

# 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.