

All Day Breakfast

Mushies & Kale (gf) \$18.90

Sautéed mushrooms & kale, beetroot relish, whipped fetta, dukkah, poached eggs, homemade hash brown

Canadian Benedict \$18.50

Maple bacon, sautéed spinach, poached eggs, Champagne vinegar hollandaise, pistachio crumble

Hash & Bacon Burger (gfo) \$17.50

House made hash, fried egg, bacon, cheddar, roasted onion and tomato relish, spinach, soft bun

Winter Plates

- Available from 11am -

Fish & Chips (gf, dfo) \$24.90

Lakes Entrance bluefin fish house crumbed & flash fried with tartare, house salad & chips

Grilled Lamb Salad (gf, df) \$23.50

Lamb backstrap, black rice, quinoa, crispy chickpeas, soy beans, harissa, roasted corn, organic cress, seeds, nuts, pumpkin hummus.
(lamb served medium)

Chicken BLT Burger (gfo) \$24.50

Grilled chicken breast, bacon, organic lettuce, tomato, aioli served on soft bun, house chips

Bar Baguette

Served with House chips or House Salad

-No alterations to baguettes-

\$17.90

Roast Beef

Cheddar cheese, onion jam spinach, smashed pumpkin

Grilled Moroccan Chicken

Tomato relish, camembert, baby spinach

Falafel

Persian feta, beetroot hummus, spinach

Jells Big Brekky \$22.50

Two local Eggs, bacon, roast tomato, sautéed mushrooms, cheesy kransky, house made Hash Brown, tomato and onion relish, sourdough toast (no substitutions)

Epic Waffles \$17.50

Double waffle stack, banana, strawberries, Nutella, chopped almonds, vanilla ice cream

Orange Chai Porridge (dfo) \$13.50

Rolled oats, squeezed orange, almond milk, spiced chai, winter poached fruit, banana mascarpone, crushed pistachio

Pumpkin Tart (gf) \$18.50

Filled with pumpkin, fetta, red peppers & spinach with a honey & walnut organic Salad

Winter salad (gf, dfo) \$17.50

caramelized pumpkin, roasted zucchini, soy beans, whipped fetta, super grains, harissa dressing, seeds & nuts

Dress it up with:

: Grilled lamb : Moroccan chicken

: Smoked salmon \$6.50ea

Light Plates

Mezze Plate \$18.90

Local meats, house dips, petit vegetables, warm bread

House Chips (gf,df) \$9.50

Rosemary salt, aioli, tomato sauce

Soup of the day \$12.50

Today's soup served in a bread bowl

Madelíne's

Just Eggs (gfo) \$11.50

Two local Eggs, poached, scrambled or fried on white or multigrain sourdough

Banana Bread (gf) \$10.90

Caramelized banana mascarpone, honey crumble crunch, fresh banana & Strawberries

Let's Make a Toast (gfo)

White or multigrain sourdough \$8.50

Apricot & Fruit \$9.50

with your choice of:

Local raspberry jam, strawberry jam, honey, peanut butter or vegemite

Lamb Souva wrap \$22.50

8 hour Slow cooked lamb, tzatziki, fetta & cucumber salad, spinach wrap, house chips

Prosciutto & Mozzarella Flatbread \$21.50

buffalo mozzarella, prosciutto, confit garlic, fresh rocket, apple glaze

Margarita Flatbread \$19.50

Tomato medley, mozzarella, basil herb pesto

Sweets

Handmade Scones \$10.50

Local raspberry jam, vanilla cream, lavender powder

Pavlova (gf) \$11.50

Winter poached fruit, vanilla cream, dried peach meringue, passionfruit

Lemon Tart \$11.50

Almond praline, cream

Add Ons

: Smoked Salmon

: Bacon

: Hollandaise, avocado

: House made Hash Brown (df, gf)

: Mushroom : Spinach : Tomato : Egg

: Whipped fetta

: Extra Toast

: Gluten Free Bread

Full menu
available until
3pm daily

Visit www.info@jells.com.au

Contact our events team

info@jells.com.au

Reservations 03 9561 4522



HOT DRINKS

Specialty Coffee	
: Black Coffee	\$3.90
: Milk Coffee	\$4.00
: Upsize Tall/Mug	+ \$0.80
Mochachino	\$4.90
Hot Chocolate	\$4.90
Shots	+ \$1.00
: Hazelnut : Vanilla : Caramel	
Golden Latte	\$5.00
: Turmeric : Coconut milk	
Prana Chai	\$6.00
: Bonsoy	
Chai Spice Latte	\$5.20
Dirty Chai	\$5.70
Chai Latte : espresso coffee	
Affogato	\$5.90
Vanilla Ice Cream : espresso coffee	
Tea Drop Teas, Single Origin,	\$4.20
: English Breakfast : Earl Grey	
: Honeydew Green : Chamomile : Peppermint	
: Sencha : Lemon Grass & Ginger, Spring Green, Melibar Chai	

