

Moondoggy's Cafe Bar



Home Made Muesli 7.50 / 10.00

with dried fruits and coconut served with natural yoghurt, milk and honey

Fresh Seasonal Fruit Salad with natural yoghurt 7.50 / 10.00

Muesli and Fruit Salad Combo with natural yoghurt, milk and honey 10.00

Cereals Cornflakes, Weet-Bix or Coco Pops with milk 4.00

Fresh Daily Baked Muffin served with butter and jam 4.00

Hot Croissant or Baguette or Turkish toast served with butter and jam 5.50

Hot Croissant with double smoked leg ham, Swiss cheese and chef's tomato relish 9.50

Hot Buttered Toast (2 slices) 4.00

served with jam, marmalade, honey, vegemite or peanut butter

Fruit Toast 2 slices with butter and jam 5.50

Pikelets (2) freshly made, served with jam and whipped cream 4.20

Berry Turkish 13.00

toasted Turkish bread served with fresh ricotta, berry compote and drizzled honey

Moondoggy's Big Brekky 19.00

2 eggs, fried, scrambled or poached, served with bacon, GF Moondoggy's pork, tomato and rosemary sausages, grilled tomato, hash browns, field mushrooms and buttered thick toast

Eggs Benedict

with asparagus, field mushrooms, spinach and poached eggs on muffin with hollandaise sauce 17.00

or with double smoked leg ham, poached eggs and asparagus on muffin with hollandaise sauce 17.00

or with smoked salmon instead of smoked ham 19.00

Chef's Beans and Egg 15.00

house made baked beans cooked with chorizo and served with a poached egg and spinach on Turkish toast

Pancakes Islander

with banana and maple syrup topped with fresh fruit salad 14.00

with ice cream 16.00

Longboard Omelette (served with buttered thick toast)

with tomato, cheddar and chives 15.00

with double smoked leg ham, tomato, cheddar and chives 17.00

with semi dried tomatoes, goat's cheese, spinach and pesto 17.00

Islander Sunrise

avocado, field mushrooms, tomato and homemade pesto on toasted rye bread 15.00

with 2 poached eggs 18.00

Bacon and Eggs

bacon and 2 eggs, fried, scrambled or poached, with buttered thick toast 11.50

puppy portion (1 egg and 1 bacon rasher) 8.50

Eggs and Toast 8.50

2 eggs, fried, scrambled or poached, with buttered thick toast

Bacon and Egg Bopper (2 eggs, 2 bacon) toasted sandwich served with BBQ sauce 11.50

Puppy Bopper (1 egg, 1 bacon) toasted sandwich served with BBQ sauce 8.50

Side Dishes

freshly made hollandaise sauce / homemade chef's spicy tomato relish / berry compote 2.50 each

avocado / hash browns / Heinz baked beans (v) / grilled tomato / field mushrooms / asparagus / egg 3.50 each

bacon / GF pork, tomato and rosemary sausages / double smoked leg ham / chef's baked beans with chorizo 4.00 each

smoked salmon / rib fillet steak 6.00 each

gluten free bread / Turkish bread +1.50

Soy, Skim, Full Cream and Lactose Free Milk available ~ Soy or Lactose Free +50¢
White, Rye, Multigrain, Turkish, Sourdough and GF bread (unless advised white is used)

Please pay at the register ~ 15% surcharge on Public Holidays ~ Thank you for being our guest

FROM 7.00am

Breakfast

Moondoggy's Cafe Bar



Regular/Kids (300ml) 7.00

Large (400ml) 7.50

Jumbo (600ml) 8.50

~ fresh, natural, no preservatives

Fruit Smoothies

Noosa Magic banana, mango, passionfruit, honey, milk, ice cream or yoghurt

Hang 4 strawberry, kiwi fruit, banana, linseeds, honey, milk, ice cream or yoghurt

Strawberry Supreme strawberry, banana, honey, milk, ice cream or yoghurt

Summer Sizzler orange, rockmelon, banana, honey, milk, ice cream or yoghurt

Islander Breeze pineapple, orange, banana, honey, milk, ice cream or yoghurt

Lassies mango or pawpaw, rosewater and yoghurt

Non Dairy Smoothies

Chubby Cheeks pineapple, orange, apple, mango and banana

Pear Delight pear, banana, apple, nutmeg

Vitamin C Delight fruit salad, orange juice, honey

Supplements

Spirulina, Ginseng, Gingko, Guarana, Aloe Vera +1.50

Ginger, Wheatgerm, LSA, Nettle, Dandelion, Lecithin,

Linseeds, Fresh Mint, Parsley, Garlic +50¢

Milkshakes 6.00 (Kids 5.00)

