



ALL DAY BREAKFAST

EGGS YOUR WAY 16

choose from poached, scrambled or fried with sourdough & butter

add wilted spinach / grilled tomatoes / hollandaise + 3

add hash brown / grilled mushrooms / baked beans / avocado + 4

add bacon / breakfast sausage / haloumi + 5

BREKKY BURGER 16 (gf)

fried egg, bacon, tomato relish, hashbrown & american cheese

SAUSAGE MUFFIN 15

fried egg, sausage patties & american cheese

SMASHED AVO 20

avocado, feta on sourdough toast

BIG BREAKFAST 30 (veo)

eggs your way, sourdough, bacon, hashbrown, mushroom, baked beans, breakfast sausage

FRENCH TOAST 19 (v)

seasonal fruits, maple syrup & vanilla icecream

CHIA POT 7 (v)

homemade chia pudding with almond milk, vanilla, agave & frozen fruit

ASSORTED PASTRIES, COOKIES & MUFFINS

ask staff about today's selection

LUNCH & MUNCH

REUBEN TOASTIE 17

braised beef brisket, sauerkraut, pickle & russian dressing

CHICKEN WRAP 16

crumbed chicken, lettuce, corn chips, jalapenos, cheese & aioli

VEGAN WRAP 16 (v/ve/gf)

crispy marinated tofu, corn chips, vegan mozzarella, jalapenos and vegan chipotle mayo in a tortilla

MOON NUGS 19

buttermilk fried chicken breast pieces with buffalo sauce

POLENTA CHIPS 10 (v/veo)

with aioli or vegan aioli

SALAD

THE MOON CAESAR SALAD 18 (gf)

cos lettuce, parmesan cheese, croutons, boiled egg & caesar dressing.

add grilled chicken + 5

QUINOA SALAD 18 (v/veo/gf)

quinoa, red onion, red capsicum, cucumber, parsley, rocket, spinach, avocado halloumi & vinaigrette

LEAFY SIDE SALAD 8 (v/veo/gf)

salad greens, cherry tomatoes, onions and vinaigrette

MOON CLASSICS

MOON DELUXE BURGER 26 (gf)

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

THE KERNAL 27

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

VEGAN DELUXE BURGER 26 (v/ve/gf)

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

CHICKEN PARMI 31

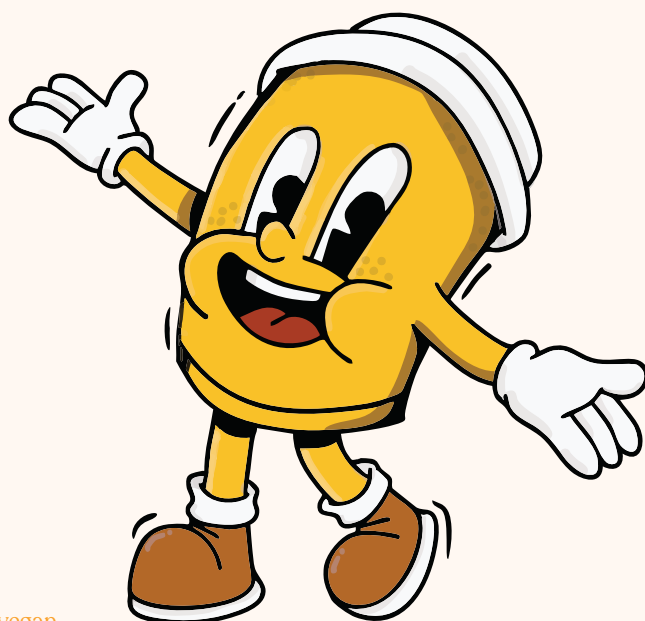
crumbed chicken schnitzel, napoli sauce, cheese & fries

COMFORT PASTA 28 (gf)

chicken, bacon, garlic, cream, mushrooms, spinach, parsley with spaghetti & lemon

