

ALL DAY MENU



10% surcharge on Sundays
15% surcharge on Public Holidays

Apologies, No Alterations to the Menu during the busy summer period.
Thank you.

Toasted Honorbread Sourdough - \$8*(V) w/ butter & Malua Bay honey, Vegemite or jam
- **ADD avocado or goats cheese** \$4each

Toasted Wild Rye Fruit Loaf - \$8(V) w/ butter & Malua Bay honey, Vegemite or jam
- **ADD avocado or goats cheese** \$4each

Double Bacon & Egg Roll \$12.50*
Double egg and bacon on brioche bun

Brekky Burger \$14.50* Double egg and bacon w/ house made tomato relish, kewpie aioli and vintage cheddar on a brioche bun.
- **ADD crushed avocado** \$4

Veggie Brekky Burger \$14.50(V) Double egg w/crushed avocado, tomato relish and kale on a brioche bun.
- **ADD confit mushrooms** \$3

Eggs on Sourdough - \$10.5*(V)
(POACHED, SCRAMBLED, FRIED)
- **ADD bacon, pulled beef or pulled pork** \$5each
- **ADD mushrooms, avo, goats cheese, wilted kale, or beef sausage** \$4each
- **ADD hollandaise, or roasted tomato** \$3each

Pulled Beef Eggs Benedict - \$20* two poached eggs, pulled beef brisket, pickled red cabbage, house made Hollandaise on toasted sourdough

Chia Pot - \$12 (V,Vg,Gf) chia seeds, coconut milk, poached quinces, toasted coconut & pistachios

Smashed Avo - \$17.5*(V,Vg) smashed avocado, hummus, cherry tomatoes, red onion, salsa verde, pickled fennel, toasted pepitas, basil & dukkah spice on sourdough
- **ADD two poached eggs, bacon, pulled beef, pulled pork** \$5each
- **ADD goats cheese, mushrooms** \$4each

Banoffee French Toast \$19 (V)
Brioche French toast w/caramalised banana, vanilla cream, peanut brittle and salted caramel

Breakfast Burrito \$19
2 poached eggs with pulled pork, kimchi, Chinese sausage, charred spring onions, bean sprouts, peanuts and Siracha Hollandaise sauce
- **ADD bacon** \$5

Soft Shell Tacos - \$14†(V)
black beans, charred corn, cherry tomato salsa, chipotle sauce, guacamole and coriander
- **ADD pulled pork or pulled beef** \$5each
- **ADD mushroom or goats cheese** \$4each

Bruschetta - \$18*(V) seasonal mushrooms, truffle oil, whipped goats cheese, wilted kale, hazelnuts on sourdough
- **ADD two poached eggs and/or bacon** \$5each

BLT - \$13.5*
bacon, Lettuce, tomato and aioli served on Wild Rye Turkish bun
- **ADD crushed avocado, beer battered chips or side house salad** 4each

Create your own Jaffle -
thick white bread w/ garlic butter & your choice of the below fillings with either
one filling \$11*
two fillings \$13*
three fillings \$14*

Jaffle Fillings:
Bacon, egg, cheddar cheese, pulled pork or beef, avocado, mushrooms, goats cheese, tomato
- **ADD beer battered chips or house salad** \$4each

Beef Burger - \$21
beef patty, vintage cheddar, beer braised onions, lettuce, house made smoky BBQ sauce on a brioche bun served with thick cut beer battered chips
- **ADD one rasher of bacon** \$2

Nourishing Broth Bowl - \$17.5(gf)
Asian spiced beef broth, noodles, kale, mushrooms, been sprouts, pulled beef

Seoul Bowl - \$16.5† (V,Gf)
brown rice, pickled veg (ginger, red cabbage, cucumber), kimchi, peanuts, carrot, a poached egg, coriander, bean sprouts, shallots, sesame seeds & kewpie/sriracha dressing
- **ADD pulled pork or pulled beef** \$5each
- **ADD avocado or mushrooms** \$4each

