

Welcome to Cafe Mocha!

Where coastal vibes meet great coffee and exceptional food! Our passionate team of chefs source only the freshest seasonal ingredients balancing a variety of flavours, colours and textures to create your classic Café favourites with a unique and modern twist. We believe there are no shortcuts to quality & make almost everything from scratch, in house. From our toasted maple granola to our sweet potato flat bread and everything in between!

Please note that the majority of our dishes can be made gluten free, just ask our friendly staff at the counter, or to advise us of any other dietary requirements.

🌿 For our vegan menu, please turn to the last page.

Please place your orders at the counter.

*10% surcharge applies Sundays and *15% public holidays.

tea.

English breakfast	4.6
Green tea	4.6
Earl grey	4.6
Peppermint	4.6
Chamomile	4.6

coffee.

Cappuccino	4.2	4.9
Flat white	4.2	4.9
Latte	4.2	4.9
Mocha	4.2	4.9
Long black	4.2	4.9
Hot Chocolate	4.2	4.9
Chai latte	4.2	4.9
Espresso	3	
Macchiatio/Piccolo	3.6	

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cold drinks.

Cold Press Juices	9
Noahs	4.6
Cans soft drink	3.6
Water	3.6
Sparkling water	4.0

smoothies.

Banana, honey, yoghurt	9.5
Berries, honey, yoghurt	9.5
Acai, cherries, dragonfruit, mango, banana, coconut	11



something light.

Turkish cinnamon raisin toast. 7 (add Biscof biscuit spread. 2)

Banana bread – Housemade, toasted with butter. **8.0**

Toasted artisan sourdough with choice of spread. **6.5**

café classics.

Just eggs – Poached, scrambled or fried on artisan sourdough. **14**

Bacon and egg roll - On Turkish bread with housemade Memphis style bbq & aioli. **12**

Premium bacon and egg roll - Bacon, two eggs, cheese, roquette, potato hash, housemade Memphis style bbq aioli, & onion jam. **17**

BLAT – Bacon, lettuce, avocado, tomato & aioli on Turkish bread. **14.5**

Smashed avocado - On sourdough with sun dried tomato tapenade, creamy feta, pickled beetroot, preserved lemon, and fresh herbs. **18.5**

Nourish Bowl – Spinach, hummus, cherry tomatoes, avocado, pickled beets, zucchini, roast mushrooms, twice cooked sweet potato and smoked salmon **21** (add poached eggs **4**)

Dragon fruit smoothie Bowl – dragon fruit, mango, banana, and coconut topped with seasonal fruit and our house granola. **17**

“Churros” waffles – Our famous waffles served dusted in cinnamon sugar, with house made amaretto ice cream, dulce de leche, almonds and strawberries. **19.5**

our signatures.

Summer vegetable breakfast gnocchi – Handmade gnocchi with peas, zucchini, spinach, asparagus, basil, speck, feta cream, a poached egg, chorizo, and lemon crumb. **23.9**

Potato croquette eggs benny - Potato croquettes with wilted spinach, a poached egg, smoked salmon, (or bacon), hollandaise, pickled onion, capers and fresh herbs **22.9**

Truffle bruschetta - Sautéed mushrooms, speck, Spanish onion, cherry tomato, spinach on a slice of grilled sourdough with truffled fetta and a poached egg **19**

Asian style omelette - Mushroom XO and soy infused eggs served with honey and chilli roasted peanuts, garlic marinated cucumbers, pickled ginger, pickled chilli, fresh herbs, & optional “hellfire oil”. **21.9**

Sweet potato flatbread - With hummus, cherry tomatoes, pickled cabbage, avocado, feta, dukkah, a poached egg, and fresh herbs. **21.50**

breakfast 7 - 11:30

lunch.

