

MOONSTRUCK

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

ESPRESSO

	6 oz	8oz	10oz
Long Black	\$4.50	\$5.00	\$5.50
Flat white	\$5.00	\$5.50	\$6.00
Cappuccino	\$5.00	\$5.50	\$6.00
Café Latte	\$5.00	\$5.50	\$6.00

Espresso/Ristretto	\$4.00	dbl \$4.50	
Bongo / Magic		\$5.50	
Piccolo		\$4.80	
Butter Jeppet		\$8.00	

** Our 6oz comes with 1 shot, 8oz double Ristretto, 10 oz Double shot

*** Alternative mylks- Bonsoy, Bonsoy Almond, Coco Quench, Macadamia, Fresh Lactose Free & Oat milk are included in price. Mandole Fresh Almond milk is extra \$1

ELIXIRS

Salted Cacao	\$6.50
*Add Lavender, Ginger or Cayenne Extract	+\$1.00
Golden Milk, House made	\$6.50
Matcha Latte	\$6.50
Spicy Chai latte	\$6.50

** Elixers come with any desired mylk, included in price.
*exculding mandole almond milk

OTHER BREWS

	6 oz	8oz	10oz
Batch / Filter	\$5.00	\$5.50	\$6.00
Hot Chocolate	\$5.00	\$5.50	\$6.00
Moccha	\$5.00	\$5.50	\$6.00
Cold Drip			\$7.00
Affogatto			\$8.50
Iced Coffee / Chocolate w. Iced Cream			\$8.50

Add Ons

Single Origin	\$1.00
Decaf	\$0.80
Extra Shot	\$0.80
Cream	\$0.80
Syrups	\$0.80
Iced	\$0.80
Mandole Orchard Fresh Almond milk	\$1.00

TEA

Earl Grey	\$5.50
Green tea sencha	\$5.50
English Breakfast	\$5.50
Energise w. Lemongrass	\$5.50
Native	\$5.50
Digest w. Peppermint	\$5.50

Sticky Chai Masala \$7.00
With any desired mylk, included in price.
*excluding mandole almond milk

SMOOTHIES \$12.00

available until 12pm

BERRY BANG

Mixed Berries, Banana, chia seeds, coconut milk

** add Protein Powder \$2.00
** add Matcha powder \$2.00
** add espresso \$1.00

GREEN MACHINE

Mango, Spinach, Green Apple, Mint, lime, Coconut water

YOGI

Banana, Cacao, Peanut butter, Dates, Almond milk

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

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

Surcharge- weekends 10%, Public Holidays 15%, 0.5-0.8% Credit cards

MOONSTRUCK

OPEN HOURS : TUES-THURS 6.30AM-1.30PM, FRI-MON 6.30AM-LATE

FOOD

7.00am-1pm Tues-thurs

7.00am-2pm fri- Mon

Bacon & Egg Bagel Bezel's Everything Bagel with Smoked Crispy Bacon, Provolone Cheese, Free range egg, Tomato relish	\$18.50
Noosa Forest Bagel (VG, VO) Bezel's Poppy seed bagel with noosa red tomatoes, mozzarella, house made vegan pesto and spinach	\$18.50
Salmon Bagel Bezel's sesame seeds bagel with Dill and capers cream cheese, baby Spinach and herb oil, lightly toasted	\$18.50
ClassicNY Reuben Bagel Bezel's Rye Bagel with Pastrami, Provolone, Sauerkraut, Pickles and housemade russian sauce	\$19.50
Honolulu Bagel Bezel's Plain Bagel with Noosa Smoked Leg ham, Provolone cheese, and caramelised pineapple	\$17.50
Ham and Cheese Croissant Croissant with smoked leg ham and provolone cheese	\$13.00
Cinnamon Crunch bagel (VO) Bezel's Cinnamon Crunch bagel with whipped honey and cinnamon cream cheese, house made berry compote	\$17.50
Organic House roasted Granola (VO, RSF) Organic house roasted granola with, yoghurt, berry compote and nut butter	\$18.50
ChiaBowl (V, GF, RSF) Organic Chia Pudding, Coconut Cream, fruit and coconut yoghurt,	\$15.50
Sourdough Crumpets with avocado (V, RSF) Lightly toasted with avocardo, salad greens and toasted seeds	\$19.50
Sourdough Crumpets (VG, VO) Lightly toasted with Local raw honey, cultured butter and fruit add berry compote \$3.50 Bezel's Bagels- 3 day fermented, low in gluten, freshly baked in Cooroy (Noosa hinterland)* ALL served lightly toasted	\$13.50

CHECK OUT OUR BAGEL OF THE MONTH

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

FROM 10AM

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	\$22.00
Bloody Moony Blood Orange and Chili Gin, Tomato Juice, Worcestershire Sauce, Horseradish, Lemon juice served with an Epic garnish	\$24.00
Aperol Luna Moonstruck's Take on an Aperol spritz, Seaborne Sunset Bitters, Prosecco, Soda water and Orange to garnish	\$20.00

LICENSED FROM 10AM

Surcharge- weekends 10%, Public Holidays 15%, 1.6% Credit cards