

ALL DAY

BRUNCH MENU

KITCHEN CLOSSES AT 3PM

Morning Tea Platters \$28

Freshly baked assorted muffins, granola & fruit cups & sweet breads

Serves 6-8 people

Fruit Platter \$28

Seasonal fruit with sweet yoghurt for dipping

Serves 6-8 people

Salads Platters \$

-Pumpkin, avocado & haloumi

-5 grain

-Rocket, beetroot, marinated fetta & chickpea

-Thai style salad

Option to add-

Chicken

Beef

Smoked salmon

Each salad serves 6-8 people

Wraps & sandwich platters \$64

Assorted gourmet wraps & sandwiches

Serves 6-8 people

Grazing Platters \$

Savoury- cheeses, dips, fruit & crackers

Serves 6-8 people

Sweet- bite size treats

Serves 6-8 people

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BRUNCH MENU

KITCHEN CLOSSES AT 3PM

BIG PROTEIN BOARD \$22

2 eggs your way, bacon, baked ham, chorizo, haloumi, housemade hash, roasted vine ripe tomatoes & portobello mushrooms served with our housemade flat bread

GREEN BOWL \$16

broccoli, kale, haloumi caprese, dukkah, avocado, housemade hommus & poached eggs

BBQ'D LAMB SHISH \$18

tender lamb, marinated labneh, quinoa tabouli, fattoush, housemade pickle & hommus served with our housemade flat bread

P&L STEAK SANDWICH \$18

juicy steak pieces, sautéed cherry tomato & onion, seeded mustard mayo, lettuce and pan fried sourdough served with beer battered fries

FOR THE KIDDIES \$8

bacon & egg plate - fruit & yoghurt bowl
chicken & chips

SIDES

egg 2 - mushroom 3 - haloumi 4 - bacon 4 - housemade hash 3 - avocado 4 - baked ham 4
chorizo 4 - smoked salmon 4 - roasted tomato 3 - chicken breast 5

PANCAKES \$16

classic sweet - marscapone sorbet, maple, banana topped with berry compote
sweet & salty - crispy bacon, maple, banana, persian floss & marscapone sorbet

AMERICAN CHEESE BURGER \$18

double beef, crispy bacon, lettuce, tomato, onion, housemade pickles, special sauce
served with curly fries

ATLANTIC SALMON \$20

dill & mustard salmon served with our housemade hash, broccoli marinated fetta & toasted sesame seeds

VEGAN BOWL \$16

miso braised eggplant, broccoli, fresh shallots, nori, marinated rice, avocado & baby beets

RISING SUN \$18

nori, shiitake mushrooms, korean slaw, peanuts, crispy shallots, broccoli & marinated rice
seared sesame beef or wasabi kewpie
chicken breast

ALL DAY

DRINKS DINE IN MENU

CAFE CLOSES 3PM

HOT DRINKS	CUP	MUG
cappuccino	3.50	4.20
latte	3.50	4.20
flat white	3.50	4.20
long black	3.50	4.20
hot chocolate	3.50	4.20
white hot chocolate	3.50	4.20
chai tea latte	3.50	4.20
mocha - white mocha	3.50	4.20

espresso	3
piccolo	3
macchiato	3
tea selection	Pot 4
english breakfast	
earl grey	
green	
camomile	
lemon & ginger	

EXTRAS 70c

soy - almond - lactose free
extra shot - syrups

SHAKES & ICED COFFEES \$7

cookies & cream
iced tim tam
iced mint slice
iced snickers

iced coffee
iced long black
Iced latte

SMOOTHIES \$8

banana - peanut butter - yoghurt - honey
mango - spinach - banana - coconut milk
strawberry - yoghurt - vanilla - milk

FRESHLY SQUEEZED JUICES \$8

GREEN - cucumber, spinach, apple,
celery, ginger & lemon
MELON - watermelon, pineapple & orange
ORANGE - navel oranges

SOFT DRINKS \$3

coke
coke zero
lemonade
fanta
lemon squash
lemon lime bitters
ginger beer
still water
sparkiling water



GROUND AT MOOREBANK