

Mokosz Winter Menu

Whole Grain Porridge _____ 18.9

With quinoa, oats, coconut granola, banana chips, fresh berries and honey (V) | Alternate Milk 2.5

Creamy Mushroom Soup _____ 17.9

Mushrooms, onions, a drizzle of truffle infused oil, served with Turkish bread (V)

Roasted Tomatoes _____ 26.5

Guacamole, grilled haloumi, semi dried tomato & macadamia pesto, goat cheese, grain bread, snow pea tendrils, pomegranate, pumpkin seeds, balsamic glaze (GFA)
Add egg 4 (V)

Butterscotch Pancake _____ 25.9

With cacao, cinnamon, caramelised banana, fresh berries, vanilla ice cream, chocolate wafers and walnuts (V)

Brunch Burger _____ 22.9

Cheesy field mushroom, caramelised onion, avocado, rocket and fried eggs in a brioche bun served with thick polenta (GFA, V)

The Mokosz _____ 24.5

Poached eggs on potato and herb rosti, grilled bacon, Swiss and tasty cheese, homemade relish (GF)

Pumpkin, Haloumi & Kale Fritters _____ 24.9

With roasted mushroom, a poached egg, smashed avocado with feta, beetroot relish and pomegranate (V)
Add spicy chorizo 6.5

Eggs Benedict _____ 25.9

Poached eggs, toasted crumpets, grilled asparagus and hollandaise sauce with your choice of grilled bacon, spinach or ham (GFA, V) | Add smoked salmon 6.9

Full Breakfast _____ 28.5

Eggs cooked to your liking, bacon, rosti, mushrooms, tomato, spinach, halloumi, sourdough bread

Shakshuka _____ 26.9

Turkish baked eggs in rich tomato sauce, roasted capsicum, roasted eggplant, feta, served with Turkish bread (V)

Polenta and Vegetable Stack _____ 27.5

Crispy spiced polenta chips, chargrilled zucchini, roasted mushrooms, smashed avocado, haloumi, green herb puree, hazelnuts | Add egg 4 | Add chorizo 6.5

Roasted Mushrooms _____ 26.9

Variety of sauteed mushrooms with confit garlic and thyme on sourdough, red pesto, poached egg, smashed avocado, truffle oil, sweet potato crisps, seeds mix (GFA, VO)

Mediterranean Omelette _____ 26.5

Whole eggs omelette with semi dried tomato and macadamia pesto, olives, red peppers, basil, caramelised onion, sliced avocado, goat cheese, sourdough, sweet potato crisps (GFA)

Smashed Avocado _____ 27.9

On chia bread, with feta, peas, mint, roasted truss tomato, Roma tomatoes, pomegranate, slivered almond, snow pea tendrils (GFA, V) | Add smoked salmon 6.9

Chilli Eggs _____ 27.9

Folded eggs with fresh chilli and herbs, sourdough, smashed avocado, spicy chorizo, beetroot relish, feta and fried shallots (GFA)

Egg and Bacon Roll _____ 16.5

Fried eggs, bacon, mixed cheese, BBQ mayo in Turkish bread (GFA)

Eggs on Toast _____ 14.9

Your choice of poached, fried or scrambled eggs on toast (GFA, V)

French Toast _____ 21

Thick cut, golden brown French toast served with a medley of fresh seasonal fruits, ice cream, lightly dusted with icing sugar, finished with a drizzle of maple syrup

Toast _____ 9.9

Sourdough, chia bread, multigrain or fruit with your choice of homemade jam, Vegemite, peanut butter, honey or Nutella (GFA, V)

Lunch

Miso Baked Salmon _____ 28.9

With tarragon gremolata crust, quinoa, broccoli, kale, toasted almond, green dressing, sweet potato crisps (GFA)

Wagyu Burger _____ 27.5

180g wagyu beef, double blackjack cheddar, onion jam, double bacon, lettuce, tomato mixed relish and beer battered chips

Scotch Sandwich _____ 27.9

Chargrilled with caramelised onion on Turkish bread, mixed cheese, mixed relish, lettuce, crispy prosciutto with beer battered chips

Dukkah Chicken Salad _____ 27.9

Grilled tenderloin with roasted pearl couscous, pumpkin wedges, kale, green beans, baby carrots, semi dried tomato hummus and dukkah yoghurt

Vegan Fajita Bowl _____ 26.9

With millet, pinto beans, red pepper strips, sliced avocado, chargrilled zucchini, spinach, vegan feta, homemade tortilla chips, semi dried tomato hummus, pomegranate, slivered almond and green herb puree (V)

Calamari Salad _____ 22.9

Crispy calamari with pickled cabbage, edamame beans, bean shoots, cherry tomato, rocket, sweet chilli aioli and lemon vinaigrette

Roasted Lamb _____ 28.5

Slow cooked with heirloom baby carrot, green beans, pearl couscous, crispy chat potato, chipotle yoghurt, gremolata (GF)

