KITCHEN CLOSES @ 2:30PM

Apologies, no alterations to the menu during busy times.

Toasted Honorbread Sourdough V * † \$10

locally made sourdough from Bermagui w/ butter and your choice of house made jam, peanut butter, vegemite, or honey

Fruit Toast V \$11 Three Mills Bakery Orange & Raisin w/ butter + add honey .60c

Eggs On Toast V * \$13.5

Bega Valley pasture raised poached, fried, or scrambled eggs on Honorbread toasted sourdough + add any of the below extras

EXTRAS

Jason's free-range bacon or free-range pulled pork \$6.5ea 2 Bega valley pasture raised eggs or confit mushrooms (vg) or avocado (vg) \$5.5ea chips, house salad \$5.5ea 1 egg or kimchi \$4ea gluten free bread \$2 sauce (tomato, bbg, aioli, relish) .60c * note: our chips have a gluten coating *

Double Egg & Bacon Roll * (contains sesame) \$14.9

two Bega Valley fried eggs & Jason's free-range bacon on a toasted milk bun + add cheese \$1 + add tomato sauce, bbg, aioli, relish .60c

House Granola VG DF (contains nuts & seeds) \$18

house made granola w/ coconut yogurt, fresh berries & almond milk

ALL DAY MENU

Turkish Eggs V * \$22 🖉

2 poached Bega valley eggs on Honorbread toasted sourdough, mint yoghurt, Aleppo butter, fresh herbs

Pulled Pork Eggs Benedict * † (contains sesame) \$24 Bega Valley pasture raised poached eggs, pulled pork, toasted sourdough, sriracha, fried shallots and kimchi hollandaise

Forrest Berry French Toast V \$22

brioche coated in a cornflake and coconut crumb, berry coulis, vanilla cream, berries, and sweet biscuit crumble

Smashed Avo VG DF * (contains sesame) \$22.5

toasted Honorbread sourdough, hummus, shaved fennel, edamame, fresh herbs, cherry tomatoes, toasted seeds, green goddess dressing + add pulled pork, bacon \$6.5ea + add eggs, mushrooms (Vg) \$5.5ea

JAFFLE

Vego Jaffle V * \$15 avocado, cheese, tomato + add chips, house salad \$5.5ea

Back-2-basics Jaffle * \$16 Jason's award-winning smoked ham off the bone, cheese, tomato & mustard + add chips, house salad \$5.5ea

Little Piggy Jaffle * \$17.5 pulled pork, kimchi, kewpie sriracha, cheese + add chips, house salad \$5.5ea

Seoul Bowl V GF DF † (contains peanuts, sesame & soy) \$24 brown rice, pickled veg (ginger, red cabbage, cucumber), kimchi, peanuts, carrot, poached egg, coriander, bean sprouts, kewpie sriracha, shallots

Middle Eastern Bowl (contains sesame) \$24 house made lamb kofta, cherry tomatoes, pickled red onion, spiced eggplant, hummus, mint yoghurt, salad greens, warm flatbread, dukkha

Beef Burger (contains sesame) \$24.5 100% beef patty, double cheese, mustard aioli, tomato sauce, pickles, and lettuce on a toasted milk bun w/ chips

Pulled Pork Burger (contains sesame) \$24.5 pulled pork, kewpie sriracha, cheese, and pickled red cabbage, on toasted milk bun w/ chips

10% Surcharge on Sundays 15% Surcharge on Public Holidays

Mossy Mexican Bowl GF \$24 🖉 brown rice, Mexican chorizo, beans, capsicum, shallot, cheese, charred corn, tomato salsa, guacamole, chipotle dressing, corn chips, coriander + add pulled pork \$6.5 + add eggs, mushrooms (Vg) \$5.5ea

Green Bowl GF VG DF (contains sesame) \$24 sauteed seasonal greens, quinoa, green goddess dressing, hummus, toasted seeds + add pulled pork \$6.5ea + add mushrooms, eggs \$5.5ea

CHECK OUT OUR WEBSITE www.themossy.com.au

LITE BITES

Gourmet Hand Made Pies from Deli on Perry (see display) \$7

beef | lamb

+ add chips or house salad \$5.5ea

Gourmet Savoury Pastries from Three Mills Bakery (see display) \$8

beef & vg | pork & chili | mushroom + add chips or house salad \$5.5ea

Bowl Of Chips \$13 + add sauce (tomato, bbg, aioli, relish) .60c

KIDS MENU

Cheese Toasty * \$6.5 thick cut white toast w/ cheese + add chips, house salad \$5.5ea

Mini Egg & Bacon Roll * (contains sesame) \$7.5

1 egg, 1 piece of bacon on a mini milk bun

Mini Cheeseburger (contains sesame) \$12

100% beef patty & cheese on a mini milk bun w/ cheese, tomato sauce & chips

** PLEASE ADVISE STAFF IF YOU HAVE ANY ALLERGYS **

† - can be altered for Vegans or Vegetarians V - Vegetarian | Vg - Vegan | DF - Dairy Free GF - Gluten Free | * - can be Gluten Free upon request 2 - spicy

BARISTA MADE

MILK COFFEE | BLACK COFFEE \$4.5 / \$5.5

HOT CHOCOLATE | ORGANIC CHAI LATTE \$4.5 / \$5.5

COLD BREW \$6

BATCH BREW | AFFOGATO | VIENNA \$5

ESPRESSO | MACCHIATO | PICCOLO \$4

BABYCCINO | PUPPUCCINO \$3

THE TEA COLLECTIVE \$5.5ea organic English breakfast | wild earl grey pure peppermint | ginger zing | lullaby sleepy tea blueberry sencha green tea

> STICKY MASALA CHAI TEA \$7 brewed on soy milk, served in a tea pot + add honey .60c

ICED LATTE | ICED CHAI \$6.5

over ice + add almond milk | soy milk | oat milk | coconut milk | lactose free milk | honey | extra shot | decaf | single origin | thickened cream .60ea

ICED COFFEE | ICED CHOCOLAHOLIC \$9.5

w/ ice-cream, milk & whipped cream + add almond milk | soy milk | oat milk | coconut milk | lactose free milk | honey | extra shot | decaf | single origin | thickened cream .60ea

10% Surcharge on Sundays & 15% Surcharge on Public Holidays Apologies, no alterations to the menu during busy times.













+ add almond milk | oat milk | coconut milk | lactose free milk \$2ea + add extra shot | extra flavouring .60c

Local Business

IN THE BLENDER

CLASSIC MILKSHAKES GF \$7 / \$9

chocolate, vanilla, caramel, strawberry, banana, or coffee, in that old school tin cup

SUMMER FRUITS SMOOTHIE GF VG DF \$11.5

blended w/ mixed berries, pineapple, mango, passionfruit & apple juice

COCO-NUTTY SMOOTHIE GF VG DF \$12

blended w/ banana, cocoa, dates, peanut butter & coconut milk, topped w/ toasted coconut & dark chocolate + add coffee shot .60ea

IN THE FRIDGE

NOAH'S JUICE \$6.5ea

orange | apple | green smoothie

MINERAL WATER \$5

KOMBUCHA \$7.5ea

ginger | raspberry | carrot & turmeric

CANS \$4.7ea

coke | coke zero sugar | lemonade

Like, Follow & Review us on all of our socials

www.themossy.com.au

@mossycafe



