the MOODY Chef

Cooking Breaky from 630am

DRINKS

COLD PRESSED JUICES **$10**
Please see Table Card

GREEN FRAPPE (DF) **$10**
Spinach, Avo, Apple, Banana, Coconut

TROPICAL FRAPPE (DF) **$10**
Mango, Pineapple, Passionfruit

SUNRISE FRAPPE (DF) **$10**
Strawberry, Mango, Kiwi, Pineapple

MANGO SMOOTHIE **$10**
Mango, Banana, Yoghurt, Milk

BERRY SMOOTHIE **$10**
Berries, Banana, Yoghurt, Milk

BANANA SMOOTHIE **$10**
Banana, Yoghurt, Honey, Milk

ADD:
ALMOND MILK +$1 PROTIEN POWDER +$1

FRUIT

BANANA LOAF & POACHED PEAR(vg) **$17**
Grilled with Fresh Ricotta & Lashed with Honey

COCONUT CRUNCH BOWL(v) **$23**
Coconut Yoghurt, Seasonal Fresh Fruit Salad & House-made Granola

CLASSIC ACAI BOWL(v) **$25**
100% Certified Brazilian Acai, Fresh Banana & House-made Granola

APPLE PANCAKES(vg) **$19**
Grilled Apple, Pure Canadian Maple, Cinnamon & Mascarpone

CHIA MANGO OVERNIGHT OATS(vg) **$23**
OJ, Pepitas, Raw Almonds, Greek Yoghurt & Fresh Passionfruit

TOAST

BANANA LOAF **$10**

TURKISH TOAST **$10**

MULTIGRAIN SOURDOUGH TOAST **$10**

Butter / Vegemite / Peanut Butter / Berry Jam / Marmalade

EGGS

FETTA SCRAMBLE & TXISTORRA **$26**
Grilled Spanish Txistorra Sausage, Persian Fetta, Chilli Jam & Char-grilled Toast

MOODY BREAKY ROLL(df) **$23**
Bacon, Sunnyside Egg, Semi-Dried Tomato, Baby Spinach, Hashbrowns, Chilli Jam & Aioli

HAM, CHEESE & EGG CROISSANT **$19**
Hasselback Style topped with a Sunnyside Egg
Limited Numbers daily

LAMB MERGUEZ SHAKSHUKA(df)(h) **$29**
Tomato & Peppers Ragu with Moroccan Spiced Lamb Sausage & Char-grilled Schiacciata Toast

AVOCADO & EGGS (df)(vg) **$23**
Chimichurri Avocado, Two Poached Eggs on Char-grilled Toast

Add:

Scrambled Eggs instead	**+$6**
Smoked Salmon & Lemon	**+$8**
Bacon	**+$6**
Fresh Tomato	**+$4**
Hashbrowns	**+$5**

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(v) Vegan (vg) Vegetarian (df) Dairy Free (gf) Gluten Free Recipe (h) Halal

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Cooking Lunch from 11am

DRINKS

YOUNG HENRYS TINNIES $8
Natural Lager
Newtowner Pale Ale

PERONI $9

CORONA $9

ASAHI DRY $9

APPLE CIDER $9

HOUSE CHARDONNAY 150ML $10

HOUSE PINOT NOIR 150ML $10

SOFT DRINK $7
Coke / Coke No Sugar / Sprite

SPARKLING WATER $9.5
Santa Vittoria 750ml

SALAD

POACHED COCONUT CHICKEN (gf)(h) $28
Fresh Mint, Rainbow Slaw, Goats Cheese, Orange & Ginger Dressing

HOISIN ROASTED CHICKEN (df)(h) $28
Green Tea Noodles, Cucumber Slaw, Toasted Sesame, Carrot & Gochujang Dressing

HARRISA GLAZED SALMON (gf) $32
Bitter Leaves, Roasted Pumpkin, Persian Fetta, Sumac & Yoghurt Dressing

PASTA

PRAWN SPAGHETTI PUTTANESCA (df) $29
Olives, Capers, Anchovy, Chilli, Garlic, Tomato & Parsley

CONFIT BACON CASARECCE $23
Buttery Chardonnay, Tomato & Pecorino

RED WINE CHICKEN PENNE (h) $25
Green Olives, Tomato, Basil & Goats Cheese

MELT

3HR CHIPOTLE PORK BELLY $24
Roast Tomato, Chilli Infused Honey, Fresh Mozzarella & Basil

PERI ROASTED LAMB SHOULDER (h) $24
Baby Spinach, Pumpkin, Toasted Almonds & Whipped Fetta

CHICKEN & SPANISH CHORIZON $24
Ricotta Cream, Baby Spinach, Semi-Dried Tomato & Chimichurri

ZAATAR ROAST CAULIFLOWER (vg) $23
Char-grilled Broccolini, Vodka Sauce, Goats Cheese & Pinenuts

BURGER

200GM ANGUS CHEESEBURGER $25
Onion, Lettuce, Pickles, American Cheese, Mustard, Ketchup & Chips

SPICY LENTIL QUINOA BURGER (vg) $25
Pickled Beetroot Slaw, Baby Spinach, Whipped Fetta & Chips

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