: Bonsoy	\$0.70
: Almond Milk : Lactose Free Milk	\$0.80
: Coconut Milk	\$0.80
: Decaf : Extra Shot	\$0.50



Tag your **Madeline's** visit
#madelinesatjells
@madelinesatjells

- no alterations or substitutions over busy periods -
- no split bills -
- All meals may contain traces of nuts, lactose, gluten & fructose. Please advise your waiter of any allergies when ordering -
Public Holiday Surcharge 15% Applies

COLD DRINKS

Smoothies (df) (gf)	\$9.00
: Pineapple Sunset : Berry Burst	
: Mango Dream : Green Reviver	
: Carrot Boost	
Organic Juices by Parker's	\$5.00
: Orange : Orange, Passionfruit & apple	
: Apple : Pineapple & Mint	
Soft Drinks	\$4.00
: Coke : Coke <u>NO</u> Sugar	
: Sprite : Fanta : Lift	
Raspberry Lemonade	\$4.90
Lemon Lime & Bitters	\$4.90
Capi Sparkling Drinks	\$4.50
: Ginger Beer	
: Lemon	
: Blood Orange	
Sparkling Mineral Water	\$4.50/\$6.50
Coconut Water	\$4.90
Iced Tea	\$5.20
Iced Milks	\$6.90
: Iced Coffee : Iced Chocolate : Iced Mocha	
: Iced Chai	
Iced Latte	\$5.20
Iced Long Black	\$4.80
Milkshakes	\$6.90
: Chocolate : Strawberry : Caramel	
: Vanilla	
: Malt + \$0.50	
: Make it thick + \$1.50	
Spiders	\$8.90
: vanilla ice cream : soft drink	



Madeline's

SOMETHING ALCOHOLIC

Cocktails	\$12.50
Champagne Cocktail	
: Sparkling : Angostura Bitters	
Pimms Original	
: Pimms No 1 : cucumber : orange : mint : lemonade	
Whiskey Twist	
: Scotch Whiskey : apple juice : lemon : mint : dry ginger	
Frangelico Affogato	
: Frangelico : vanilla Ice Cream : espresso coffee	
\$14.90	
Pina Colada	
Malibu : Pineapple : Papaya : Mango	
Mango Daquiri	
White Rum : Vodka : Mango : Pear	
Sparkling	
Yarra Burn	\$8.50/\$38.50
Yarra valley	
Hand Picked Prosecco	\$9.50/\$45.00
Italy	
Whites	
Upside Down Sauvignon Blanc	\$9.50/\$42.50
Marlborough	
Rhyme and Reason Pinot Gris	\$9.50/\$42.50
Adelaide Hills	
Kellybrook Chardonnay	\$9.00/\$39.50
Yarra valley	
Chalk Hill Moscato	\$8.50/\$38.50
Adelaide Hills	
Reds	
Cat Amongst The Pigeons Shiraz	\$9.50/\$42.50
Barossa	
Sabella Cab Sauvignon	\$9.50/\$42.50
McLaren Vale	
Elephant In The Room Merlot	\$9.00/\$39.50
Limestone Coast	
Yering Station Pinot Noir	\$9.50/\$42.50
Yarra valley	
Beers & Ciders	
Crown Lager	\$8.50
Boags Premium Light	\$7.50
Corona	\$9.50
Peroni	\$8.50
Asahi	\$9.00
Fat Yak Pale Ale	\$9.00

Afternoons at Madeline's

- Available until 4pm Sat/Sun -

Margarita Flatbread	\$19.50
Tomato medley, mozzarella, fetta, basil herb pesto	
Prosciutto & mozzarella Flatbread	\$21.50
buffalo mozzarella, local prosciutto, confit garlic & fresh rocket, vincotto reduction	
House Chips (gf)	\$9.50
Rosemary salt, aioli, tomato sauce	
Mezze Plate	\$18.90
Local meats, house dips, petit vegetables, warm bread	
Soup of the day	\$12.50
Today's soup served in a bread bowl	

Baguette Bar

Served with House Chips or House Salad
-No alterations to baguettes-
\$17.90

Roast Beef

Cheddar cheese, onion jam spinach, smashed pumpkin

Grilled Moroccan Chicken

Tomato relish, camembert, baby spinach

Falafel

Persian feta, beetroot hummus, spinach

Sweets

Scones \$10.50

Local raspberry jam, vanilla cream, lavender powder

Pavlova (gf) \$11.50

Saffron poached pear, vanilla cream, dried peach meringue, passionfruit

Lemon Tart \$11.50

Almond praline, cream

Warm Chocolate Fudge Brownie (gf) \$11.50

Cookie crumble, champagne & strawberry coulis, vanilla ice cream

Carrot & Passionfruit Cake (gf, df) \$11.50

Whipped coconut cream, honeycomb