

Build your own Toastie

On sourdough or gluten free with your choice of fillings:

Two fillings —————→ \$12
 Three fillings —————→ \$14
 Add extra filling —————→ \$2

Ham —————→ Cheese —————→ Tomato
 Chicken —————→ Avocado —————→ Feta
 Bacon —————→ Fried egg —————→ Capsicum relish
 Haloumi —————→ Mushrooms —————→ Spinach

Toast by Noisette Bakery

Sourdough, multigrain or gluten free
 with house made jams & spreads —————→ \$10

Eggs your way

Sourdough, multigrain or gluten free —————→ \$14
 Add sides below
 Hollandaise sauce —————→ \$3

Fruit Loaf by Woodfrog

Served with date butter —————→ \$10

Mixed Berry Lemon Meringue Tart Porridge

Vanilla yoghurt, lemon custard, fresh berry, berry compote &
 topped with shortbread crumb & Meringue —————→ \$20

Banana Berry & Mascarpone Pancake Stack

House-made pancakes served with maple syrup, berry compote,
 fresh berry, banana and mascarpone —————→ \$20
 Add Ice Cream —————→ \$2

Winter Fresh Bircher-chia Pudding (GF) (DF) (VG)

Layered coconut chia pudding & soaked strawberry, apple, kiwi,
 banana, coconut Bircher, topped with strawberry coulis,
 candied almond & fresh seasonal fruit —————→ \$19

Chilli Scrambled Eggs (DFO) (GF0)

With finely diced crispy bacon, fresh chilli,
 parmesan, coriander & chilli oil served on a
 slice of sourdough —————→ \$20

Vego Chilli Scrambled Eggs (DFO) (GF0)

With house made meat-free chorizo, spinach,
 fresh chilli, parmesan, coriander & chilli oil
 served on a slice of sourdough —————→ \$20

Dietary Info.....

GF Gluten free DF Dairy free VG vegan 0 option

Jethro Canteen

Slow Cooked Beef Ragu Toastie

House made ragu, mozzarella cheese,
 smashed avocado & chives —————→ \$19
 Add fried egg on top —————→ \$3

Burnley Baked Eggs (GF0)

In a chipotle & tomato sugo, with mushrooms
 served with sourdough —————→ \$20
 Add feta or goat's cheese —————→ \$4
 Add chorizo —————→ \$4

Bourbon Ham Hock & Corn Crumpet Benny (GF)

House made corn crumpet, slow cooked ham hock with
 sticky bourbon glaze, avocado, spinach, chives & hollandaise
 served with a poached egg & jalapeño popper —————→ \$25

Brekkie Burrito or Brekkie Burrito Bowl (GF0)

Scrambled eggs, spinach, black beans, quinoa
 & brown rice, avocado, tomato salsa, chilli,
 coriander & basil pesto —————→ \$20
 Add fried or grilled chicken —————→ \$5
 Add cheese —————→ \$3
 Add guacamole —————→ \$3

Make it a vegan burrito: switching in house
 made meat-free chorizo, corn, capsicum, tomato
 & cucumber salsa & capsicum relish.

Beer-Battered Fish Tacos with Guacamole (DF)

cucumber, tomato, capsicum & corn salsa, slaw & ranch mayo
 sauce (3) —————→ \$25
 Add cheese —————→ \$3

Sides.....

Extra egg —————→ \$3	Meat free chorizo —————→ \$5
Wilted spinach —————→ \$3	Black bean —————→ \$5
Capsicum relish —————→ \$3	Tater tots —————→ \$5
Hollandaise sauce —————→ \$3	Bacon —————→ \$5
Roasted tomato —————→ \$4	Grilled haloumi —————→ \$5
Feta —————→ \$4	Avocado —————→ \$5
Goat's cheese —————→ \$4	Chorizo —————→ \$6
Fried or grilled chicken —————→ \$5	Smoked salmon —————→ \$6
Thyme roasted mushrooms —————→ \$5	

ALL DAY BRUNCH MENU
 TABLE SERVICE
 MONDAY-SATURDAY 7AM-2.30PM
 SUNDAY 8AM-2PM

Jethro In A Bun

Honey-BBQ Brisket Bao Bun

Slow cook brisket with honey BBQ marinated, lettuce,
 cheddar cheese, cucumber, tomato, capsicum & corn salsa,
 aioli on a bao bun with a side of tater tots —————→ \$24

Fillet O Fish Burger

Prawn katsu patty, slaw, jalapeño, tomato, cheddar cheese,
 spicy cocktail sauce on a brioche bun with a side of tater
 tots —————→ \$24

Philly Cheese Steak Roll

Sliced black angus beef, American cheese,
 lettuce, jalapeño, Jethro special burger sauce,
 caramelised capsicum & onion on a brioche
 hotdog roll with a side of tater tots —————→ \$24

Burger add ons

Add bacon —————→ \$3
 Add fried egg —————→ \$3

Jethro In A Bowl

Beetroot Falafel Vege Bowl (GF) (DF) (VG0)

Roasted pumpkin, pickled radish, avocado, edamame,
 spinach, carrots, charred corn, mixed tomatoes, lemon &
 green goddess hummus served with a poached egg —————→ \$22

Yuzu Salmon Poke Bowl (DF)

Pickled radish, avocado, edamame, spinach,
 carrots, charred corn, mixed tomatoes, cucumber,
 alfalfa, black rice & quinoa, yuzu-soy marinated
 salmon & spicy mayo topped with furikake —————→ \$24

Coconut Chicken Rice Noodle Salad (GF) (DF)

Coconut poached chicken, pickled red cabbage,
 carrot, corn, slaw, cucumber, spring onion, mint,
 coriander, fried shallots & Asian dressing —————→ \$22

Warm Green Salad with Steak Tofu (DF) (VG0)

Stir-fry kale, broccoli, asparagus, spinach, Chinese
 broccoli, garlic, ginger & chili, grilled BBQ tofu, miso
 cashew hummus, fried shallots with fried egg —————→ \$22

Salad add ons

Add fried or poached egg —————→ \$3
 Add fried or grilled chicken —————→ \$5
 Add smoked salmon —————→ \$6