



COMFORT FOOD

BURGERS

all burgers come with a side of fries
add bacon +5 / egg +4 / dill pickle +1 / jalapeños +1 / gluten free bun (ve) +3

MOON DELUXE 25 (gfo)

wagyu beef patty, cheese, lettuce, dill pickle compote, tomato, smokey tomato relish, moon mayo on a sesame brioche bun
add extra patty +6.5

VEGAN DELUXE 25 (ve/gfo)

plant-based patty, vegan cheese, lettuce, dill pickle compote, tomato, smokey tomato relish, vegan aioli on a vegan brioche bun

THE KERNAL 25

buttermilk fried chicken breast pieces, cheese, lettuce, dill pickle, buffalo sauce, japanese mayo on a sesame brioche bun

PULLED PORK ROLL 23 (gfo)

slow cooked pulled pork in house made smokey bbq sauce, cheese, dill pickle on a sesame brioche bun

CHIPS

add tomato sauce / sweet chilli +1 / sour cream, aioli, moon mayo +2
smokey BBQ, buffalo, vegan aioli +3 / add mushroom gravy +6

CUP OF FRIES 5 (ve*/gf*) / BOWL OF FRIES 12 (ve*/gf*)

NACHO FRIES 20 (gf*)

pulled pork chilli con carne, cheese, jalapenos

VEGETARIAN NACHO FRIES 20 (v/gf*)

salsa roja, cheese, jalapenos

VEGAN NACHO FRIES 20 (ve*/gf*)

salsa roja, vegan cheese, jalapenos

BACON & CHEESE FRIES 20 (gf*)

bacon, cheese, sour cream, chives

CHEESY MUSHROOM FRIES 20

mushroom gravy, cheese

VEGAN SPAG BOL FRIES 20 (ve*/gf*)

vegan bolognese, vegan cheese

SCHNITZELS

add side salad +4 / bacon +5 / jalapeños +1 / sour cream +2 / fresh basil +2

PARMI 30

crumbed chicken schnitzel, napoli, cheese & fries

RAGU SCHNITZEL 30

crumbed chicken schnitzel, pulled pork ragu, cheese, basil & fries

MAGIC MUSHROOM 30

crumbed chicken schnitzel, mushroom gravy, cheese & fries

NACHOS

add jalapeños +1 / add corn salsa +2 / extra sour cream +2

CON CARNE 26 (gf)

pulled pork con carne, cheese, tomato & onion salsa, sour cream & fresh coriander

SIN CARNE 26 (gf/v/veo)

salsa roja, cheese, tomato & onion salsa, sour cream, corn salsa & fresh coriander
or
salsa roja, vegan cheese, tomato & onion salsa, white bean sauce, corn salsa & fresh coriander

PASTA

---- swap to gluten free pasta (ve) +3
add bacon +5 / chicken +5 / olives +3 / chilli oil +2 / fresh basil +2

COMFORT 28 (gfo)

chicken, bacon, garlic, cream, mushroom, spinach, parsley, spaghetti, lemon

BRAISED LEEK 26 (v/veo/gfo)

braised leek, chestnut puree, porcini mushrooms, lemon myrtle mascarpone, tagliatelle, parmesan

PULLED PORK RAGU 26 (gfo)

pulled pork ragu, tagliatelle, parmesan

CACCIATORE RISONI 24 (gfo)

italian cacciatore sausage, green capsicum, garlic, shallots, napoli sauce, risoni, rocket, parmesan

VEGAN SPAG BOL 22 (ve/gfo)

spaghetti, vegan bolognese & vegan parmesan

PUMPKIN PASSATA AGNOLOTTI 25 (ve)

tomato & eggplant agnolotti, grape tomatoes, garlic, pumpkin passata, vegan feta, pepitas

PIZZA

(25cm) ---- swap to gluten free base +4 (24cm)
add bacon +5 / pepperoni +4 / chicken +5 / olives +3 / jalapenos +1 / chilli oil +2 / fresh basil +2

MARGHERITA 23 (v/veo/gfo) ---- vegan option: swap to vegan cheese

grape tomatoes, mozzarella, bocconcini, napoli sauce, basil

MASTER SPLINTER 25 (gfo)

pepperoni, mushrooms, caramelised onions, napoli sauce, mozzarella, basil

AUTUMN GARDEN 25 (v/veo/gfo) ---- vegan option: swap to vegan cheese

white bean sauce, swiss chard, mushroom, caramelised onion, mozzarella, parmesan, balsamic glaze

