

ALL DAY MENU

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FROM OPEN TO 3PM

toasts with spread & australian butter	9
sourdough (VG) / multigrain (VG)	
raisin brioche toast	+0.5
gluten-free toast (VG)	+2
housemade raspberry jam / peanut butter / vegemite	
bircher muesli (VG)	17
housemade granola with fresh fruits, nuts, seeds and organic coyo	
belgian waffle	20
with blueberry compote, fresh fruits, vanilla ice cream and pure maple syrup	
+ bacon	+6
+ signature honey candied bacon	+8
chilli scrambled eggs (V)	22
with smoked beetroot, roasted salsa roja, coriander aioli, fresh herbs on multigrain (GFO +2) (croissant +3)	
jm pork belly benny	24
two poached eggs, slow cooked pork belly, spinach, apple, maple hollandaise, housemade bbq sauce on english muffin (GFO +2)	
smoked salmon benny	25
two poached eggs, smoked salmon, smashed avocado, crispy capers, dill and maple hollandaise on bagel (GFO +2)	
jm big brekkie	25
two poached eggs, bacon, angus beef sausage, hash brown, mushrooms, tomato relish and sourdough (GFO +2)	
jm vegetarian brekkie (V)	25
two poached eggs, half avocado, spinach, mushrooms, roasted tomato, hash brown and sourdough (GFO +2)	

jm candied bacon & avocado hummus toast	25
signature honey candied bacon, smashed avocado, one poached egg, housemade hummus, pickled red onion and dukkah on multigrain (GFO +2)	
smashed avocado toast (VG)	19.5
with housemade hummus, pickled red onion and dukkah on multigrain toasts (GFO +2)	
chorizo baked egg	24
green olive ragu, braised pearl cous cous, persian feta, spinach, chives, chimichurri and sourdough	
+ extra free range baked egg	+3
persian feta potato croquette (V)	24
one poached egg, corn salsa, coriander, sweet corn puree, crispy kale, chermoula and manchego	
charred greens (V) (GF)	23
one poached egg, broccoli, snow peas, kale, green beans, chermoula, labneh, capers and almonds	
+ smashed avocado / half avo / mushroom	+5
+ bacon / chorizo / haloumi	+6
maple miso soba noodle (VG)	23
sticky tofu puffs, edamame, mushroom floss, seaweed, crispy shallot furikake, sesame seeds, pickled onion and daikon	
+ crunchy chili oil	+1
+ poached free range egg	+3
+ smoked NZ salmon	+7
almond & cornflake crispy chicken burger	19.5
red cabbage slaw, carrot, chipotle mayo in brioche bun with leaves and lemon dijon vinaigrette	
+ side french fries with rosemary salt	+5
+ fried egg / 1pc bacon	+2.5
french fries with rosemary salt	10
+ chipotle mayo / garlic aioli / coriander aioli	+1

eggs your way on toast	13
bread options:	
sourdough (VG) / multigrain (VG)	
gluten free toast (VG)	+2
croissant	+3
egg options:	
poached / fried	
scrambled	+2

EXTRAS

-	
crunchy chili oil	+1
relish / dukkah	+2
extra egg / hash brown	+3
maple hollandaise	+3
persian feta	+4
fresh / roasted tomatoes	+5
mushroom / spinach	+5
half avocado	+5
smashed avocado	+5
scrambled eggs	+6
haloumi	+6
bacon / chorizo	+6
angus beef sausage	+7
smoked NZ salmon	+7
honey candied bacon	+8

(V): vegetarian
 (VG): vegan
 (GF): gluten-free
 (GFO): gluten-free option

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 Changes during busy times are not always possible. Thanks for your understanding!

Weekend Surcharge 10%

NO SPLIT BILLS

JOURNEYMAN

COFFEE

-	
black - dukes espresso blend	4.5
- featured single origin espresso	4.5
white - dukes espresso blend	4.5

large / extra shot / decaf	+0.5
vanilla syrup / caramel syrup	+0.5
bonsoy / almond milk / oatmilk	+0.8
coconut milk / lactose-free	+0.8

batch brewed filter	5
mocha	5

ICED COFFEE

-	
iced latte / iced long black	5
cold brew single origin black	5.5
cold brew single origin with choice of milk	5.5
citrus cold brew spritzer	6.5

NON-COFFEE

-	
hot chocolate	5
iced chocolate	6.5
chai latte hot / iced	5/7
matcha latte hot / iced	5.5/7
turmeric latte hot / iced	5/6.5
black sesame latte (VG)	6
soy bean, charcoal powder, oat milk	

ORGANIC ARTISAN TEA

-	
english breakfast / earl grey / chamomile	4.5
lemongrass & ginger / peppermint	
gunpowder green	

JUICE

-	
wild organic	bottle / 8
orange juice / apple & guava / lean & green	

SMOOTHIES

-	
very berry (GF)	11
mixed berries, vanilla protein powder, honey and coconut milk	
chocolate peanut butter	11
banana, chocolate, peanut butter and choc almond milk	

COLD DRINKS

-	
liberty organic kombucha	5.5
pomegranate / kakadu plum + ginger	
hepburn organics	5.5
apple / blood orange / pink grapefruit brewed ginger beer	
antipodes still water	500ml / 5.5
antipodes sparkling water	500ml / 6
antipodes sparkling water	1000ml / 9
coca-cola / coca-cola zero	glass bottle / 5

BEERS

-	
furphy crisp lager	8
mountain goat organic steam ale	8
stone & wood pacific ale	9

COCKTAILS

-	
bloody mary	16
virgin mary	11
grapefruit mimosa	15
aperol spritz	17
espresso martini	18

SPARKLING

-	
villa fresco prosecco king valley vic	12 / 40

ROSE

-	
howard vineyard rose adelaide hills sa	14 / 52

WHITE WINE

-	
habitat pinot grigio	10 / 38
sunshine bay sauvignon blanc, marlborough nz	52
schild estate chardonnay, barossa valley sa	45
castle rock skywalk riesling, great southern	56
wood park pinot gris, king valley vic	60

RED WINE

-	
habitat shiraz	10 / 38
smoking barrels cabernet barossa valley sa	56
three dark horses shiraz grenache touriga, mclaren vale, sa	56
paxton tempranillo mclaren vale sa	60

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