DINE IN MENU

Breakfast

Jezve Signature Plates

TURKISH BREAKFAST BOARD 35.9
Fried eggs with beef sucuk, olives, feta, tomatoes, cucumber, jam, honey & kaymak, watermelon, Turkish pastry & Turkish bread

MENEMEN (GFO+2, DFO) 30.9
Turkish style scrambled eggs cooked in fresh tomato, green peppers, capsicum, topped with feta & Turkish bread
Add Beef sucuk 9.7 Mozzarella 4.7

ÇILBIR (VO, GFO+2) 29.9
Poached eggs with garlic yogurt, beef sucuk topped with burnt butter sauce & Turkish bread
Add Extra Egg 3.7 Avocado 6.7 Bacon 9.7

TURKISH OMELETTE (VO, DFO, GFO+2) 32.9
Open omelette with beef sucuk, 3 cheese mix, herbs & Slice of toast

EGG WHITE OMELETTE 34.5
Asparagas, broccolini, spinach, chives & slice of toast

GREEN BREAKFAST BOWL (GF, V, VEO, DFO) 29.9
Kale, broccolini, cucumber, cabbage, carrot, quinoa, grilled haloumi, avocado, roasted seeds & nuts with poached egg

Add
Grilled Chicken - Slow cooked lamb 11.5
Poached chicken - Falafel 11.5
Grilled Barramundi 13.5
Grilled Salmon 15.5

ROSE BAY ROLL (DFO, GFO+2) 24.9
Smashed avocado, grilled halloumi, mixed leaves & poached egg on a brioche bun
Add Cheese 3.7 Hash brown 5.7

GÖZLEME 24
Spinach & cheese
Mince lamb, spinach & cheese
Served with dip & lemon
Add Hot chips or side mixed salad 7.2

The Classics

SIGNATURE SMASHED AVOCADO 25.4
(VEO, GFO+2, DFO)
Heirloom tomato, whipped feta, dukkah mix & pistachio, pomegranate molasses with a poached egg on Sonoma sourdough toast
Add extra Poached Egg 3.7

BREAKFAST BRUSCHETTA (VO, DF, GFO+2) 31.9
Grilled Sonoma sourdough topped with bacon, fresh tomatoes, avocado, balsamic glaze & poached eggs

RICOTTA PANCAKES 32
Banana, fresh berries, mascarpone & organic Canadian maple syrup
Add Bacon 9.7 Ice cream 5

BACON & EGG ROLL (DF, GFO+2) 20
Fried eggs, bacon & tomato relish on a brioche bun
Add Cheese 3.7 Hash brown 5.7

BREKKIE ROLL 20.5
fried egg, beef chorizo, cheese, hash brown & aioli sauce on a Turkish bun

BREAKFAST WRAP 20.5
Scrambled egg, spinach, avocado
Add Cheese 3.7 Hash brown 5.7 Bacon 9.7

EGGS ON TOAST (DF, GFO+2) 20
scrambled - poached - fried eggs
Sides
Roasted tomato - Spinach - Hash brown 5.7
Feta - Fresh tomato - Cucumber 5.7
Halloumi - Avocado - Mushrooms 6.7
Bacon - Smoked Salmon - Sucuk 9.7

TOAST & SPREADS 10.5
Sonoma breadServed with Pepe Saya butter
Turkish - sourdough - soy linseed - Rye - Gluten Free +2
Spreads:
Berry Jam - Orange Marmalade - Peanut Butter - Vegemite

Raisin Toast - Banana Bread - Croissant 9.5
Add Ricotta & Honey 5.2

BROOKLYN BOY BAGEL 9.5
Plain - Blueberry - Everything
Spreads:
Berry Jam - Orange Marmalade - Peanut Butter - Vegemite
Add Cream Cheese 3.7

V - Vegetarian, VO - Vegetarian Option, VE - Vegan, VEO -Vegan Option, GF - Gluten Free, GFO - Gluten Free Option, DF - Dairy Free
Dishes may contain nuts and seeds
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Grains & Fruit

SUMMER BIRCHER (DFO+2) 24.7
Oats with yogurt and apple juice topped with banana, fresh berries, pear, dried fruit & pistachios

ORGANIC GRANOLA BOWL (V, DFO, GFO) 26.7
Fresh berries & fruit with vanilla yoghurt
Add Coconut Yoghurt 4.7 Açaí 5.7 Gluten free Granola 3

FRUIT BOWL (DFO+2) 23.2
Seasonal fresh fruit with vanilla yogurt

Pastries & Cakes

Sweet

Add vanilla ice cream to any dessert for extra 5

PISTACHIO BAKLAVA – HAND MADE 5.5
Add Vanilla ice cream 5

TRILICE 9.5
A sponge cake drenched in milk and topped with caramel
Add Vanilla ice cream 5