BBQ CHICKEN 27 (gfo)

chicken, bacon, jalapenos, smokey bbq sauce base, mozzarella, crispy shallots

PUMPKIN SOUP PIZZA 25 (v/veo/gfo) ---- vegan option: swap to vegan cheese

fennel, grape tomatoes, confit garlic, pumpkin passata base, mozzarella, dill, feta, pepitas

SIDES

POLENTA CHIPS 8 (v/gf*/veo*)

w aioli or vegan aioli

ADMIRAL CABBAGE 10 (gf/v/veo)

charred cabbage wedges, topped with admiral sauce (miso butter, shallots, garlic, capers, parsley, red wine vinegar) and parmesan

WINTER GREENS(ISH) 14 (ve/gf)

swiss chard, fennel, roasted beetroot, lentils, vegan feta, pepitas

BUFFALO CAULIFLOWER 17 (v/veo*/gf*)

w aioli or vegan aioli

MOON NUGS 19

buttermilk fried chicken breast pieces w buffalo sauce

GARLIC BREAD 10 (v)

LEAFY SIDE 7 (ve/gf)

trio of leaves, pickled onion, grape tomato, mustard vinaigrette & chives

CRISPY AGNOLOTTI 10 (ve)

three pieces w green sauce, braised fennel & tomato sugo

CRISPY RICOTTA GNOCCHI 9 (v)

four pieces w green sauce, braised fennel & tomato sugo, parmesan

DESSERT

MUD CAKE 13 (v)

served warm with ice cream (whipped cream +2)

STICKY DATE PUDDING 13 (v)

served warm with ice cream (whipped cream +2)

HOT COOKIE SPECIAL 13 (ve/gfo when available - may contain nuts)

served warm & saucy with dairy ice-cream

or

vegan coconut ice cream

CRÈME BRÛLÉE 15 (v/gf)

silky custard, torched sugar crust

ICE CREAM SUNDAE 13 (v/gf/veo - contains nuts)

w chocolate, vanilla, strawberry, banana, spearmint, caramel or cherry sauce ---- swap to vegan ice-cream +2

ve - vegan

gf - gluten free

v - vegetarian

gfo - gluten free option available

vo - vegetarian option available

veo - vegan option available

* we don't have separate equipment for vegan & gluten free meals, traces may remain

all of our meats & eggs are free range

due to supply issues & price surging we may need to update pricing on the go.
this menu was correct at the time of printing but may differ at point of sale. apologies!

DRINKS



TAP BEER

ASK ABOUT OUR REGULARLY CHANGING TAPS!
SERVED IN SCHOONERS, PINTS & 1.3L JUGS

BEER BOTTLES & CANS

options for all – make boilermaker (add buffalo trace bourbon) +9

SEE OUR BLACKBOARD ABOVE THE TILL FOR:
SEASONAL BEERS, SOURS, CIDERS etc.

- EMU EXPORT** (CAN 375ml 4.2%) **8**
SWAN DRAUGHT LAGER (BTL 375ml 4.4%) **11**
CORONA (BTL 355ml 4.5%) **13**
CBCo SMALL ALE (CAN 375ml 3.5%) **12**
CBCo IPA (CAN 375ml 6.5%) **13**
HEAPS NORMAL NON-ALCO QUIET XPA (CAN 355ml 0.5%) **10**
BOSTON PEACEFUL BAY SESSION PALE (CAN 375ml 3.5%) **13**
BOSTON DEVILSLIDE RED IPA (CAN 375ml 7.4%) **15**
GWEILO RAINBOW SHERBERT SOUR (CAN 375ml 6.0%) **15**

CIDER & OTHERS

- BERTIE APPLE CIDER** (CAN 375ml 4.6%) **12**
BEERFARM APPLE CIDER (CAN 375ml 4.8%) **14**
BOSTON 18+ PEACH LEMONADE (CAN 375ml 4.0%) **15**
BOSTON TINGLETOP GINGER BEER (BTL 330ml 3.5%) **15**

PERFECT POURS

- TEQUILA SUNRISE** w orange juice & grenadine **15**
FIREBALL w fresh apple juice **14**
SoCo CHERRY COLA & lemon **14**
BUFFALO TRACE BOURBON pickleback **13**

GIN & TONICS

- OLD YOUNG'S 1829 GIN** **14**
w grapefruit, rosemary & tonic
POOR TOM'S STRAWBERRY GIN **16**
w cucumber ribbon, pink peppercorns & tonic
SEVEN SEASONS GREEN ANT GIN **17**
w coriander, lemon & tonic
HAYMANS LONDON DRY GIN **13**
w lychee, lemon, aromatic bitters & tonic

WINE

SEE BLACKBOARD FOR WINE LIST
or ask a staff member for a recommendation?

