



All day breakfast

Fresh or toasted sourdough, rye, turkish, gluten free, soy linseed or croissant with jam, Nutella, peanut butter or Vegemite	\$6.50
Homemade banana bread. Served fresh or toasted	\$6.50
Bircher muesli with berry compote	\$9.50
Homemade toasted muesli with fruit, yoghurt and honey	\$9.50
Banana porridge with brown sugar or honey	\$9.50
Fruit salad with yoghurt side	\$9.50
Rustic bacon & egg roll or wrap with chilli jam, tomato or BBQ sauce	\$9.50
Ham and cheese toastie	\$7.50
MO pancakes with bacon and maple syrup or ice cream	\$15.50
Pesto hash browns with poached egg, roast tomato and bacon	\$17.50
Poached, scrambled or fried organic eggs on toast	\$9.50
Add: Mushroom, roasted tomato or avocado	\$3.50
Add: Bacon, salmon, chorizo, ham, sausage, haloumi or hashbrown	\$4.00
Avocado mash with roasted tomato and parmesan	\$14.50
Smashed avocado, persian feta, balsamic glaze, chilli flakes and poached egg	\$15.90
Smoked salmon & avocado stack with sourdough	\$16.90
Corn fritters with bacon or salmon. Served with avo salsa	\$16.90
Chorizo, roast tomato and poached egg on sourdough	\$16.90
Traditional savoury mince and poached egg on sourdough	\$16.50
Eggs Benedict with:	
Spinach	\$15.50
Ham or bacon	\$16.40
Smoked salmon	\$16.90
MO big breakfast. Bacon, sausage, roast tomato, avocado, hash brown and poached or scrambled eggs	\$18.90
Baked eggs with chorizo, tomato, mushroom and spinach served with sourdough	\$17.50
MO vegetarian breakfast with spinach, portobello mushrooms, roast tomato, avocado, poached egg and haloumi served with sourdough	\$17.50



Sandwiches

All sandwiches are served with side salad

Chicken breast with shallots and lime mayo	\$12.90
BLT (add avo for \$1 or chicken for \$2)	\$10.90
Chicken pesto - chicken breast, feta, roast peppers and basil pesto	\$12.90
Tuna with spinach, tomato, olives and mayo	\$12.90
Reuben - corned beef, swiss cheese and sauerkraut on rye	\$13.50
Steak sandwich with roma tomato, caramelised onion, rocket, mayo and bbq sauce	\$16.90
Chicken breast, swiss cheese, avo and rocket sandwich	\$12.90
Roast pepper, hommus, avocado and Jarlsberg cheese on soy linseed	\$11.90
Roast Pumpkin with caramelised onion, tomato, Jarlsberg cheese and mayo	\$11.90
Tomato pesto, Jarlsberg cheese and avocado on soy linseed	\$10.90

Main

Massam beef curry served with rice and a side roti	\$18.50
Pulled pork bun with pineapple coleslaw, served with chunky chips	\$17.90
MO beef burger, served with chunky chips	\$16.90
Crumbed chicken burger with tomato, lettuce and spicy mayo, served with chunky chips	\$17.50
Mushroom, spinach and pesto rigatoni pasta	\$16.90

Salads

Chicken Caesar salad topped with a poached egg	\$16.90
Thai beef salad with mixed leaf, coriander, red onion, mint and chilli jam dressing	\$16.90
Grilled chicken salad with avocado, cherry tomato and honey mustard dressing	\$16.90
Pumpkin salad with spinach, pine nuts, roast capsicum and fetta	\$14.90
Quinoa salad with peppers, zucchini, spanish onion, eggplant, pumpkin and moroccan spices	\$14.90



Dinner Small

Available 5pm - 9:30pm

Bowl of mixed olives (V) (VG) (GF)	\$6.00
Caprese crispy garlic bread, topped with mozzarella, fresh tomato and basil (V) (VG) (add a bowl of mixed olives for \$5)	\$10.00
MO fries with homemade espresso barbecue sauce and roast pepper tartar (V) (VG)	\$9.50
Aussie cheese board with a selection of 3 local Australian cheeses, served with quince and crackers (VG)	\$18.00
Gourmet bacon, garlic and cheese pot rolls	\$10.50
Mushroom pate, drizzled with truffle oil and served on a toasted sourdough base (V) (VG) (GF)	\$13.50
Baked pork, cheese and quail egg rolls served with ponzu dipping sauce	\$16.50

Dinner Medium

Available 5pm - 9:30pm

Chicken chilli heatwave bites, served with fresh pineapple coleslaw and hot chilli dipping sauce	\$12.50
Tomato and sage rustic meatballs, served in a tomato sauce with a side of toasted sourdough (GF)	\$16.50
MO nachos, served on corn chips with mozzarella cheese, sour cream, guacamole and sweet chilly sauce (add traditional savoury mince for \$5)	\$14.50
Thai thin noodle green salad with basil, tossed in a zesty lemon dressing (V) (VG) (GF) (add chicken for \$5)	\$15.50
Asparagus and radish salad, mixed with cherry tomato and blood orange (V) (VG) (GF)	\$15.50
Savoury share board with a selection of cheeses, cold meats and olives - served with quince, sourdough, crackers and olive oil	\$29.00



