

WELCOME

please take a seat and order at the counter



by dukes coffee roasters, melbourne 100% organic sustainable beans, ethically sourced

WHITE \$5.5 | \$6.5 BLACK \$5

EXTRA SHOT \$.5 DECAF \$.5 ALT MILK \$.9

iced on request

COLD BREW \$5.5

COCONUT COLD BREW \$7.5 cold brew, sweetened coconut milk

EINSPANNER \$9 double espresso, cold milk, whipped mascarpone

CHAI LATTE \$7 sticky honey or vegan spiced, milk of choice

GOLDEN LATTE \$6 | \$7 fresh pressed turmeric, ginger, milk of choice

ORGANIC HOT CHOCOLATE \$5 | \$6

ICED COFFEE OR CHOCOLATE \$9 milk, icecream



ORGANIC TEAS AND TISSANES \$5.8

evermore breakfast | leafy green
peppermyntle | lady melba earl grey
grass roots (lemongrass, ginger, turmeric)

MATCHA BAR



ceremonial matcha from kagoshima, japan hot or iced, sweetener on request \$7 | \$8

HOJICHA LATTE \$6 | \$7
roasted green tea (low caffeine), milk of choice
hot or iced, sweetener on request

ICED STRAWBERRY MATCHA LATTE \$9 ceremonial matcha, strawberry puree, milk of choice

MATCHA CLOUD \$9 matcha cold foam, pure coconut water

EARL GREY MATCHA \$8.5 house earl grey syrup, matcha, milk of choice



COLD DRINKS

COLD PRESSED JUICE | ORANGE or APPLE \$8.5
YELLOW pineapple, lemon, ginger, turmeric, yuzu \$10
GREEN kale, spinach, celery, lemon, cucumber,
ginger, pear, spirulina \$10

SIP COCO STRAIGHT UP or WATERMELON \$5

GINGER BEER KEFIR \$7

SOUR CHERRY POMEGRANATE KOMBUCHA \$7
BIODYNAMIC SPARKLING APPLE \$6
COKE OR COKE ZERO BOTTLE \$5.5

MINERAL WATER STILL OR SPARKLING \$6

SEASONAL OFFERINGS

kitchen closes at 2.30pm

we pride ourselves on serving you fresh, wholesome, made to order meals if you are short on time, please let us know and we will provide you with an estimated wait time

TOAST

tuerong farm sourdough toast, butter \$9
tuerong farm sourdough fruit loaf, butter \$11
+ red hill kitchen raspberry jam \$3
+ mascarpone and honey \$5
GFRO | VGO



SMOKED KING SALMON \$28

premium smoked salmon, buttermilk dressed dill cucumbers, creme fraiche, mini capers, soft boiled egg, tuerong farm sourdough GFRO

SCRAMBLED EGGS \$17

free range scrambled eggs, fresh chive,
tuerong farm sourdough, salted butter
+ free range streaky bacon \$7
+ crispy chilli oil (contains soy), sliced gruyere \$7
+ kimchi, southern seagreens furikake (sesame) \$7
GFRO

AVOCADO TARTINE \$24

avocado, dressed herbs, sesame vinaigrette,
furikake, soy feta, crispy chilli oil on
toasted tuerong farm sourdough
+ soft boiled egg \$4
+ prosciutto \$7
GFRO | VG

SPRING TARTINE \$26

caramelised onion, stracciatella, dressed asparagus, prosciutto, snow pea tendrils on toasted tuerong farm sourdough + soft boiled egg \$4 GFRO

GOATS CHEESE QUICHE \$24

butter pastry goats cheese and caramelised onion quiche, beetroot balsamic relish, fresh garden salad, sesame vinaigrette + free range streaky bacon \$7

BRULEED BRIOCHE FRENCH TOAST \$22 torched thick cut brioche, whipped vanilla bean

torched thick cut brioche, whipped vanilla bean mascarpone, fresh strawberry earl grey infused maple syrup

TSUKEMONO PLATE \$24

selection of japanese pickles, avocado, chilli kelp sprinkle, soft boiled egg, miso butter, toasted tuerong farm sourdough + smoked salmon \$7 GFRO

FARMHOUSE PLATE \$26

local free range ham, prosciutto, sliced gruyere, stracciatella, mumma made pickles, relish, toasted tuerong farm sourdough + soft boiled egg \$4 GFRO

SIDES

soft boiled egg \$4 | free range streaky bacon \$7 prosciutto \$7 | avocado \$5 | gruyere \$6 smoked salmon \$7 | pickles \$4 | kimchi \$5

COUNTER & CABINET

a selection of fresh artisan pastries, house made sweets and wholesome bites available until sold out

GFR = gluten friendly | VG = vegan | O = on request
please note: due to our open kitchen environment we are unable to guarantee an absence of allergens
10% surcharge on weekends | 15% on public holidays | jonescorner.com.au | @jones.corner