ESCAPE 8 REFRESH

PLEASE ORDER & PAY AT THE COUNTER



COFFEE AT ITS PEAK

Choose from our premium varieties

	Signature Blend	Blue Mountain
Espresso	13.0	23.0
Double Espresso	15.0	43.0
Double Machiato	16.0	44.0
Long Black	19.0	45.0
Picco latte	16.0	27.0
Cortado	16.0	27.0
Affogato	19.0	45.0
Latte	19.0	45.0
Flat White	19.0	45.0
Cappuccino	19.0	45.0
Mocha	21.0	45.0
White Mocha	21.0	45.0
Spanish latte	21.0	45.0
Salted Caramel latte	21.0	45.0
*Price is for a regular 12oz coffee		



A different Jamaica Blue Experience

V60 POUR OVER 25.0

Ask our crew about our new flavors

EXTRAS

Upsize, extra shot, whip cream, or flavoured syrup from 3.0

TEAS & HOT DRINKS

Herbal tea 16.0

Ask about our range of flavors

Hot Chocolate 20.0 Chai latte 18.0

Take us home!

Our ground whole beans are availabe for purchase at the counter

Signature blend 250g 44.0 lkg 159.0 Blue mountain 100g 105.0 Organic decaf 250g 39.0 Seasonal single origin 250g 55.0







COLD DRINKS

CHILLED LATTES 24.0

Caramel sunrise, Vanilla bean breeze, hazelnut havana

OVER ICE

Iced Coffee 19.0 Iced Americano 19.0 Iced Mocha 21.0

Iced Chocolate 19.0 Spanish Iced Latte 21.0 Iced V60 coffee 25.0

HANDCRAFTED SODAS 19.0

Lemonade, citrus & lychee, pomegranate, strawberry.

LEMONGRASS ICED TEA 19.0

PINK LEMONADE 19.0

MILKSHAKES 23.0

Banana, caramel, vanilla, chocolate, strawberry, lotus biscoff, pistachio.

SMOOTHIES 25.0

Strawberry, creamy berry, coco banana.

DAIRY-FREE SMOOTHIES 25.0 Very berry, kale cucumber, dates & banana

ACAI SMOOTHIE 35.0

FRESH JUICE

Ask our crew for our seasonal fresh juice.

OTHER BEVERAGES

Premium water 11.0 Soft drinks 11.0 Sparkling water 16.0 Functional drinks 16.0

LEFT FROM TOP

1. Piccolo Latte

2. Flat White

3, V60 Pour Over

RIGHT FROM TOP

1. Iced Coffee

2. Very Berry Smoothie

3. Handcrafted Sodas









ALL DAY

Acai Signature bowl (*E) 0F) 150cal 45.0 Blended acai berries topped with strawberries, blueberries, banana, shredded coconut & granola

Chicken & mushroom crepe 480cal 39.0 Grilled chicken with sauteed mushrooms, ricotta, capsicum & herbs wrapped in freshly-made crepe.

Avocado smash with maple beef bacon 420cal 30.0 Toast topped with avocado smash, fetta cheese seeds, glazed maple beef bacon, poached eggs, & herb garnish.

Eggs benedict 29.0

Soft poached eggs, wilted spinach, toast & warm hollandaise sauce.

Breakfast potato hash with mushroom & tomato 166cal 28.0

Soft poached eggs, homemade potato cake, baby spinach, sautéed mushrooms & roaste tomato with tomato chutney.

Pancakes 28.0

- 1. Blueberry pancakes topped with banana & maple syrup 480cal_
- 2. Citrus Pancakes N topped with Roasted almond and coconut 410cal

French toast

French toast with your choice of toppings:

- 1. Cinnamon sugar 240cal 25.0
- 2. Caramelised banana & butterscotch sauce 290cal **28.0**





(DF) = Dairy Free

N = New Item







ALL DAY MENU

Jamaica Blue Big Breakfast 520cal 45.0 Eggs, beef bacon, chicken sausage, roasted tomatoes, sautéed mushrooms & toast. Served with your choice of small hot coffee (\$\mathbb{8}\$), tea, orange juice or water.

Spinach, fetta omelette 205cal 23.0 Eggs, spinach, fetta, onion & tomatoes. Served with toast.

Eggs your way 110cal 20.0 Poached, fried or scrambled eggs served with toast & butter.

