

# MOKOAN HUB & CAFE

## BREAKFAST MENU 9AM-11:30AM

Eggs your way ( <i>poached/fried/scrambled ADD 2.0</i> ) <i>with toast, butter and Mokoan relish</i>	10.5
Bacon & Eggs ( <i>Fried/poached</i> ) on toast	14.5
EBLAT <i>two fried eggs, double bacon, lettuce, avocado and tomato</i> <i>with Mokoan relish and mayonnaise in a focaccia bun</i>	18.5
Chicken Bagel <i>smoked chicken, smashed avocado, fresh tomatoes, horseradish</i> <i>topped with a poached egg and black sesame seeds with a side of</i> <i>house made beetroot relish on a bed of spinach</i>	19.5
Sweet Potato & Zucchini Fritters <i>with avocado, fried egg, roast capsicum kasundi and dukkah</i> <i>(GF, V, DF)</i>	19.5
Mokoan Breakfast <i>eggs (poached or fried), bacon, fried tomato, sautéed mushrooms</i> <i>chicken sausage and Mokoan relish on toast</i>	21.5
Salmon Benedict <i>smoked salmon, poached eggs with sliced avocado on a cracked</i> <i>corn muffin drizzled with hollandaise</i>	19.5
Smashed Avocado <i>with poached egg, hollandaise, grilled tomato and grilled</i> <i>haloumi on toast (V)</i>	19.5
Fruit & Nut Sour Dough Toast <i>side of butter and raspberry jam</i>	7.5
Flora's crepe <i>French Crepe topped with coconut yogurt, berry compote,</i> <i>house made granola &amp; fresh berries</i>	18.5
Toasted focaccias <i>with salad and our house dressing</i> <i>ham, cheese, tomato and Mokoan relish</i>	13.5
<i>roasted pumpkin, pesto, spinach and feta (V)</i>	14.5
<i>smoked chicken, pesto, spinach, sundried tomato and feta</i>	15.5

## SOMETHING EXTRA

<i>sliced avocado / grilled tomato / ham</i> <i>bacon / chorizo / avocado/ haloumi/ salmon</i>	4.5 each
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Most of our meals can be modified, to be gluten free, vegetarian or vegan  
GF - Gluten Free V – Vegetarian DF – Dairy Free

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## LUNCH MENU – from 11:30am

Toasted focaccias <i>with salad and our house dressing</i> <i>ham, cheese, tomato and Mokoan relish</i>	13.5
<i>roasted pumpkin, pesto, spinach and feta (V)</i>	14.5
<i>smoked chicken, pesto, spinach, sundried tomato and feta</i>	15.5
Pulled Pork Roll <i>with wombok, red cabbage, carrot, coriander, spring onions,</i> <i>soy ginger dressing and lemon mayonnaise</i>	19.5
Mokoan Steak Sandwich <i>with bacon, egg, tasty cheese, caramelised onion,</i> <i>Mokoan relish and salad</i>	24.5
Asian Beef Salad <i>roasted beef, slaw, green lettuce, rice noodles, fried shallots,</i> <i>coriander, spring onions, fresh chillies and Asian dressing</i> <i>(GF,DF)</i>	19.5
Sweet Potato & Zucchini Fritters <i>with avocado, fried egg, roast capsicum kasundi and dukkah</i> <i>(GF, V, DF)</i>	18.5
Thai Fish Cakes <i>with Vietnamese salad and chilli mayonnaise (GF)</i>	21.5
EBLAT <i>two fried eggs, double bacon, lettuce, avocado and tomato</i> <i>with Mokoan relish and mayonnaise in a focaccia bun</i>	18.5
Chicken Pot Pie <i>tender chicken cooked in a creamy leek, mushroom and</i> <i>white wine sauce</i>	21.5
Halloumi & Chorizo Salad <i>lettuce, avocado, tomatoes, pickled onions &amp; carrots, chickpeas</i> <i>and nigella seeds (GF)</i>	18.5

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## DRINKS

Latte/ Flat White/ Cappuccino/ Long Black	4.5/ 5.5
Mocha/ Hot Chocolate / Chai Latte	4.5/ 5.5
Espresso, Ristretto	4.0
Doppio, Short Macchiato	4.5
Long Macchiato, Piccolo Latte, Vienna	4.5
Extras Shot	1.0
Soy Milk, Decaf	0.5
Caramel/ Vanilla Syrup	1.0
Loose Leaf Tea	4.5
<i>english breakfast/earl grey/peppermint/ green/ irish breakfast/camomile</i>	
Babyccino	2.0
Iced Coffee, Iced Chocolate, Iced Mocha, Iced Latte	6.5
Milkshakes	6.5
<i>chocolate/strawberry/caramel/ vanilla</i>	
Noah's 100% fruit juice range	5.0
<i>apple / orange / mix fruit</i>	
Sparkling Apple Juice	5.0
Soft drinks	4.0
<i>coca-cola/ coke zero/ lemonade/ lemon lime &amp; bitters/ portello/raspberry</i>	4.5
Bundaberg	4.5
<i>ginger beer/ blood orange/traditional lemonade</i>	
Splitrock	4.5
<i>carbonated spring water</i>	
Kombucha	5.0
<i>lime / lemon ginger</i>	
Spider	7.0
<i>raspberry/lime</i>	
Lipton Ice Tea	4.5
<i>peach / lemon</i>	
Affogato	12.0
<i>kahlua/baileys/Frangelico</i>	
Irish Coffee	12.0



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## SOMETHING SPARKLY

Sam Miranda Prosecco (200ml piccolo) <i>a generous bead of bubbles with straw colour and apple aromas</i>	9.5
Pizzini 2016 Brachetto (Pink Moscato) <i>lightly sparkling, with a wealth of floral aromas</i>	8.0/35.0
Cofield Chardonnay Pinot Noir (375ml) <i>crisp and dry with an elegant palate of pears &amp; creamy mousse</i>	19.5

## WHITE WINE

Taminick Cellars Chardonnay <i>Stone fruit and melon, with subtle notes of cedar and toasty oak.</i>	8.0/35.0
Cofield Semillon Sauvignon Blanc (375ml) <i>a blend of tropical vibrancy with a crisp finish</i>	19.5
Pizzini Pinot Grigio <i>crisp, tangy and taut, showing nashi pear and quince</i>	8/35.0

## RED WINE

Cofield Shiraz Sangiovese (375ml piccolo) <i>medium bodied, offering pepper, sour cherry and black olive notes</i>	19.5
Taminick Cellars Cabernet Sauvignon <i>dark black currant fruit, with hints of leafy cabernet characters</i>	8.0/35
Taminick Cellars Premium Shiraz <i>rich black fruits, with hints of spice, oak subtly adds complexity</i>	42.0
Morrisons Tempranillo <i>delivers lifted tones of lavender, honey, tobacco and bitter chocolate</i>	8.0/35.0

## AMBER NECTAR

Light: James Boags Light	6.0
Mid: Great Northern	7.0
Full: Black Dog Pale Ale/ Carlton Dry	7.5

## CIDERS

Alpine Cider Pink Lady Dry/Pink Lady Sweet	7.5
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## SPIRITS & MIXED SPIRITS

<i>jim beam/jack daniels/jameson/johnnie walker red/ bundaberg rum/gordon's gin/smirnoff vodka/ st agnes vs brandy/kahlua/baileys/frangelico/malibu</i>	8.5
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