

Berry Bliss

Fruit-packed smoothie with mixed berry fruits blended with fresh orange juice 5.50

Baby Joe

Our original smoothie made with peach juice and fresh banana blended with clear honey 5.50



Brunch & Lunch

served all day till 4.30

Milk Shakes

Fresh banana, Vanilla, Strawberry or Chocolate 5.50

Hit the Green

Super fresh smoothie with coconut water, baby kale, baby spinach, apple, green grapes banana & a hint of ginger and turmeric 6.50

BREAKFAST PARFAIT

a glass of layered fresh seasonal fruit with Greek yoghurt and our homemade granola & honey (v) 5.50

EGGS ON TOAST ANY WAY 8.00

(add smoked salmon + 4.00 grilled bacon + 3.00)

HALF / FULL ENGLISH BREAKFAST

a full plate of lean back bacon, free-range eggs and pork & leek sausages with mushrooms, baked beans, hash browns, grilled tomato & toast 11.00 / 16.00

VEGGIE BREAKFAST

veggie sausages, free-range eggs, mushrooms, baked beans, hash browns, grilled tomato and toast (v) 15.00
(vegan option: no eggs / add sliced avocado)

EGGS BENEDICT

two poached eggs with grilled back bacon, smoked salmon or wilted kale (v) on a toasted muffin with hollandaise sauce 12.50

GRAND MARNIER FRENCH TOAST

two slices of egg-dipped brioche dusted with powdered sugar, topped with Chantilly cream and grand Marnier-infused orange slices, served with green tea & mint infused cantaloupe melon (v) 12.50

SMASHED AVOCADO

two soft poached free-range eggs, on smashed fresh avocado, sprinkled with toasted sesame seeds (v) 12.00

KEDGEREE

skillet-cooked smoked haddock and saffron rice with a hint of turmeric, topped with a soft-poached egg 16.00

THE CUBAN

griddled pork tenderloin with sunny-side egg, crispy bacon, swiss, dijonnaise, and fig & bacon jam on a toasted English muffin 15.00

Burgers

all served with tomato & lettuce in a fresh brioche bun

JOE'S SIRLOIN BURGER

Joe's burger sauce caramelised onion, applewood smoked bacon, melted Swiss, dill pickle, house fries 18.50

JOE'S CHICKEN BURGER

Our own recipe seasoned with tarragon, thyme & sage, with guacamole, grilled bacon, house fries, a side of mango salsa 18.00

PLANT-BASED VEGGIE BURGER

houmous, grilled zucchini, sweet potato fries (v/vn) 18.00

Please mention any allergies when you order, thank you
service @ 12.5% is added to all bills

Small plates

TODAY'S SOUP

CHICKEN & APRICOT TERRINE

cornichons, fig & bacon jam, crostini 10.50

TIGER PRAWN & AVOCADO COCKTAIL 11.50

HAM & CHEESE CROQUETTES

served with apple chutney 9.50

Main Plates

POACHED SALMON FISHCAKES

cavolo nero, tartare sauce 18.00

FISH 'N' CHIPS

haddock fillet in beer batter, chips, buttered garden peas and tartare sauce 19.00

BANGERS & MASH

pork & leek sausages, creamy mash and onion gravy 16.50

SPAGHETTI BOLOGNESE

Joe's slow cooked beef ragù with shaved parmesan 15.00

BAVETTE STEAK

chargrilled and served with peppercorn sauce, vine tomatoes and rosemary truffle fries 20.00

Salads

GRILLED CHICKEN & AVOCADO SALAD

mixed baby greens, scallions, vine tomatoes and house dressing 19.50

ROASTED BEETS & GOATS CHEESE SALAD

candied pecans, mandarin segments, baby greens, cherry tomatoes, honey-dijon vinaigrette (v) (n) 19.00

SEARED DUCK SALAD

on baby greens, endive and frisee with orange, cherry tomatoes and toasted almonds with a cilantro & ginger Thai dressing 19.50

Sides 5.50

House fries / chips / rosemary truffle fries
tenderstem broccoli / green beans / mash
sweet potato fries / side salad / garlic bread