

OPEN HOURS: TUES/WED 7AM-1.30PM, THURS-MON 7AM-LATE



	7.30am-12.30pm Tues & wed	
Food 7.30am-12.30pm Tues & wed 7.30am-2pm Thurs- Mon Bacon & Egg Bagel Smoked Crispy Bacon, Provolone Cheese, Free range egg, Tomato relish		
Organic Sourdoug	oastie (VG, VO) h, Free Range Egg, Roasted Portobello Mushroom house made vegan pesto	s, Truffle oil,
Salmon Bagel Smoked salmon, I	Dill and capers cream cheese, baby Spinach and her	\$17.50 b oil, lightly toasted on a Rye Bagel
ClassicNY Reut Organic Rye source	oen Toastie lough, Pastrami, Provolone, Sauerkraut, Pickles and	\$19.00 Russian sauce
Ham and Chee Organic sourdough	se Toastie n, Noosa Smoked Leg ham, Provolone cheese, hous	\$16.50 se made vegan pesto and baby spinach
Ham and Chee Organic Croissant	se Croissant with smoked leg ham and provolone cheese	\$13.00
Blueberry bage Whipped honey ar	(VO) nd cinnamon cream cheese, house made berry com	\$15.50 pote& lightly toasted blueberry bagel
Wild Porridge v Organic wild porri	vith Gingered Figs (v, RSF) dge (Quinoa, Oats, black rice) served with gingered	\$18.50 l figs and coconut yoghurt
ChiaBowl (V, GF Organic Chia Pudo	RSF) ling, Coconut Cream, fruit and coconut yoghurt,	\$14.50
Sourdough Cru Lightly toasted wi	mpets (VG, VO) th Local raw honey, cultured butter and fruit	\$13.50

All Food is Made fresh daily and available until SOLD OUT
Please check our cabinet or ask our friendly staff for daily specials, cakes, fresh organic pastries and house baked treats

Gluten free friendly kitchen, Please advise staff of any allergies We use local produce and organic where possible,

V-vegan VG- vegetarian VO- vegan option GF- gluten free RSF- refined sugar free DF- dairy free

Our favourite Brunch Cocktails Moonstruck Espresso Martini Never changed since Moonstruck's opening in 2020. Top Notch. Mr Black Cold drip coffee liqueur, Brookie's Macadamia Liqueur, Double Espresso, Cinnamon Syrup Bloody Moony Blood Orange and Chili Gin, Tomato Juice, Worcestershire Sauce, Horseradish, Lemon juice served with an Epic garnish Aperol Luna \$20.00 Moonstruck's Take on an Aperol spritz, Seaborne Sunset Bitters, Prosecco, Soda water and Orange to garnish

Many more Cocktails and Gin's in our Leather Drinks menu LICENSED FROM 10AM



OPEN HOURS: TUES/WED 7AM-1.30PM, THURS-MON 7AM-LATE



Espresso			Other Brews	
Long Black Flat white Cappuccino Café Latte Espresso/Ristretto Bongo / Magic Piccolo Butter Jeppet ** Alternative Milks- Bons Macadamia, Fresh Lactose	\$5.00 \$5. \$5.00 \$5. \$5.00 \$5. \$4.00 dbl \$4 \$5 \$4 \$8 soy, Bonsoy Almon Free, Oatley include	.00 \$5.50 .50 \$6.00 .50 \$6.00 .50 \$6.00 .50 .50 .80 .00	Batch / Filter \$5.00 \$5.50 Hot Chocolate \$5.00 \$5.50 Lemon Myrtle H/C \$5.00 \$5.50 Cold Drip Affogatto Iced Coffee / Chocolate w. Iced Cream Add Ons Single Origin Decaf Extra Shot Cream Syrups Iced Mandole Orchard Fresh Almond milk	\$6.00 \$6.00 \$7.00 \$8.50 \$8.50 \$1.00 \$0.80 \$0.80 \$0.80 \$0.80 \$1.00
Elixirs			Tea	
Salted Cacao *Add Lavender, Ginger Golden Milk, House Matcha Latte Spicy Chai latte ** Elixers come with any o	or Cayenne Extra e made	\$6.50 +\$1.00 \$6.50 \$6.50	Earl Grey Green tea sencha English Breakfast Energise w. Lemongrass Native Digest w. Peppermint Sticky Chai Masala With any desired mylk, included in price.	\$5.50 \$5.50 \$5.50 \$5.50 \$5.50 \$5.50

Smoothies \$12.00

available until 12pm

Berry	Ba	ing_

Mixed Berries, Banana, chia seeds, coconut milk

Green Machine

Mango, Spinach, Green Apple, Mint, lime, Coconut water Banana, Cacao, Peanut butter, Dates, Almond milk

<u>Yogi</u>

Cold drinks available in the Drinks fridge, Kombucha, cold pressed juices, coconut water, Sparkling and still water, lo-cal sodas

Please Order at the counter, Table service only in the Afternoon & Evening

House roasted coffee by Cooroy coffee roasters, Organic teas by Mayde Tea, Chocolate powders by Suzie June, House made Golden milk

^{**} add Protein Powder \$2.00