Chocolate, strawberry, vanilla, caramel, banana, coffee or lime

Thickshakes ~ double ice cream +2.00

Segafredo Coffees

Short Black, Ristretto 3.50

Short Macchiato, Piccolo Latte 3.50

Long Black, Flat White, Long Macchiato,

Cappuccino, Doppio Espresso, Latte 4.00

Mugacino, Mocha 4.50

Iced Coffee, Vienna, Affogato 6.00

Babycino 3.00

Extra Strength, Decaf and Flavours +50¢

Chai Latte 4.50

Dandelion Latte 4.50

Chocolate Drinks

Hot Chocolate 5.00

Hot Ciok (Italian thick hot chocolate) 5.00

Iced Chocolate 6.00

Fruit & Vegetable Juices

Gidget's Complexion apple, orange & strawberry

Ginger Spice ginger, carrot & apple

Minty Tang pineapple, mint & watermelon

Energy Boost spinach, capsicum, apple, wheatgerm & cinnamon

Hi Flier beetroot, carrot, apple & celery

Liver Tonic parsley, cucumber, celery, apple & carrot

Liquid Bliss watermelon, pineapple & orange

Skinny Minnie grapefruit, lemon, cucumber & sparkling mineral water

Nectar of the Gods pineapple, orange & mango

Orange Islander orange & pineapple

Quick Cleanse celery, apply, carrot & parsley

Flu Crusher ginger, lemon, orange & garlic

Kahuna Hangover pawpaw, cucumber & orange

Hang 8 cucumber, spinach, celery, capsicum, tomato, onion, carrot & parsley

Orange Juice freshly squeezed R 6.50 L 7.00 J 8.00

Leaf Teas teapot 4.50

English Breakfast, Russian Caravan

Earl Grey Blue, Assam Dhelekat

Darjeeling Himalaya, Australian Daintree

Decaf Orange Pekoe

Cream ~ vanilla & caramel

Chai ~ cinnamon, cardamom, ginger & rose petals

Oolong, Lapsang, Jasmine, Japan Sencha

Iced Tea 5.50

Choose your tea ~ served with lemon & mint

Exotic & Herbal Teas teapot 5.00

Camomile, Dandelion, Peppermint,

Lemongrass ~ organic, Raspberry Leaf ~ organic

Summer Fruit ~ hibiscus, apple, elderberry, currants, strawberry, beetroot, blackberry, raspberry

Echinacea Blend ~ lemongrass, ginger, spearmint

Ginger Kiss ~ ginger, rosella, lemongrass

Mineral & Spring Waters

San Pellegrino 4.50

Spring 3.00

Soy, Skim, Full Cream & Lactose Free Milk available ~ Soy or Lactose Free +50¢

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FROM 7.00am

Drinks

Moondoggy's Cafe Bar



Something to Share 16.00

slices of double smoked leg ham and house cooked corned beef with chunks of Brie and Cheddar cheese and a boiled egg, served with dill pickle and piccalilli with toasted sourdough

Garden Salad tossed with vinaigrette 12.00

with chicken (cajun or plain), double smoked leg ham or goat's cheese 15.00

BLAT toasted sandwich with bacon, lettuce, tomato, avocado 12.00

Bacon and Egg Bopper (2 eggs, 2 bacon) toasted sandwich served with BBQ sauce 11.50

Puppy Bopper (1 egg, 1 bacon) toasted sandwich served with BBQ sauce 8.50

Falafel on Turkish toasted with hommus, avocado and tzatziki 14.00

Cajun Chicken Lavash Wrap with salad and spicy tomato relish 12.00

New York Noosa Style home cooked corned beef with caramelised onion and melted Swiss cheese on toasted Turkish with dill pickle and piccalilli 14.00

Smoked Salmon on Rye with cream cheese, baby capers, avocado, lettuce and red onion 15.00

Steak Sandwich rib fillet on light sour dough with onion jam and fresh tomato salsa 15.00

Double Smoked Leg Ham and Brie Baguette served with dill pickle and Dijon mustard 12.00

Chicken Club Sandwich with hard boiled egg, bacon, tomato and lettuce on Turkish 14.00

Moondoggy's Vege Turkish 13.00 (+3.50 goat's cheese)

oven dried tomato, roast capsicum, grilled eggplant, zucchini and basil pesto

Sandwiches ~ Hearty Old Fashioned ~ Made to Order

(with real butter or homemade mayonnaise)

Salad Sandwich tomato, avocado, onion, lettuce and cucumber 8.50

Chicken plain or cajun or Double Smoked Leg Ham 7.50

Tomato and Tasty Cheese Toastie 6.00

+ salad extras / tasty cheese 0.50

+ brie / goat's cheese / avocado 3.50

+ chicken (cajun or plain), double smoked leg ham, corned beef 4.00

Puppy Sandwich choice of vegemite, jam, honey or peanut butter 4.50

Toasted +50¢ white, rye, multigrain, sourdough (unless advised white is used) ~ Turkish or GF bread +1.50