MOON GOON - WHITE OR RED	Glass	500ml	1000ml
expertly poured from a 10 litre box	7	19	30

HOUSE COCKTAILS


STRAWBERRY FIELDS FOREVER **21 (ve)**
let it take you down, cos it's going to

78 degrees better gin, aperol, pineapple & lime juices,
strawberry puree syrup, mint


PASSIONFRUIT ROLL-UP **21 (ve)**
real passionfruit margarita, flat out

tequila, triple sec, passionfruit puree syrup, lime juice, salt
rim, passionfruit roll-up


PANCAKE OLD FASHIONED **23**
*pancakes not included

seagrams whiskey, 666 butter vodka, sailor jerry's spiced
rum, maple, cinnamon sugar, orange twist


FAIRYBREAD MARTINI **21**
a 90's-kid party favourite you can enjoy all grown up
666 butter vodka, vanilla, icecream, fairy bread, sprinkles


SMURF **20**
the moon house classic, circa. 1996
malibu, blue curacao, pineapple, ice cream

DON'T FORGET TO ASK US ABOUT OUR LATEST COCKTAIL SPECIALS!

CLASSIC COCKTAILS

BLOODY MARY **14**
vodka, tomato juice, lemon & Worcestershire

NEGRONI **22**
gin, Campari, sweet vermouth & orange

WHISKY SOUR **22**
whiskey, amaretto liqueur, lemon juice, egg white, syrup,
cherry & orange

MANHATTAN **22**
bourbon, sweet vermouth, bitters, cherry & orange

TOMMY'S MARGARITA **21**
tequila, lime juice & agave syrup

MARTINI **22**
gin or vodka, dry vermouth, lemon twist or olive

ESPRESSO MARTINI **22**
vodka, espresso, syrup & coffee liqueur

OLD FASHIONED **22**
bourbon, syrup, bitters & orange twist

COSMO **22**
vodka, cointreau, lime & cranberry juice

DARK & STORMY **19**
rum, ginger beer, lime juice

WANT A VARIATION ON A CLASSIC? JUST ASK US WHEN YOU ORDER!

DRINKS



MOCKTAILS

STONED FRUIT 14 (ve)

an autumn long-sipper for the dazed & confused

maple, peach puree syrup, lemon juice, ginger beer, thyme

add booze: starward two fold whisky +7

BROOME LAGOON 14 (ve)

a tropical float amongst the mangroves

lychees & juice, grapefruit & juice, soda, bitters

RAMBLE ON 14 (ve)

the forest fruit stairway to heaven

black cherry & strawberry puree syrup, lemon, bitters, ginger ale

SODA POP

SOFT DRINKS

coke, coke no sugar, lemonade, ginger beer or ale 5 gls / 8 pint
root beer, dr. pepper 9

FLAVOURED COKE 7 gls / 9 pint

chocolate, vanilla, strawberry, banana, spearmint, caramel or cherry

JUICE 6

apple, orange, pineapple, cranberry, grapefruit

RED BULL 10

CAPI SPARKLING MINERAL WATER (750ml) 11

HOT DRINKS

options for all - full cream, lactose free, skim, almond, oat, soy, honey (all free)

ESPRESSO SINGLE 4 / DOUBLE 5

SHORT MAC 5

LATTE, FLAT WHITE, CAPPUCCINO 5

LONG BLACK, ICED LONG BLACK 5

LONG MAC, DOUBLE LATTE, MOCHA 5.5

AFFOGATO 6.5

MUG OF HOT CHOCOLATE 6.5 (veo)

TEA (500ml) 5

english breakfast, earl grey, chamomile, jasmine, rooibos, green (sencha), fresh mint, lemongrass, baramba (berry blend)

SOY CHAI (500ml) 8 (veo)

a spicy tea brewed with hot soy milk, served with honey or agave

ALCO-SHAKES

CHERRY RIPE (VEGAN) 22 (15 with no booze)

cherry heering, house-made vegan coconut ice cream, cherry & chocolate syrups, almond milk & toasted coconut

TIRAMISU 22 (15 with no booze)

mr. black coffee liqueur, choc cookie syrup, single espresso, ice-cream, milk, whipped cream & sponge finger

BISCOFF (VEGAN) 22 (15 with no booze)

sailor jerry's spiced rum, biscoff sauce, almond milk, coconut ice-cream & biscoff biscuit

MILK BAR

add a shot of alcohol to make an alco-shake starting from \$9

CHOC DOOM SHAKE 25

blended mud cake, choc syrup, ice cream, milk & malt, topped with cream, cherry & MORE cake!

