



JBJ'S TERRACE LOUNGE MENU

Breakfast Available
Monday to Friday 9:00am - 12:00pm
Saturday and Sunday 8:00am -2:30pm

Berry muesli	9.00
Berry compote, yoghurt, passionfruit pulp and muesli layered in a martini glass.	
Pancake stack	13.50
A mouth-watering three tiered pancake stack with mascarpone cheese and berry compote	
Smashed avocado	12.00
Two poached eggs, avocado and rocket on sourdough bread	
JBJ's omelette	15.00
Filled with goats cheese, spinach and dill, served with toasted sourdough bread	
Eggs hollandaise	10.00
Two poached eggs on a sourdough bread with Hollandaise sauce	
add Ham (Benedict) 3.00 add Spinach (Florentine) 3.00 add Smoked salmon 4.50	
JBJ's big breakfast	18.50
Two eggs any style, hash brown, bacon, spinach, mushroom, tomato, minute steak and half a chorizo sausage	
3 Egg omelette	15.00
Choice of 3 fillings from: - ham, cheese, mushrooms, spinach or smoked salmon, with a toasted sourdough bread	
Vegetarian delight	18.00
Two eggs any style, spinach, tomatoes, mushrooms, crumbled feta cheese and smashed avocado served with toasted sourdough bread	
Fruit toast	5.00
Two slices of gourmet fruit toast served with butter and jam	
Two eggs any style	11.00
Fried, scrambled or poached on sourdough bread, served with two sides of your choice below	

BREAKFAST EXTRAS

Bacon	4.00	Mushrooms	3.00	Spinach	3.00
Eggs	2.00	Tomato	3.00	Hash brown	3.00
Grilled chorizo sausage ...	3.00	Smoked salmon slice	4.50	Minute Steak	5.00
Gluten free bread	2.00	Smashed avocado	4.50		



JBJS TERRACE LOUNGE MENU

From 9:00am to 9:00pm

Mini sliders	15.00
3 mini brioche buns with baked pulled pork and homemade slaw	
Harissa chicken	12.00
3 pieces of grilled marinated chicken covered in harissa paste, coriander and a side of sour cream	
King prawns (6)	18.00
Mouth-watering grilled king prawn skewers laid on a bed of pesto sauce	
Filled mushrooms	12.00
Whole baked field mushrooms filled with a sautéed Mediterranean mix of olives, sundried tomatoes, feta cheese and parsley	
Mini chicken kiev	12.00
A Crispy crumbed mince chicken ball infused with a garlic butter sauce	
Feta & kalamata olives	12.00
Tossed in oil, chilli and lemon rind, served with sourdough bread	
Cheese board	15.00
Australian famous cheeses, Artisan mature cheddar, South Cape camembert and Premium Mainland special blue vein cheese accompanied with fresh grapes and crackers	
Spicy chicken wings	13.00
6 wings dusted with our own dry spices, with a side of house-made BBQ sauce	
Prawn twisters	15.00
Fresh prawns enwrapped in a crispy filo pastry fried to perfection and served with an Asian dipping sauce	
S&P calamari	17.00
Calamari crumbed with our own home-made salt and pepper mix with an aioli dipping sauce.	
French fries	7.00
Wedges	7.50
Toasted focaccias	8.00
Smoked salmon, spinach, red onion and cream cheese	
Virginian ham, cheddar cheese and tomato	
Seared beef, spinach, pumpkin and horseradish	
Roasted capsicum, pumpkin, spinach and brie	



JBJS TERRACE LOUNGE MENU

Sparkling Wine

		Glass	Bottle
Angove Studio Series Brut	South Australia	6.50	19.00
Charles Pelletier Sparkling	France	9.50	28.00
Villa Jollanda Prosecco	Italy	10.00	32.00
Yellow Glen Yellow Piccolo	South Australia	8.50	
Champagne Nicolas Feuillatte NV Brut Reserve	Champagne		70.00

White Wine

Chardonnay & Chardonnay blends

Chalk Hill Blue Colombard Chardonnay	South Australia	6.00	19.00
Water Wheel Chardonnay	Bendigo	9.50	35.00
Hollick The Bard Chardonnay	Coonawarra	9.50	35.00
Ferngrove Frankland River Chardonnay	Great Southern		37.00

Riesling & Riesling blends

Brown Bothers Crouchen Riesling	Victoria	8.50	28.00
Koonowla Ringmaster Riesling	Clare Valley	9.50	30.00

Sauvignon Blanc & Sauvignon Blanc blends

Long Row Sauvignon Blanc	South Australia	7.00	23.00
Nine Degrees Sauvignon Blanc	New Zealand	8.50	28.00
Cape Vine Sauvignon Blanc	Margaret River	7.00	24.00
Le Cirque Kissing Booth Sauvignon Blanc	Marlborough	8.50	28.00
Ferngrove Symbols Sauvignon Blanc Semillon	Great Southern	8.00	26.00
Mt Riley Sauvignon Blanc	Marlborough		29.00
Wicks Estate Sauvignon Blanc	Adelaide Hills		36.00

Moscato

Chalk Hill Blue Moscato	South Australia	6.00	19.00
Brown Bothers Moscato	Victoria	8.50	28.00

Pinot & Pinot blends

Brown Bothers Pinot Grigio	Victoria	8.50	28.00
Wicks Estate Pinot Gris	Adelaide Hills	10.50	36.00

Verdelho

Tulloch VS Verdelho	Hunter Valley	9.50	30.00
---------------------------	---------------------	------	-------