Mossy Salad Bowl - \$11.50 (V,Vg,GF)
mixed lettuce, pickled cucumber & cabbage, toasted pepitas, sesame seeds & a light herb dressing
- **ADD any of the below Extras**

Extras
bacon, pulled pork, pulled beef or 2 eggs \$5each

confit mushrooms, avocado, goats cheese or wilted kale, beef sausage \$4each

1 egg, hollandaise or roasted tomato \$3each

† can be altered for Vegans or Vegetarians
V Vegetarian | Vg Vegan
* can be Gluten Free upon request
(Gluten Free bread is \$2 extra)
FOR LIGHTER OPTIONS AND KIDS MEALS SEE OVER THE PAGE



Light Bites

Bowl of Beer Battered Chips - \$10.50

served with your choice of tomato, BBQ, aioli, house made smoky bbq sauce, tomato relish

Gourmet Handmade Pies - \$6.5

Angus Beef, Moroccan Lamb, Thai Chicken, Vegetable Korma

- ADD chips or house salad \$4each

Gourmet Handmade Sausage Roll - \$5.5

- ADD chips or house salad \$4each

Savoury Muffin - \$6

- ADD chips or house salad \$4each

Kids Menu

Tasty Cheddar Cheese Toastie - \$6

-Add side of chips \$4

Bacon & Egg on Toast - \$6

one rasher of bacon & one fried Egg on white toast

Sausage Sandwich - \$6

Beef Sausage w/ tomato or bbq sauce on white bread

- ADD caramalised onion and/or cheese \$2each

#supportlocal

Brioche Buns & Turkish Rolls - Wild Rye
Sourdough & Fruit Loaf - Honorbread
Free Range Eggs - Mogendoura Pastured Eggs
Honey - Malua Bay Honey
Meat - Bayside Meats
Fruit & Veg - Southlands Moruya
Asian Produce - JJJ Oriental Store
Gluten Free Bread - Deeks
Proud Sponsors of
Dolphins Rugby & Broulee Netball

Smoothies (Vg)

Coco-nutty - \$8

banana, peanut butter, cacao powder and coconut milk

Mango Madness - \$8

mango, pineapple and coconut milk

Berry Blast - \$8

mixed berries, chia seeds and apple juice

Milkshakes

chocolate, vanilla, caramel, strawberry, banana or coffee

Small \$4.5 Large \$6.5

Thick-shakes

chocolate, vanilla, caramel, strawberry, banana or coffee

Small \$6.5 Large \$8.5

malt, extra flavouring, extra ice-cream, extra cream .50c

Iced Drinks

Iced Chocoholic - \$8

3 types of chocolate with ice cream, milk & topped with whipped cream

Iced Coffee - \$8

Double shot of espresso over ice cream, milk & topped with whipped cream

Iced Salted Caramel - \$8

Lashings of caramel with ice cream, milk & topped with whipped cream

Iced Masala Chai tea - \$5.5

Masala Chai tea with coconut water over ice

Iced Latte - \$5.5

Double shot of espresso with your choice of milk over ice

ICED LONG BLACK - \$5.5

Double shot of Single Origin espresso over ice cold water

Hot Beverages

Cappuccino, Latte, Flat White, Chai Latte, Hot Chocolate, Long Black, Vienna, Affogato

Small \$4 Large \$5

Dirty Chai, Mocha Small \$4.5 Large \$5.5

Piccolo, Short Black, Macchiato \$3.5

Soy (Bon-soy), Almond Milk, Lactose Free Milk, Coconut Milk, Decaf, Single Origin .50c

Baby Chino, Puppy Chino \$2

Organic Loose leaf Tea \$4.5

(single pot only)

English Breakfast

Earl Grey Blue Flower

Chamomile

Lemongrass & Ginger (Heal)

Peppermint Organic

Cloud & Mist Green

Masala Chai Spiced Tea \$5

A blend of aromatic dried herbs and spices with black tea brewed in water & bon-soy with a side serving of honey

For all black and specialty coffees, we use single origin coffee which changes regularly. We source the different beans from some of the best roasters in Australia. Our seasonal house blend is roasted by Alfresco in Moruya & has been created for milk based coffees.