ALMOND CROISSANT 11

CHOCOLATE CROISSANT 8.5

SNAIL 8.5

MUFFIN
Blueberry or Apple, walnut cinnamon 8.5

RASPBERRY TART 9.5

APRICOT TART 9.5

BERRY CAKE (GF) 9.5
Add Vanilla ice cream 5

FIG BAR (GF) 9.5

HEALTHY CARROT CAKE 9.5

CHOCOLATE BROWNIE (GF) 9.5
Add Vanilla ice cream 5

PISTACHIO COCONUT BAR 9.5

VANILLA ICECREAM 1 scoop 5

Savoury

TURKISH BOREK 13
Spinach & cheese

POGACA 7
Feta cheese & parsley

SIMIT 7

Açaí Bowls (DFO + 3, GFO + 3)

BONDI 21.7
Granola, banana, strawberry

BRONTE 22.7
Granola, kiwi, banana, chia seeds, coconut flakes, peanut butter

COOGEE 24.2
Granola, passionfruit, goji berries, coconut yogurt

JUST AÇAÍ 16.7
Organic acai in a cup

Add each 3.2
Gluten free Granola - Peanut butter - Nutella sauce
Biscoff sauce - Pistachio sauce

Sandwiches & Wraps

HAM & CHEESE TOASTIE 16.7

SUCUK & CHEESE TOASTIE 16.7
Turkish beef sucuk & cheese

HAM & CHEESE CROISSANT 13.2

BOCCONCINI BAGUETTE 18.2
Bocconcini cheese, fresh tomato, fresh basil & basil pesto

SMOKED SALMON BAGEL 20.7
Cream cheese, cucumber. Spanish onion & capers

SMOKED SALMON SANDWICH 20.7
Smoked salmon, cream cheese, Spanish onions, baby spinach & capers
Add Hot chips or side mixed salad 7.2

CHICKEN SANDWICH 20.7
Poached chicken, avocado, sun-dried tomatoes, mixed leaves, cheese, mayonnaise
Add Hot chips or side mixed salad 7.2

ROAST BEEF SANDWICH 20.7
Roast beef, sauerkraut, caramelised onions, pickles, cheese & mustard
Add Hot chips or side mixed salad 7.2

LAMB WRAP 20.7
Slow cooked lamb, tabbouleh, hummus
Add Hot chips or side mixed salad 7.2

CHICKEN WRAP 20.7
Grilled Chicken, kale, red cabbage, tomato & aioli sauce
Add Hot chips or side mixed salad 7.2

FALAFEL WRAP 20.7
Falafel, tabbouleh & Hummus
Add Hot chips or side mixed salad 7.2

Lunch From 11 am

Jezve Signature Plates

ANATOLIAN LAMB SALAD (DFO) 36.7

Slow cooked lamb leg with couscous, rocket, vine ripped tomatoes, diced cucumber, red bell peppers with lemon dressing and hummus

JEZVE SUPER GRAIN SALAD (GFO, V, VE) 29.2

Freekeh, quinoa, carrot, kale, cabbage, cucumber, seeds and nuts, dressed with pomegranate vinaigrette and served with babaganoush

Add

Grilled Chicken - Slow cooked lamb	11.5
Poached chicken - Falafel	11.5
Grilled Barramundi	13.5
Grilled Salmon	15.5

SUMMER SALAD 29.2

Pear, watermelon, baby cos lettuce, black rice, cucumber, walnuts and cranberries

Add

Grilled Chicken - Slow cooked lamb	11.5
Poached chicken - Falafel	11.5
Grilled Barramundi	13.5
Grilled Salmon	15.5

TURKISH GRILLED KÖFTE PIYAZ 36.7

Grilled Turkish köfte served with traditional piyaz of white beans, tomato, red onion, sumac and parsley, accompanied by babaganoush, mixed pickles and Turkish bread

TAVA KEBAB 36.7

Traditional Turkish meatballs baked with fresh tomatoes, potatoes, and bullhorn peppers, served with creamy yogurt and warm pita bread

HOUSEMADE FALAFEL (V, VE, DF, GFO) 34.2

Falafel with a tabbouleh salad, mixed pickles and hummus & warm pita bread

FISH OF THE DAY 40

River barramundi or Atlantic Salmon, rocket, cucumber, mint & dill salad with roasted potatos and broccolini

JEZVE IS A TRADITIONAL TURKISH COFFEE POT. IT WAS FIRST INTRODUCED IN TURKEY AROUND 1540.