VEGAN SPAG BOL 23 (v/ve/gf)

spaghetti, vegan bolognese, vegan parmesan



ve - vegan
v - vegetarian
gf - gluten free
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



CAFE

**all drinks include FREE milk options:
full cream, lactose free, almond, oat,
soy**

COFFEE

	single	double
espresso	4	5
flat white	5.5	6.5
cappuccino	5.5	6.5
long black / iced long black	5.5	6.5
latte / iced latte	5.5	6.5
short mac	5	6
long mac	5.5	6.5
hot chocolate	5.5	6.5
mocha / iced mocha	5.5	6.5
chai	5.5	6.5
matcha / iced matcha	7	8

TEA 6

english breakfast, earl grey, chamomile, jasmine, rooibos, green (sencha) peppermint, lemongrass,

MILKSHAKES 12 (veo)

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

SOFT DRINKS 6 (gl) 9 (pint)

coke, coke zero, lemonade, ginger beer

JUICES 7

pineapple, orange, cranberry, grapefruit, tomato

SMOOTHIES

VERY BERRY 10

strawberries, blackberries, blueberries & raspberries

MANGO PASH 9

mango & passionfruit

CHOC NANA 8

chocolate & banana

COCKTAILS



BLOODY MARY 15

vodka, tomato juice, lemon, tobasco & worcestershire sauce



MIMOSA 13

sparkling wine, oranges juice & strawberry



ESPRESSO MARTINI 15

vodka, espresso & coffee liqueur

BEER & WINE

ask about our regular changing taps!

served in schooner, pints & 1.3 ltr jugs

see our board for wines, bottled beers, ciders and other options

ask our staff for recommendations

moon goon-white or red

7 (gl) 19 (500ml) 30 (1ltr)

expertly poured from a 10 "litre" box

KIDS MENU

CHEESEBURGER 11

beef pattie, cheese & tomato sauce

LIL RED SPAGHETTI 11

napolitana sauce, spaghetti & cheese

NUGS & CHIPS 11

buttermilk fried chicken breast pieces & fries

CHEESE PIZZA 11

cheese, napoli base





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 26 (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 26 (ve/gfo)

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

THE KERNAL 27

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

PULLED PORK ROLL 24 (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 6 (ve*/gf*) / BOWL OF FRIES 13 (ve*/gf*)

NACHO FRIES 21 (gf*)

pulled pork chilli con carne, cheese, jalapenos

VEGETARIAN NACHO FRIES 21 (v/gf*)

salsa roja, cheese, jalapenos

VEGAN NACHO FRIES 21 (ve*/gf*)

salsa roja, vegan cheese, jalapenos

BACON & CHEESE FRIES 21 (gf*)

bacon, cheese, sour cream, chives

CHEESY MUSHROOM FRIES 21

mushroom gravy, cheese

VEGAN SPAG BOL FRIES 21 (ve*/gf*)

vegan bolognese, vegan cheese

SCHNITZELS

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

PARMI 31

crumbed chicken schnitzel, napoli, cheese & fries

RAGU SCHNITZEL 31

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

MAGIC MUSHROOM 31

crumbed chicken schnitzel, mushroom gravy, cheese & fries

NACHOS

add jalapeños +2 / add corn salsa +3 / extra sour cream +3

CON CARNE 27 (gf)

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

SIN CARNE 27 (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 27 (v/veo/gfo)

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

PULLED PORK RAGU 27 (gfo)

pulled pork ragu, tagliatelle, parmesan

CACCIATORE RISONI 25 (gfo)

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

VEGAN SPAG BOL 23 (ve/gfo)

spaghetti, vegan bolognese & vegan parmesan

PUMPKIN PASSATA AGNOLOTTI 26 (ve)

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

PIZZA

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

MARGHERITA 24 (v/veo/gfo) ---- vegan option: swap to vegan cheese

grape tomatoes, mozzarella, bocconcini, napoli sauce, basil

MASTER SPLINTER 26 (gfo)

