

\$22

\$28

\$29

\$26

\$24

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TOAST WITH SPREAD  Choice of two spreads served with toast with available options i.e. Sourdough / Multigrain / Gluten free	\$12
EGGS YOUR WAY Egg cooked to your preference with a choice of bread available.	\$16
EGG BENEDICT  Poached egg on a crispy rösti served with streaky bacon and creamy hollandaise.	\$22
PULLED PORK BENEDICT Slow cooked BBQ pulled pork served on crispy rösti, spinach and finished with poached egg and hollandaise	\$23
EGG FLORENTINE  Poached egg resting on a bed of wilted spinach, served with crispy rösti and creamy hollandaise.	\$22
SMASHED AVO  Toasted sourdough topped with smashed ripe avocado, juicy vine tomatoes, creamy whipped feta, fresh microgreens, radish, and a swirl of beetroot purée.	\$24
TURKISH CHILLI EGGS  Garlic labneh with poached eggs and topped with	\$22

# ZUCCHINI CORN & CHICKPEA FRITTER- \$25

A crisp green salad tossed in garlic yogurt dressing, served on a velvety pumpkin purée.

herbed butter accompanied by toasted sourdough.

+ Add Poached egg: \$4

# MUSHBOOM BOWL

Mushroom cooked with herbs and butter finished on sourdough with halloumi, fried kale, feta and chickpeas with drizzle of parmesan and chilli oil.

+ Add Poached egg: \$4

## MINCE ON TOAST \$27

Slow-cooked beef ragu in red wine and tomatoes, served with a poached egg finished with shaved parmesan cheese.

#### **BREKKIE BURGER**

Smoky tomato relish with smashed meat patty and fried egg.

#### FRENCH TOAST

Poached pear on cinnamon-dusted crossiant sliced loaf, served with crème fraîche, seasonal fruits, pannacotta and a berry compote.

#### BIG BREKKIE

Middle range streaky bacon, house made sausages, hash brown, grilled tomato, chilli beans with any style of eggs and sourdough.

#### SMOKED SALMON ON CROISSANT LOAF \$26

Accompanied by a delicate kale and shaved fennel salad, crowned with a softly poached egg, roasted beetroot, and vibrant orange segments, finished with sweet vinaigrette.

#### **MEXICAN BREAKFAST**

Chilly bean puree served on corn tortilla with tomato salsa and cheese with two fried eggs.

+ Add Chorizo: \$6

#### **GRANOLA BOWL**

**\$26** 

Berry coconut yogurt with homemade granola, passion-fruit, rasberry gel, seasonal fruit and coral tuile

#### **EXTRAS**

Extra Toast	\$3	Baby Spinach	<b>\$4</b>
Free Range Egg	<b>\$4</b>	Vine Tomatoes	<b>\$4</b>
Free Range Bacon	<b>\$4</b>	Housemade Hash Brown	\$5
Grilled Mushroom	\$4	Chorizo	<b>\$</b> 6
Avocado	<b>\$4</b>	Halloumi	<b>\$4</b>

# BRUNCH

**CURLY FRIES** 

BOWL OF FRIES	<b>\$13</b>
Crispy fries seasoned with sea salt and served with aioli	

# Cooked with perfection and seasoned with lemon pepper accompanied with tomato sauce

### LOADED FRIES \$22

Crispy fries topped with beef mince and cheese melted untill golden perfection.

#### SLOW-BRAISED BEEF RIGATONI \$33

Slow cooked beef ragu in a rich tomato sauce with garlic, onions, and aromatic herbs, tossed with al dente rigatoni and finished with Parmesan cheese and fresh basil and parsley

# FISH & CHIPS \$32

Freshly battered fish fillet golden fried to a crisp perfect, served with fries and tartare sauce with slaw

#### CHICKEN PARMIGIANA

Tender breaded chicken breast topped with rich marinara sauce and melted mozzarella cheese baked to golden perfection, served over crispy fries and salad + Add Ham: \$ 2

#### **BURGERS**

#### CHICKEN BURGER

Sesame brioche bun with creamy slaw overnight marinate chicken thigh in buttermilk, pickled onion, crispy chicken glazed with house-made chilli oil with chips.

#### BEEF BURGER

Sesame brioche bun with iceberg lettuce, tomato, caramelised onion, bacon, cheese, tomato relish, salad & special sauce with chips.

# MUSHROOM BURGER

Mushroom, quinoa & walnut patty, crumbed field mushroom, mixed salad, mozzarella cheese, caramelised onions, jalepeno avocado mayo, tomato relish in green sesame brioche bun with chips.

# MOONCHILD BURGER

Double smashed patty, creamy avocado jalapeño mayo, cos lettuce, house pickles, melted mozzarella, and rich tomato relish in red sesame brioche bun — a bold, spicy bite under the stars with chips.

# COFFEE

\$12

\$32

\$28

\$29

\$30

\$27

Flat White   Latte   Cappuccino Hot Chocolate   Mochaccino	\$5 \$5.5	\$6.0 \$6.5
Long Black   Americano	\$6.0	
Short Black   Piccolo   Magic	\$5	
Babyccino with Marshmallow	\$3	
Chai Latte	\$6	\$7
Matcha Latte	\$6	\$7

\$7

\$8

\$5

\$5.5

\$9.5

#### **ICED DRINKS**

Iced Latte | Iced Long Black | Iced Chai Iced Chocolate | Iced Mocha

#### **ICED MATCHA LATTE**

Almond | Oat | Soy Milk | Lactose Free +\$1.00 Syrups: Vanilla, Caramel, Hazelnut +\$0.70

#### TEA

English breakfast | Earl Grey | Green Tea Lemongrass & Ginger Tea

#### **SOFTDRINKS**

Coke | Coke Zero | Sprite | Ginger Beer Coconut Water

# JUICES EAGLE EYE

Carrot, apple, orange, pineapple, lemon, turmeric

#### **GREEN WITH ENVY**

Apple, celery, spinach, kale, lemon, cucumber, parsley

#### THE BIG O

Sun ripened oranges

# **UP BEET**

Beetroot, carrot, apple, celery, ginger, lemon

#### SPICED BERRY

Apple, blueberry, lemon, ginger, raspberry

## **SMOOTHIES**

MOONCHILD BOOSTER Banana, Mango, Spinach, Lime Juice	\$14
MOONCHILD REBOOT Mango, Pineapple, Banana, Passionfruit	\$14
MOONCHILD DETOX Blueberries, Banana, Dates, Boysenberries	\$14
MOONCHILD VITALITY Strawberries, Mango, Raspberries, Goji Berries	\$15

+Add Whey Protein: \$4

<sup>\*</sup>Please let us know if you have any dietary and allergies requirements and we'll do our best to accommodate them. Please note that there is 1.5% surcharge on weekends and public holidays.