Dinner Large

Available 5pm - 9:30pm

MO beef burger, smothered in melted camembert, red onion and mustard - served with MO fries (GF)	\$19.90
Traditional Tunisian chicken bowl, mixed with rice and African spices - served with a side of roti (GF)	\$19.90
Stuffed pulled pork bun, topped with pineapple coleslaw and served with MO fries	\$19.90
Chicken schnitzel breast, served with a side of gravy, lemon slices and MO fries	\$18.90
Chorizo or mushroom rigatoni pasta in a creamy, homemade pesto sauce - topped with spinach and fresh parmesan (VG)	\$18.90
Massaman beef curry pot, served with a bowl of rice and a side of pan cooked roti (GF)	\$19.50
Gourmet crumbed chicken burger, packed with tomato, lettuce and topped with spicy mayo - served with MO fries	\$18.50
Aussie fish and chips, served with homemade tarter sauce and MO fries	\$18.50
Herb, spinach and potato crusted portobello mushroom stack, with roasted red pepper sauce, served with roast pumpkin and pine nut sides (V) (VG) (GF)	\$17.50
Mushroom and pesto conchiglie pasta - tossed with spinach and fresh parmesan (V) (VG)	\$17.90

Dinner Sweet

Available 5pm - 9:30pm

Aussie fig & salted caramel smashed meringue (VG) (GF)	\$9.50
Cherry ripe slice made with a Tim Tam base, served with your choice of cream or ice cream (VG)	\$9.50
ANZAC biscuit banoffee pie, served with King Island triple cream (VG)	\$9.50



Coffee & hot drinks

Espresso, macchiato, flat white, café late, cappuccino, long black, mocha, ristretto, piccolo	\$4.00
Large	\$4.50
Hot Chocolate	\$4.00
Chai Late	\$4.00
Soy, almond, extra shot or decaf	\$0.50

Tea

Tea leaves - English breakfast, earl grey, chai, green, peppermint	\$4.00
Lemongrass & ginger or chamomile	\$4.00

Milkyshakes, Smoothies and Frappe

MO Shake - Vanilla, chocolate, strawberry or caramel	\$6.00
Add a protien boost for \$1	
MO smoothie - Banana & honey, mixed berry or mango	\$6.50
MO Frappe - Apple & mixed beery or pineapple & mint	\$6.50
Raspberry blast frappe	\$6.50
Coffee rush frappe	\$6.50

MO Detox Coolery

Mo Detox Juice - Coconut water, pineapple & fresh thai basil leaves	\$7.50
Mojito - Pineapple, limes and mint crushed together with green apple juice and a dash of ice	\$7.50
Strawberry Mojito - Strawberry, pineapple, limes and mint crushed with ice	\$7.50
Pineberry - Pineapple and blueberries	\$7.50
Blush - Watermelon, strawberry and ice	\$7.50



Freshly squeezed juice

Mix and match you favourites

Orange, apple, pineapple, carrot, celery, watermelon, ginger, beetroot or spinach \$6.50

Cold drinks

Coke, Diet Coke, Coke Zero, Bundaberg ginger beer, lemonade, lemon lime & bitters, tonic, dry ginger ale and soda \$4.00

Iced Coffee, Iced Late, Iced Chocolate or Iced Chai Tea \$5.50

Sparkling mineral water (small) \$4.50

Sparkling mineral water (large) \$9.50

Still mineral water \$4.50

Spirits

Vodka \$8.00

Bombay sapphire gin \$9.00

Bicardi white rum \$8.00

Tequila \$8.00

Rum \$8.00

Jim Beam Black Kentucky straight bourbon \$9.00

Maker's Mark 46 Bourbon \$10.00

Jack Daniels Tennessee whiskey \$8.00

Brandy \$8.00

Malibu \$8.00

Pimms \$6.00



White

	<u>Glass</u>	<u>Carafe</u>	<u>Bottle</u>
Endless 2015 <i>Chardonnay</i> Central Victoria	\$9.00	\$21.00	\$29.00
Snake + Herring 2016 <i>Sauvignon Blanc Semillon</i> Margaret River, Western Australia	\$12.50	\$34.00	\$45.00
Monte Tondo 'Mito' 2015 <i>Soave</i> Venetto, Italy	\$13.00	\$34.00	\$46.00
Loimer 'Lois' 2015 <i>Gruner Vetliner</i> Kamptal, Austria	\$13.50	\$38.00	\$51.00
Credaro 'Kinship' 2015 <i>Chardonnay</i> Yarra Valley, Victoria	\$14.00	\$41.00	\$56.00
Montadam 2016 <i>Pinot Gris</i> Eden Valley, South Australia	\$13.00	\$36.00	\$48.00

Red

	<u>Glass</u>	<u>Carafe</u>	<u>Bottle</u>
Azahara 2015 <i>Shiraz</i> Murray Darling, Victoria	\$9.00	\$21.00	\$29.00
Yangarra 2016 <i>Preservative Free Shiraz</i> MacLaren Vale, South Australia	\$14.00	\$41.00	\$57.00
Crowded House 2015 <i>Pinot Noir</i> Marlborough, New Zealand	\$13.00	\$36.00	\$49.00
Cake Wines 2014 <i>Cabernet Sauvignon</i> McLaren Vale, South Australia	\$12.50	\$31.00	\$42.00
Aquilani 2015 <i>Sangiovese</i> Toscany, Italy	\$13.00	\$36.00	\$48.00



Rosé

Rameau D'Or 'Golden Bough' 2015
Côte de Provence Rosé
Provence, France

<u>Glass</u>	<u>Carafe</u>	<u>Bottle</u>
\$13.00	\$37.00	\$49.00

Sparkling

Bandini NV Prosecco
Venetto, Italy

<u>Glass</u>	<u>Bottle</u>
\$11.00	\$42.00

Beer & Cider

We offer a selection of local and imported beer and cider. Ask your waitstaff for available options.

(V) VEGAN • (VG) VEGETARIAN • (GF) GLUTEN FREE

10% surcharge applies on Public Holidays

Our venue offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, and egg or wheat allergies.