Sides

Bowl of chips _____ 14.5

Side of chips _____ 7.5

Bowl of sweet potato chips _____ 16.9

Side of sweet potato chips _____ 8.9

Side garden salad _____ 7.5

Add Ons

Gluten free bread, chia bread, turkish bread or crumpet _____ 2.5

Additional egg _____ 4

Cherry tomatoes, potato & herb rosti, falafel _____ 4.9

Sliced or smashed avocado, spinach, asparagus, bacon, halloumi, mushrooms, feta, homemade granola _____ 5.9

Saganaki, chicken, chorizo _____ 6.5

Smoked salmon _____ 6.9



*Goddess of fertility,
protection & life giving!*

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For Our Little Ones

Ham and cheese toastie _____	8.5
Scrambled eggs and bacon on sourdough bread or rosti _____	10.5
Pancakes with fairy floss, chocolate sauce, berries and vanilla ice cream _____	11.9
Nuggets or calamari and chips _____	11.5
Cheeseburger and chips _____	11.5
Babyccino _____	3.5

For Our Fur Babies

Puppuccino (Whipped Cream) _____	3
Homemade dog treats (2) oats, banana, natural peanut butter _____	4.5

COFFEE (ROASTING WAREHOUSE)

Magic / piccolo / latte / flat white / cappuccino / long black _____	5 / 6.2
Macchiato / espresso _____	4.5
Long macchiato / double espresso _____	5.5
Mocha _____	5.5 / 6.2
Milk alternatives : Soy, oat, almond _____	0.5
Lactose free _____	1
Syrups : Vanilla, Caramel, Hazelnut _____	0.5

HOT DRINKS

Hot chocolate (GF) _____	6 / 6.5
Kids hot chocolate (GF) _____	5
Chai wet or powder (GF) _____	6.5 / 7
+ Dirty _____	0.5
Tea _____	5.5
English breakfast, French Earl Grey, green, peppermint & rose, chamomile blossoms, lemongrass & ginger	

MATCHA

Matcha latte _____	8
Iced matcha _____	8
Raspberry matcha _____	9.5
Turmeric latte _____	8

ICED DRINKS

Iced latte _____	7.5
Iced coffee (with ice cream) _____	8.5
Mont Blanc _____	9.5
Freddo espresso _____	7
Freddo cappuccino _____	7.5
Iced mocha _____	7.5
Iced chocolate _____	7.5
Kids iced chocolate _____	5.5
Add ice cream _____	1

MILKSHAKES

Chocolate, vanilla, caramel, strawberry, cookies and cream, mango, banana _____	9.5
(Make it a thick shake 1.00)	

DELUXE MILKSHAKES

Oreo, Biscoff, Nutella _____	11
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SMOOTHIES

Mango Passion _____	13.5
Mango, banana, coconut milk and passionfruit pulp	
Berry Smoothie _____	12.5
Mixed berry, mango and coconut water	
Breakfast Smoothie _____	12.5
Banana, oats, peanut butter, maple syrup, almond milk and cinnamon	

ACAI SMOOTHIES

Acai, banana, blueberries, coconut milk _____	14.5
Acai, passionfruit, coconut water _____	14.5
Alternate milk _____	1

FRESH JUICES

Orange or apple juice _____	8
GINGER HAMMER _____	12
Apple, carrot, ginger, lemon	
BEETS N BOBS _____	12
Apple, carrot, beetroot, ginger	
KALE HAIL _____	12
Kale, celery, apple, ginger, basil, lemon	
SWEET SUNSET _____	11.5
Orange, apple, pineapple, passionfruit	
SUMMER SQUEEZE _____	11.5
Orange, watermelon, pineapple, mint	
VITAMIN C JUICE _____	11.5
Carrot, lemon, ginger, orange	

SPARKLING WINE

		GLASS	BOTTLE
King & I Prosecco	King Valley, VIC	\$12	\$50
Alain Bailly Champagne	France		\$90

WHITE WINE

Wahopai Sauvignon Blanc	Marlborough, NZ		\$46
Matile Pinot Grigio	Umbria, Italy	\$12	\$48
Vinaceous Chardonnay	Margaret River, WA		\$50

ROSE WINE

St Jean Rose France	France	\$14	\$64
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RED WINE

Teurong Pinot Noir	Mornington, VIC		\$50
Tash Sangiovese	Adelaide Hills, SA	\$14	\$50
Humis Shiraz	Heathcote, VIC		\$54

BEER & CIDERS

Furphy Refreshing Ale	\$10.5
Moon Dog Pale Ale	\$10.5
Peroni Red	\$12
Corona	\$12

Please note : Credit card transactions will incur a 1.1% surcharge. 10% surcharge will apply on Saturday and Sunday. 15% surcharge applies on Public Holidays.

Please be advised that unfortunately we cannot guarantee that our products are strictly free from any allergens. Although we will always try our best to avoid cross-contamination, there is always a possibility for this to occur. Please let us know of any severe allergies or special needs so we can help you make the right decision to avoid the risk of having an allergic reaction.

