
Peppermint	Green	Chai Tea	

MILK SHAKES 7.0 (500ml) / 5.5 (380ml)

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

COLD DRINKS

Bottled Still Water	3.5	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	7.0
Lemon Lime Bitter	4.5	Kid's Juices (Orange, Apple..)	3.0
Spider (any flavour)	6.5	Pump / Vitamin Water / Ice-Tea	4.5
Kombucha	5.5	Powerade	4.5

FRESH JUICES 9.0 (500ml) / 6.0 (380ml)

Orange or Apple Juice [\$7.0]
 Orange / Carrot / Ginger
 Beetroot / Apple / Orange / Pineapple / Celery
 Cucumber / Kale / Apple / Ginger / Lemon / Celery
 Watermelon / Pineapple / Lemon / Coconut Water
 Make-Your-Own Juice

Instagram & Facebook @jackthegeezercfe
 Tel: (03) 9686 0164
 Email: info@jackthegeezercfe.com.au

SMOOTHIES 9.5 (500ml) / 7.0 (380ml)

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 / Unsweetened Almond Milk / Rolled 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

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

BEER / CIDER Bottle

Corona / Ashahi / Furphy / Fat Yak / Apple Cider 7

SPIRITS Glass Bottle

Vodka / Rum / Gin / Tequila / Scotch 7

SPARKLING WINE Glass Bottle

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

Angel in the Room Prosecco 2018, Murray Darling 9 34

WHITE Glass Bottle

Fossette Pinot Grigio, King Valley, VIC 8 28

Stoneburn Sauvignon Blanc, Marlborough, NZ 8 28

Storm Ridge Chardonnay, Yarra Valley, VIC 9 32

Aloft Pinot Gris, Adelaide Hills, SA 7 25

ROSE Glass Bottle

Beautiful Mystery Rose 2018, King Valley, VIC 10 35

RED Glass Bottle

Fossette Shiraz, Heathcote 2017, VIC 7 25

Stoneburn Pinot Noir, Marlborough, NZ 7 25

COCKTAILS (No changes or own creations. Thanks)

Bloody Mary 13
 (Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, sea salt, black pepper)

Espresso Martini 13
 (Vodka, Kahlua, cold espresso coffee, whole coffee bean)

South Side 13
 (Gin, lime juice, sugar syrup, mint leaves)

Margarita 13
 (Tequila, Cointreau, lime juice, agave syrup)

Hotel Nacional 13
 (White rum, apricot brandy, fresh pineapple juice, lime juice)

Mimosa 11
 (Prosecco and orange juice)

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