Beer

XXXX Gold 5.00

Cooper's Pale Ale 6.00

Alhambra 1925 6.50

Crown Lager 6.00

Cider

Tappo Pera (pear) 6.50

Tappo Sidro (apple) 6.50

White Wine

2016 Primo Estate La Biondina Colombard, Virginia Adelaide, SA glass 5.50 bottle 22.00

Bouquet is light, passionfruit and citrus with lively fresh palate ~ the taste of summer

2016 West Cape Howe Chardonnay, Mount Barker, WA 6.00 24.00

Aromas of melon and lychee

2015 West Cape Howe Sauvignon Blanc, Mount Barker, WA 6.00 24.00

Aromas of cut grass and sweet snow peas with tropical fruit and gooseberries

Red Wine

2015 Rob Dolan True Colours Pinot Noir, Yarra Valley, Vic 6.00 24.00

Aromas of cherry like fruit with good intensity

2010 Diego De Almagro Reserva Tempranillo, Spain 6.00 24.00

Ruby red colour with ripe cherry tones with vanilla spices and jammy fruit

Champagne and Sparkling Wine

Ninth Islander NV Sparkling, Tamar Valley, Tas 7.50 30.00

Fragrant pear and delicate floral aromas

Poi Roger NV, Epernay, France 25.00 100.00

Vanilla nougat and honeyed brioche notes with a citrus underlay

Glasses 150ml poured Corkage BYO wine 2.00 per guest

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FROM 11.30am

Lunch

FROM 10.00am

Wine & Beers

Moondoggy's Cafe Bar



Cakes & Biscuits

Let Moondoggy tempt you. Please view our selection of cakes and biscuits in our cake cabinet ~ our cakes and biscuits are made by us.

Rocky Road / Caramel Slice	3.00
Anzac Biscuit / Shortbread	3.50
Afghan Biscuit	4.00
One of our Cakes with whipped cream	6.50

Muffin of the Day with butter or whipped cream or jam	4.20
Pikelets freshly made with jam and whipped cream	4.20

Something to Share 16.00

slices of double smoked leg ham and house cooked corned beef with chunks of Brie and Cheddar cheese and a boiled egg, served with dill pickle and piccalilli with toasted sourdough

Bacon and Egg Bopper (2 eggs, 2 bacon) toasted sandwich served with BBQ sauce	11.50
Puppy Bopper (1 egg, 1 bacon) toasted sandwich served with BBQ sauce	8.50
Afternoon Treat muffin and coffee or tea (after 3pm)	7.00

Sandwiches ~ Hearty Old Fashioned ~ Made to Order

(with real butter or homemade mayonnaise)

Salad Sandwich tomato, avocado, onion, lettuce and cucumber	8.50
Chicken plain or cajun or Double Smoked Leg Ham	7.50
Tomato and Tasty Cheese Toastie	6.00
+ salad extras / tasty cheese	0.50
+ brie / goat's cheese / avocado	3.50
+ chicken (cajun or plain), double smoked leg ham, corned beef	4.00
Puppy Sandwich choice of vegemite, jam, honey or peanut butter	4.50

Toasted +50¢ white, rye, multigrain, sourdough (unless advised white is used) ~ Turkish or GF bread +1.50

Beer

XXXX Gold	5.00
Cooper's Pale Ale	6.00
Alhambra 1925	6.50
Crown Lager	6.00

Cider

Tappo Pera (pear)	6.50
Tappo Sidro (apple)	6.50

White Wine

	glass	bottle
2016 Primo Estate La Biondina Colombard, Virginia Adelaide, SA Bouquet is light, passionfruit and citrus with lively fresh palate ~ the taste of summer	5.50	22.00
2016 West Cape Howe Chardonnay, Mount Barker, WA Aromas of melon and lychee	6.00	24.00
2015 West Cape Howe Sauvignon Blanc, Mount Barker, WA Aromas of cut grass and sweet snow peas with tropical fruit and gooseberries	6.00	24.00

Red Wine

2015 Rob Dolan True Colours Pinot Noir, Yarra Valley, Vic Aromas of cherry like fruit with good intensity	6.00	24.00
2010 Diego De Almagro Reserva Tempranillo, Spain Ruby red colour with ripe cherry tones with vanilla spices and jammy fruit	6.00	24.00

Champagne and Sparkling Wine

Ninth Islander NV Sparkling, Tamar Valley, Tas Fragrant pear and delicate floral aromas	7.50	30.00
Pol Roger NV, Epernay, France Vanilla nougat and honeyed brioche notes with a citrus underlay	25.00	100.00

Glasses 150ml poured Corkage BYO wine 2.00 per guest

Please pay at the register ~ 15% surcharge on Public Holidays ~ Thank you for being our guest

Afternoon Yum Yums

FROM 10.00am

Wine & Beers