



ALL DAY MENU

Please note table number before ordering

Mon-Fri 7am-3pm (kitchen closes 2pm)
Weekends/Public Holidays 8am - 3.30pm
(kitchen closes 2.30pm)

Toasted Honorbread sourdough w/Malua Bay honey, Lynwood jam or Vegemite 7.5 *(v)

- add avocado 4
- add house baked beans 4

Toasted Wild Rye fruit loaf w/ Malua Bay honey and butter 7(v)

- add goats cheese 4

Bacon and egg roll on Wild Rye's brioche bun 12 *

- add crushed avocado 4
- add potato rosti 4
- cheddar cheese .50

Eggs any way on sourdough 9.50 *(v)

- add bacon, confit mushrooms, rosti, house beans, grilled tomato \$4 each

Quinoa bircher muesli, apple cider preserve, cinnamon, roasted nuts, toasted coconut, cranberries and apple, Greek yoghurt and burnt honey 14.50 (gf,v)

Smashed avocado - poached eggs, rocket, smashed avocado, chipotle sauce, goats cheese, pickled cucumber, coriander and sumac on sourdough 19.5 *(V)

- add smoked trout 4
- add bacon 4

Breakfast burrito with mixed beans, guacamole, pulled pork, poached eggs, jalapeño cream cheese, corn salsa and chipotle sauce 18.50

Big brekky - eggs your way, sourdough, bacon, potato rosti, grilled mushroom, saffron tomato relish and house baked beans 19.5 *

Snowy Mountain smoked trout on potato rosti w herb emulsion, rocket, sour cream, fried capers, poached eggs 19.50 +(gf)

BLT - Bacon, Lettuce, Tomato and aioli served on Wild Rye Turkish bun 12*

- add crushed avocado 4
- add beer battered chips 4
- add house salad 4

Seoul bowl brown rice, pickled veg (ginger, red cabbage, cucumber), kimchi, pulled pork, Chinese sausage, peanuts, carrot, poached egg, coriander, bean sprouts, shallots, sesame seeds 17.50 +(gf)

Beef burger - 200g ground 100% beef pattie, cheddar, pickles, tomato, lettuce and house sauce on a toasted Wild Rye milk bun served with chips 18.50 *

Moroccan spiced pulled lamb w cauliflower rice pilaf, baba ganoush, pomegranate, sumac yoghurt, toasted almonds, dill and mint 19.50 (gf)

Mossy Salad Bowl w/mixed lettuce, pickled cucumber, pickled red cabbage, toasted almonds and light lemon dressing 10 (gf,v,vg)

- add pulled pork, pulled lamb, trout, goats cheese or avocado \$4 each

Extras

\$4 each - bacon, pulled pork, pulled lamb, smoked trout, goats cheese, potato rosti, crushed avocado, confit mushroom, sourdough, house baked beans, *grilled* tomato, 2 eggs

* can be made gluten free upon request (Deeks gluten free bread is \$2 extra)

† can be altered for vegetarians Vegetarian | V Vegetarian | vg Vegan

10% surcharge applies Sundays and Public Holidays



Light Bites

Smoked Ham off the bone, Swiss cheese & tomato **toasted sourdough sandwich** 8.5
add avocado 4

Kids toasted sourdough sandwich Smoked Ham off the bone and Cheddar Cheese 6.5
add avocado 4

Bowl of beer battered chips served with choice of sauce (aioli, house sauce, bbq, tomato, sweet chili, sour cream) 9.5

Gourmet handmade pies 6.5
(Angus Beef, Moroccan Lamb, Thai Chicken, Veg Korma)

add beer battered chips 4

add house salad 4

Gourmet Sausage roll 5.5

add beer battered chips 4

Extras

\$4 each - bacon, pulled pork, pulled lamb, smoked trout, goats cheese, potato rosti, crushed avocado, confit mushroom, sourdough, house baked beans, grilled tomato, 2 eggs

#supportlocal

Milk buns and turkish from **Wild Rye (Pambula)** Sourdough and fruit loaf from **Honorbread (Bermagui)** Free range eggs from **Mogendoura Farm (Moruya)** Honey from **Malua Bay** Meat from **Bayside Meats (Batemans Bay)** Fruit & Vegetables from **Southlands (Moruya)**



Proud Sponsors of

Dolphins Rugby and Broulee Netball

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coffee

cappuccino, latte, flat white, long black, vienna, affogato, chai latte, hot chocolate

small 4 large 5

dirty chai, mocha

small 4.5 large 5.5

piccolo, macchiato, short black

3.5

coffee extras .50

almond, lactose free and bonsoy milk extra shot, decaf, single origin

organic loose leaf teas by Numero Uno (single pot) 4.5

- English breakfast
- Earl grey chamomile
- lemongrass & ginger
- peppermint
- green tea

masala chai spiced tea 5

a blend of aromatic dried herbs with black tea brewed in water & bonsoy

smoothies 8

coco nutty -

banana, peanut butter, cacao with coconut milk

mango madness -

mango and pineapple with coconut water

berry blast -

blue berry, raspberry, blackberry, chia seeds w/ apple juice

milkshakes

large 6.5

small 4.5

chocolate, caramel, coffee, vanilla, strawberry or banana

- add malt 50c

thickshakes

large 8.5

small 6.5

chocolate, caramel, coffee, vanilla, strawberry or banana

- add malt 50c

iced drinks 8

iced chocoholic - loads of chocolate with ice cream, milk and cream iced coffee - double shot espresso over ice cream, milk and cream

iced salted caramel - lashings of caramel with ice cream, milk and cream

iced latte 5.5

double shot of espresso over ice

For all black coffees we use a single origin coffee which changes regularly. We source different beans from some of the best roasters in Australia. Our seasonal house blend is roasted by Alfresco in Moruya and has been created to work great with milk.

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Our story

The story of the Mossy Cafe starts when this building was first built in the 1937 by Stan Stephens to be their family home. The

Stephens family eventually turned their family home into a business with Mrs Stephens running a post office and general store from what was once their living room. While it has been used for many uses over the years including arcade games, fruit shop and even a book exchange it has more recently been used as a cafe.

In 2016 the cafe was purchased by its current owner who undertook a considerable restoration of the building and its surrounding grounds. The Mossy Café employs approximately 20 locals and utilises many of the local producers and suppliers.

Our Philosophy

We don't believe in cutting corners. We don't believe in near enough is good enough.

We believe that you will get the best possible product by using fresh quality ingredients. With our food we strive to be seasonal and simple but a little bit different. With our coffee we strive for quality and freshness using local rosters for our house blend and a variety of the best roasters in Australia for our single origin. With our service we aim to be professional and attentive but casual and friendly.

We believe in supporting the local farmers and producers. We believe in supporting the community that supports us. And most importantly we believe in giving our valued customers the best experience possible

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