JBJS TERRACE LOUNGE MENU

Red Wine

Glass Bottle

Cabernet & Cabernet blends

Hollick The Bard Cabernet Sauvignon	Coonawarra	10.50	41.00
Angove Long Row Cabernet Sauvignon	South Australia	7.00	23.00
Ferngrove Symbols Cabernet Merlot	Great Southern	8.00	26.00
Killerby Cabernet Sauvignon	Margaret River		52.00
Angove Family Crest Cabernet Sauvignon	Mc Laren Vale		35.00

Shiraz & Shiraz Blends

Chalk Hill Blue Shiraz Cabernet	South Australia	6.00	19.00
Angove Long Row Shiraz	South Australia	7.00	23.00
Cape Vine Shiraz	Margaret River	7.00	24.00
Water Wheel Shiraz	Bendigo	9.50	35.00
Charles Cimicky Trumps Shiraz	Barossa Valley	10.50	38.00
Le Cirque Muscle Man Shiraz	McLaren Vale	8.50	28.00
Pepper Jack Shiraz	South Australia		41.00
Wicks Estate Shiraz	Adelaide Hills		39.00
Angove Wild Olive Shiraz	Mc Claren Vale		33.00

Merlot

Angove Long Row Merlot	South Australia	7.00	23.00
Yellow Tail Merlot	South Australia	7.00	23.00

Pinot Noir

Devil's Corner Pinot Noir	Tasmania	9.50	35.00
Wicks Estate Pinot Noir	Adelaide Hills		39.00

Lambrusco

Luigi Cavalli Lambrusco	Italy	6.50	22.00
-------------------------------	-------------	------	-------



JBJS TERRACE LOUNGE MENU

Beer / Cider on tap

		Pot	Schooner	Pint	Jug
Carlton Draught	Victoria	5.20	7.60	9.90	17.80
Carlton Dry	Victoria	5.20	7.60	9.90	17.80
Cascade Light	Victoria	4.90	6.90	9.20	16.80
Fat Yak	Matida Bay	6.20	9.00	11.20	20.20
Pure Blonde	Victoria	5.60	8.40	10.20	18.80
Bulmers Original	England	5.90	9.00	10.80	19.80

Bottled Beers

Crown Lager	Victoria	7.90
VB Gold	Victoria	6.60
VB Stubby	Victoria	6.90
O Brien Gluten Free Lager	Wendouree	8.50
Lazy Yak	Matilda Bay	7.50
Little Creatures Pale Ale	Geelong	8.50
James Boag's Premium	Tasmania	7.90
James Boag's Premium Light	Tasmania	6.00
Cascade Premium Light	Tasmania	6.00
Heineken	Holland	7.90
Pure Blonde	Victoria	7.10
Corona	Mexico	7.90
Guinness 440ml can	Ireland	8.70

Bottled Ciders

Strongbow; Original, Sweet or Clear	8.00
---	------

RTD'S

Smirnoff Double Blacks	9.00
Vodka Cruiser	8.50
Bold Berry, Wild Raspberry, Zesty, Lemon Lime, Pure Pineapple	



TJB'S TERRACE LOUNGE MENU

Spirits

Scotch

Canadian Club	7.10
Chivas Regal	8.40
Johnnie Walker Red	7.10
Johnnie Walker Black	8.00
Johnnie Walker Green	8.80
Canadian Club Spiced	7.10
Canadian Club 12 Y/Old	8.30

Bourbon

Jack Daniels	8.00
Jim Beam	7.10
Southern Comfort	7.10
Wild Turkey	8.10
Gentleman Jack	9.40
Wild Turkey American Honey	8.10

Brandy

Chat Napoleon	6.50
St Agnes XO	10.40

Vodka

VOX Vodka	6.90
Grey Goose	9.90

Tequilla

Coyote Tequila	7.10
Sauza Tequila Gold	6.80

Whisky

Teachers Whisky	6.80
Jameson Irish	7.50

Malt Whisky

Glenfiddich	9.40
Glenfarclas	10.40

Rum

Bacardi	7.10
Bundaberg	7.10
Cruzan	6.80

Gin

Larios Gin	6.90
Bombay Sapphire	9.40

Ouzo

Akropolis Ouzo	7.10
----------------------	------

Cognac

Hennessy VSOP	10.40
---------------------	-------



JBJS TERRACE LOUNGE MENU

Liquor coffee

Irish Coffee 12.00
Irish Whiskey

Jamaican Coffee 12.00
Tia Maria

French Coffee 12.00
Grand Marnier

Mexican Coffee 12.00
Grand Marnier

Greek Coffee 12.00
Sambuca

Roman Coffee 12.00
Galliano

Jaffa Coffee 12.00
Cointreau and Crème de Cacao

Liqueur Affogato Coffee 12.00
Frangelico, short black and
vanilla ice-cream

Tea Selection 4.00
English Breakfast, Pure Green, Earl Grey, Chamomile, Lemon Twist or Peppermint

Coffee (Full, Skinny or Soy Milk) **Regular** 4.00 **Mug** 4.50
Cappuccino, Latte, Espresso, Mocha, Long Black or Flat White

Affogato Coffee 5.00
Short black and vanilla ice-cream

Hot Chocolate 4.00

Iced Coffee or Iced Chocolate 4.50

Desserts

Sticky Date Pudding 11.00

Crème Bruleè (GF) 11.00

Traditional Ice-Cream Sundae 11.00

Cointreau Chocolate Mousse (GF) 11.00