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

AUTUMN GARDEN 26 (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 10 (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) 15 (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 11 (v)

LEAFY SIDE 8 (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 15 (v)

served warm with ice cream (whipped cream +2)

STICKY DATE PUDDING 15 (v)

served warm with ice cream (whipped cream +2)

CRÈME BRÛLÉE 15 (v/gf)

silky custard, torched sugar crust

ICE CREAM SUNDAE 15 (v/gf/veo - contains nuts)

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

ve - vegan
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gf - gluten free
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	8	19	31

HOUSE COCKTAILS


STRAWBERRY FIELDS FOREVER **23 (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 **23 (ve)**
real passionfruit margarita, flat out
tequila, triple sec, passionfruit puree syrup, lime juice, salt rim,
passionfruit roll-up


PANCAKE OLD FASHIONED **24**
*pancakes not included
seagrams whiskey, 666 butter vodka, sailor jerry's spiced rum,
maple, cinnamon sugar, orange twist


FAIRYBREAD MARTINI **23**
a 90's-kid party favourite you can enjoy all grown up
666 butter vodka, vanilla, icecream, fairy bread, sprinkles


SMURF **21**
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 **15**
vodka, tomato juice, lemon & Worcestershire

NEGRONI **23**
gin, Campari, sweet vermouth & orange

WHISKY SOUR **23**
whiskey, amaretto liqueur, lemon juice, egg white, syrup,
cherry & orange

MANHATTAN **23**
bourbon, sweet vermouth, bitters, cherry & orange

TOMMY'S MARGARITA **23**
tequila, lime juice & agave syrup

MARTINI **23**
gin or vodka, dry vermouth, lemon twist or olive

ESPRESSO MARTINI **23**
vodka, espresso, syrup & coffee liqueur

OLD FASHIONED **23**
bourbon, syrup, bitters & orange twist

COSMO **23**
vodka, cointreau, lime & cranberry juice

DARK & STORMY **20**
rum, ginger beer, lime juice

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

DRINKS



MOCKTAILS



STONED FRUIT 15 (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 15 (ve)

a tropical float amongst the mangroves
lychees & juice, grapefruit & juice, soda, bitters



RAMBLE ON 15 (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 6 gls / 9 pint
root beer, dr. pepper 9

FLAVOURED COKE 8 gls / 10 pint

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

JUICE 7

apple, orange, pineapple, cranberry, grapefruit

RED BULL 10

CAPI SPARKLING MINERAL WATER (750ml) 12

HOT DRINKS

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

ESPRESSO SINGLE 4 / DOUBLE 5

SHORT MAC 5.5 / 6.5

LATTE, FLAT WHITE, CAPPUCCHINO 5.5 / 6.5

LONG BLACK, ICED LONG BLACK 5.5 / 6.5

LONG MAC, DOUBLE LATTE, MOCHA 6 / 7

AFFOGATO 7

MUG OF HOT CHOCOLATE 5.5 / 6.5 (veo)

CHAI 6 / 7

MATCHA, ICED MATCHA 6 / 7

TEAS (500ml) 6

english breakfast, earl grey, chamomile, jasmine, rooibos,
green (sencha), lemongrass, peppermint

SOY CHAI (500ml) 8 (veo)

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

ALCO-SHAKES



CHERRY RIPE (VEGAN) 24 (17 with no booze)

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



TIRAMISU 24 (17 with no booze)

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



BISCOFF (VEGAN) 24 (17 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 27

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

STICKY DOOM SHAKE 27

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

MILKSHAKE 12 / THICKSHAKE 14

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 14 (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 11

with cream and ice cream / iced mocha +50c

SPIDER 10

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

MERCH

T-SHIRTS - \$50

HOODIES - \$75

BEANIES - \$25



**THE
MOON**

Est. 1991