The classics

ANGUS BEEF BURGER & CHIPS (GFO+2) 32.7

Angus beef patty with cheese, lettuce, tomato, pickles, caramelised onion, and aioli, served with chips

CHICKEN BURGER & CHIPS (GFO+2) 32.7

Grilled marinated chicken breast topped with slaw, cheese, avocado, tomato, and chilli mayo, served with chips

FISH & CHIPS 36.7

Lightly battered flathead fillets served with a crisp garden salad, house-made tartare sauce & fresh lemon

Appetisers

CHIPS S 10 - L 13

TWO HASH BROWNS 11

PITA BREAD, OLIVE OIL & ZAATAR 13.2

MEDITERRANEAN SALAD 18.2

Tomato, cucumber, mixed leaves and feta

HUMMUS, BABAGANOUSH DIP PLATE & PITA BREAD 23.7

SCRAMBLED EGGS 17.7

Served with a slice of Sonoma toast

SOLDIER SMASHED AVO 18.2

Toast with smashed avocado

PANCAKE 21.7

Banana & berries with organic Canadian maple syrup and vanilla ice cream

CHEESEBURGER & CHIPS 24.7

FISH & CHIPS 23.7

CHICKEN NUGGETS & CHIPS 19.7

KOFTE & CHIPS 20.7

Grilled Turkish meat balls with chips

VANILLA ICECREAM 1 SCOOP 5

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Drink Menu

HOT

COFFEES by Jezve House Blend — S 6.2 / L 7.2

Espresso
Long Black
Cappuccino
Latte
Flat White
Piccolo
Macchiato

Mocha
Hot Chocolate
Chai Latte
Turmeric Latte
Matcha Latte
Dirty Chai Latte +1

S 7.2/ L 8.2

ICED COFFEES

Latte - Long Black — 9.5
Chai Latte - Matcha latte - Turmeric latte — 10.5
Coffee - Mocha - Chocolate — 10.5

AFFOGATO — 13.2
with vanilla bean ice cream

TURKISH COFFEE — 8.2

TURKISH SALEP — 7.7

CAFÉ ISTANBUL — 9.5
Double shot coffee steamed milk & a spray of orange fire

EXTRAS — 1
Soy milk - Almond milk - Oat milk - Lactose free milk
Decaf - Extra shot
Vanilla - Caramel - Hazelnut syrup

TEAS BY T2 — 7.5

Turkish Black Tea
English Breakfast
Earl Grey
Green Tea
Chai Tea +1
Turkish Apple Tea
Peppermint
Chamomile
Lemongrass & Ginger

Hot water with fresh lemon — 3.7

From the fridge

SOFT DRINKS — CANS 4.7 / BOTTLE 7.7

Coke
Diet coke
No sugar coke
Fanta
Sprite
Sprite lemon

Ginger Beer - Lemon lime bitters - Iced tea — 7.7
Kombucha — 7.7
Cold press juice — 7.7
Sparkling Mineral Water — 6.7
Still Water — 4.7

Cold

Milkshakes

CHOCOLATE
STRAWBERRY
VANILLA
SALTED CARAMEL — 11.5

Smoothies

MIXED BERRY
MANGO
BANANA — 13.5
Selected fruit with ice cream and milk

BLUEBERRY PROTEIN SMOOTHIE — 15.5
Blueberry, almonds, whey protein, skim milk

BANANA PROTEIN SMOOTHIE — 15.5
Banana, almonds, whey protein, skim milk

ORGANIC ACAI SMOOTHIE — 15.5
Acai with coconut water

GREEN SMOOTHIE — 17.5
Baby spinach, spirulina, coconut water, banana, almonds, yogurt, honey, chia seeds, avocado

RED SMOOTHIE — 17.5
Raspberry, goji berries, banana, coconut water, yogurt, turmeric, cinnamon

EXTRAS
Soy milk - Oat milk - Lactose free milk - Almond milk - Coconut water — 1.7
Egg - Avocado - Protein — 3.7

Frappes

COFFEE — 13.5
Coffee shot, skim milk, ice cream & ice

MIXED BERRY — 13.5
Mixed berries, apple juice & ice

MANGO & ORANGE — 13.5
Mango, orange juice & ice

PINEAPPLE & MINT — 13.5
Fresh mint, pineapple juice & ice

Juices

FRESH ORANGE OR APPLE JUICE — 11.5

ENERGIZER — 13.5
Orange, carrot, ginger & beetroot

GREEN MILE — 13.5
Pear, apple, lemon

VEGGIE — 13.5
Celery , beetroot, cucumber & pear

SUMMER — 13.5
Pineapple, watermelon, apple & lemon

REFRESH — 13.5
Orange, apple, carrot & pear