Karaage chicken 'Poke' Bowl - Crispy fried karaage chicken with brown rice, wakami seaweed salad, mixed leaves, cucumber, apple, daikon, house made kimchi, kewpie mayo, pickled ginger, coriander **21.9**

Café Mocha signature Asian style Salad - Sticky glazed pork belly, mixed leaves, crushed peanuts, cucumber, cherry tomatoes, pickled ginger, pickled chilli & fresh herbs. **21.9**

Fish tacos (3) – Grilled barramundi served on toasted corn tortillas with tomato, onion, cucumber salsa, black beans, avocado, feta, and tomatillo sauce. **19**

Steak tacos (3) – Seared marinated steak served on toasted corn tortillas with tomato, onion, and cucumber salsa, black beans, avocado, feta, and tomatillo sauce. **19.5**

Grilled barramundi – Grilled barramundi with hand cut chips, fennel salad, preserved lemon aioli. **24**

Chicken gyros – Grilled marinated chicken breast, served with Greek style salsa, creamy feta, topped with yoghurt dressing in a toasted pita pocket. Served with chips. **20**

burgers.

All burgers served with beer battered fries.

Schnitzel burger - Avocado, lettuce, tomato, bacon & aioli served on a milk bun with chips. **17**

Karaage chicken burger – Karaage chicken with crispy marinated Asian slaw on a milk bun with wasabi mayo and chips. **18.5**

Steak sandwich – Scotch filled steak on grilled sourdough with beetroot and onion relish, rocket, tomato, aioli. Served with chips. **20**

sandwiches and wraps.

On your choice of bread (white, wholemeal, Turkish, seeded sourdough, soy and linseed gluten free or a wrap)

Salad – Lettuce, tomato, carrot, cucumber, beetroot, avocado & citrus dressing. **10**

Roast Turkey - Camembert, cranberry jam & roquette. **13**

Vegetable wrap – Hummus, mixed leaves, roast mushrooms, twice cooked sweet potato, feta cheese, beetroot and onion relish and dukkah on a toasted wrap. **17**

toasties.

Cuban sandwich – Double smoked ham with jalapenos, pickles, mustard, pickled cabbage, aioli and cheese, on butter toasted Turkish bread. **17**

Club sandwich - Bacon, house smoked chicken, lettuce, tomato, avocado, aioli and cheese on toasted Turkish bread. **17**

Tuna melt - Tuna mixed with roasted capsicum, chilli, aioli, shallots, tomato, pickles, and Spanish onion on butter toasted sourdough with celery salt. **16**

lunch 11:30 - 2:30

sides.

Beer battered steak fries with aioli 8

Truffle parmesan fries 12

extras.

Spinach 3

House made potato hash 3

Avocado 3.5

Caramelised sweet potato 4

Fetta 3.5

Mushrooms 4

House made Dukkah 3.5

Eggs (x2) 4

Bacon 4

Marinated haloumi 4

Smoked salmon 6

vegan breakfast.

(please quote vegan menu item when ordering)

Vegan Smoothie bowl – Dragon fruit, cherries, coconut, banana, mango topped with house made granola and fresh seasonal fruits. 17

Smashed avocado – On sourdough with pickled beetroot, preserved lemon, cherry tomatoes, dukkah, sun dried tomato tapenade and herbs. 18.5

Vegan Sweet potato flatbread - With hummus, cherry tomatoes, pickled cabbage, avocado, dukkah, and fresh herbs. 21

vegan lunch.

Vegan Roast vegetable wrap – Hummus, mixed leaves, roast mushrooms, twice cooked sweet potato, beetroot and onion relish and dukkah on a toasted wrap. 17

Vegan Salad sandwich – Lettuce, tomato, carrot, cucumber, beetroot, avocado, with citrus dressing on your choice of bread. 10

Vegan Tofu 'Poke' Bowl - Tofu with brown rice, wakami seaweed salad, mixed leaves, cucumber, apple, daikon, house made kimchi, pickled ginger, coriander. 21.9

sides

extras

vegan