CUSTOMISE YOUR BREAKFAST

- + Beef bacon 90cal 10.0
- + Smoked salmon 46cal 10.0
- + Chicken sausage 100cal 10.0
- + Halloumi Cheese 120cal 15.0
- + Roasted tomatoes 13cal 8.0
- + Mushrooms 45cal 8.0
- + Baked beans 38cal 8.0
- + Potato hash 100cal 8.0
- + Extra egg 60cal 8.0

BREAKFAST SERVED ALL DAY

√E = Vegetarian

(SB) = Signature Blend

DF = Dairy Free

N = New Item







ALL DAY MENU

Vegetarian quinoa salad (VE) 180cal 35.0 Tri-color quinoa with pumpkin, zucchini, eggplant, capsicum and baby spinach.

Chicken ceaser salad (N) 200cal 26.0 Roast chicken with romaine lettuce, boiled egg, crispy bacon and homemade ceaser dressing.

Pesto, tomato & beef bacon pasta 250cal 28.0 Basil, pesto pasta, tomatoes, beef bacon & toasted pine nuts.



Gourmet roast chicken salad 220cal 320

Roast chicken with avocado, penne pasta, fetta cheese, sundried tomatoes, baby spinach & pine nuts.

Pumpkin, fetta & pesto pasta salad 210cal 32.0 Pumpkin, pesto pasta, sundried tomatoes, baby spinach & fetta cheese.

Tuna nicoise salad 210cal 32.0 Tuna, potatoes, olives, tomatoes & boiled egg on green leaves.

Jamaican beef patty pie 😉 280cal 29.0 Puff pastry stuffed with minced beef, red kidney beans, mushrooms & herbs seasoned with jerk spice.



Turkey & brie bagel 390cal 32.0 Smoked turkey breast with tomato, cream cheese & brie.

Pesto chicken & sundried tomato wrap 250cal 32.0 Oven roasted chicken with pesto, sundried tomatoes & baby spinach wrapped in tortilla.



LEFT FROM TOP

- 1. Chicken Caesar Salad
- 3. Tuna Nicoise Salad

RIGHT FROM TOP

- 1. Zucchini & Fetta Fritters
- 2. Pesto, Tomato & Beef Bacon Pasta 2. Pesto Chicken & Sundried Tomato Wrap
 - 3. Jamaican Beef Pattu Pie

ALL DAY MENU

Zucchini & fetta fritters © 180cal **28.0** Two fritters served warm with salad & tomato chutney.

Chicken burrito 250cal 32.0 Fresh chicken in Mexican spices with sour cream & sweet chili squce.

Turkey, cranberry & cream cheese wrap 320cal 32.0 Turkey slices with cream cheese, cranberry & lettuce wrapped in tortilla.

Pesto chicken & sundried tomato wrap 474cal **32.0** Oven roasted chicken with pesto, sundried tomatoes & baby spinach wrapped in tortilla.

Chicken & sundried tomato sandwich 350cal 32.0 Creamy omelette & toasted halloumi intortilla bread.

Turkey & coffee chutney sandwich 340cal 32.0 Turkey slices with tomato, yellow mustard, mozzarella cheese & Jamaican coffee chutney.

Three cheese sandwich 280cal 32.0 Cream cheese, cheddar & mozarella on multi-grain bread.

Tart of the day 30.0 Ask for today's variety. Served warm with a salad garnish.

Today's soup 20.0 Served warm with toast.

ALL OF OUR FOOD IS DINE-IN OR TAKE AWAY

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SWEETS

Red velvet cake 200cal 26.0 Homemade & served with cream.

Baked cheese cake 180cal **25.0** Served with cream.

Blueberry cheese cake 180cal 25.0 A Jamaica Blue favourite.

Carrot cake 200cal 25.0 A Jamaica Blue favourite.

Banana cake slice 170cal 23.0 Homemade with natural ingredients.

Dark chocolate brownie 210ca**l 20.0** Homemade & served with cream.

Homemade loaves 13.0 See our cabinet for today's selection

Cotton cheese cake (N) 9.0

Peach cobbler slice (N) 20.0 Served with cream

Lumberjack slice N 20.0 Served with cream.

Assorted Muffins from 13.0 See our cabinet for today's selection

Assorted Croissants from 13.0 See our cabinet for today's selection

Assorted Cookies from 10.0 See our cabinet for today's selection

KIDS

(under 12 only)

Ham & Cheese toastie © 25.0 Babycino 8.0 Pirate Pack 16.0

PLEASE SEE OUR CABINET FOR AVAILABILITY





At Jamaica Blue, we welcome you with all the freshness, flavour and warmth of the Caribbean. Born and bred in Australia, and growing globally, we're named after the Blue Mountains of Jamaica, widely regarded as home of the best coffee in the world.

Take time out to enjoy our great coffee and our delicious, freshly prepared food. Try something you haven't tried before. Find new favourites.

We're entrepreneurs inspiring happiness. We love what we do and we love our community; which is why we work hard every day to try to make your day a little bit brighter. Escape & Refresh.



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