BREAKFAST 8am till 3pm \$9.5 3 slices of gourmet fruit toast served with butter and marmalade. TOAST (gfa) \$8 White or mixed grain artisan sourdough with your choice of jam / honey / PB / vegemite / marmalade. EGGS ON TOAST (gfa) \$10.5 2 eggs cooked your way on golden toasted artisan white or grain sourdough. [turkish bread or gluten free bread also available] gluten free bread / extra egg / extra slice of bread \$2 \$3 roasted tomato / spinach / tomato relish / potato hash / hollandaise sauce Danish feta / mushrooms / chorizo / grilled haloumi / baked beans \$4 bacon / avocado / zucchini and corn fritter \$4.5 smoked salmon \$5 JAVA SMASH (qfa) \$20 Mixed grain artisan sour dough, served with smashed avocado, oven roasted garlic & thyme tomatoes, grilled haloumi, fresh lemon and a poached egg. ZUCCHINI FRITTERS (gf) \$21 Zucchini & sweet corn fritters on a bed of beetroot puree and dressed requette. Served with crispy chorizo, toasted seeds, sour cream and a poached egg. \$17 3 fluffy buttermilk pancakes topped with mixed berry compote and served with creamy vanilla bean ice cream. BRIASED LAMB BENEDICT (gfa) \$22 2 poached eggs and slow braised lamb, on top of crispy rosemary potato hashbrowns, Spanish onion jam, snow peas and cider hollandaise. CROWDED PLATE (gfa) \$23 Your choice of eggs on toasted sourdough served with bacon, roasted tomatoes, garlic thyme mushrooms, spinach, grilled haloumi and rosemary potato hash. SUMMER SALAD (gf) \$21 A breakfast salad of mixed leaves, avocado, smoked salmon, seasonal greens, toasted seeds, quinoa, dried cranberries and a poached egg. \$15 Toasted turkish roll with 2 rashers of smokey bacon, fried eggs, tasty cheddar & hickory BBQ sauce. LIGHT MEALS 11am till 3pm \$18 Thai fish cakes, set on a house made slaw of mixed cabbage, pickled carrot and fresh herbs, served with a red curry aioli. TUNA MELT (gfa) \$15 A generous serving of tuna, sweet corn and spring onion in a creamy dill & caper aioli mix, served on turkish bread and grilled with tasty cheese. CRISPY SQUID (gf) \$22 Crispy polenta crumbed squid, tossed with Mexican spice and set on a salad of crisp iceberg, black beans, sweet corn, roast peppers and quinoa. Served with a smokey paprika aioli. VIETNAMESE CHICKEN SALAD (gf) Vietnamese style chicken salad, with rice noodles, wombok, lettuce, fresh herbs, pickled carrot and snow peas. Tossed in a sesame chilli dressing and topped with toasted nuts and fried shallots. \$26 Lemon pepper crumbed barramundi fillet, set on smashed garlic butter potatoes, with Greek salad, fresh lemon and a dill caper aioli.

200g wagu beef pattie with melted vintage tasty, crisp lettuce, red onion jam, sweet pickles, house made burger sauce on a toasted turkish roll. Served with javaScript chips and aioli.

ULTIMATE CHICKEN ROLL
Shredded chicken breast mixed with creamy dill mayonaise, tasty cheese, crispy bacon, smashed avocado and crisp iceberg lettuce. Served in a toasted roll and served with javaScript chips and aioli.

and crisp iceberg lettuce. Served in a toasted roll and served with javaScript chips and aioli.

JAVASCRIPT SEASONED CHIPS

Tossed in our house made seasoning and served with tomato sauce and aioli.

SEASONED WEDGES

\$10

(gf/gfa - gluten free/gluten free available)

Extra serve of condiment.

Please note: Due to cooking processes, gluten free doesn't always guarantee zero traces of gluten. If you are celiac please inform wait staff.

No half serves, take away available for unfinished food.



\$21

\$20

\$9.5

\$1