STICKY DOOM SHAKE 25

blended sticky date pudding, butter caramel sauce, milk & malt, topped with cream, cherry & MORE cake!

MILKSHAKE 11 / THICKSHAKE 13

choose from chocolate, vanilla, strawberry, banana, spearmint, caramel, cherry or espresso

add malt +1.5 / soy +1 / almond milk +1 / oat milk +1

VEGAN SHAKE 13 (ve)

blended with house coconut ice cream & soy milk
choose from chocolate, vanilla, strawberry, banana, spearmint, cherry or espresso

swap to oat or almond milk by request

ICED COFFEE OR CHOCOLATE 10

with cream and ice cream / iced mocha +50c

SPIDER 9

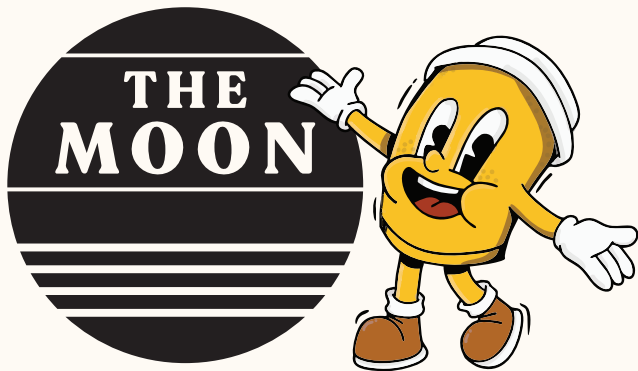
coke, coke zero, lemonade or ginger beer
root beer, dr. pepper 10

MERCH

T-SHIRTS - \$50

HOODIES - \$75

BEANIES - \$25



ALL DAY MENU 8AM - 5PM

Brekkie Burger 13

Reuben Sandwich 15

Veggie Wrap 14 (v)

The Vegan Burger 15 (ve)

Cereal Of The Day 5 (v)

ask our staff

Assorted Pastries, Cookies & Muffins

see display cabinet

BREAKFAST 8AM - 2PM

Waffles 14

w maple syrup & ice-cream

add berry compote +4 / bacon +5 / fried chicken +5

(or choose any other side from below!)

Eggs Your Way 14 (v)

two eggs (fried, scrambled or poached)

w sourdough & butter

add wilted spinach / grilled tomatoes / hollandaise +3

add hashbrown / grilled mushrooms / baked beans / avocado +4

add bacon / breakfast sausage / haloumi +5

Green Eclipse 18 (ve)

sourdough, smashed avocado, wilted spinach, grilled tomato, grilled mushroom w dukkah, zesty lemon & balsamic glaze

Big Breakfast 30

eggs your way, sourdough, bacon, breakfast sausage, baked beans, mushrooms, grilled tomato, hashbrown

add bloody mary, mimosa or bellini to your big breakfast for \$10

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v - vegetarian

gf - gluten free

gfo - gluten free option available

vo - vegetarian option available

veo - vegan option available

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FULL MENU AVAILABLE FROM 11AM - LATE

CAFÉ

all drinks include FREE milk options:

full cream, lactose free, skim, almond, oat, soy, honey

Coffee

	single	double
espresso	4	5
flat white	5	6
cappuccino	5	6
long black / iced long black	5	6
latte / iced latte	5	6
short mac	4.5	5
long mac	5.5	6.5
mocha / iced mocha	5.5	6.5
chai	5.5	6.5
matcha / iced matcha	6.5	7

Tea (500ml) 5

english breakfast, earl grey, chamomile, jasmine, rooibos, green (sencha), fresh mint, peppermint, lemongrass, baramba (berry blend), chai

Milkshake 11

choose from chocolate, vanilla, strawberry, banana, spearmint, caramel, cherry or espresso

Kombucha 7

ginger and lime, creamy strawberry

Soft Drinks

coke, coke no sugar, lemonade, ginger beer **5 gls / 8 pint**
root beer, dr. pepper **9**

Juice 6

apple, orange, pineapple, cranberry, grapefruit

COCKTAILS



Bloody Mary 14

w vodka, tomato juice, lemon & worcestershire



Mimosa 12

w sparkling wine, orange juice & strawberry



Bellini 12

w prosecco & peach puree



Espresso Martini 22

w vodka, espresso, syrup & coffee liqueur

BEER & WINE

Ask about our regularly changing taps!

served in schooners, pints and 1.3L jugs

See blackboard for wine, bottled beer, cider & other options

or ask a staff member for a recommendation?

Moon Goon - White or Red

expertly poured from a 10 litre box

Gls	500ml	1L
7	19	30

THE MOON

Est. 1991

