

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	4.5
Green tea	4.5
Earl grey	4.5
Peppermint	4.5
Chamomile	4.5

coffee.

Cappuccino	3.9	4.6
Flat white	3.9	4.6
Latte	3.9	4.6
Mocha	3.9	4.6
Long black	3.9	4.6
Hot Chocolate	3.9	4.6
Chai latte	3.9	4.6
Espresso	3	
Macchiatio/Piccolo	3.6	

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cold drinks.

Cold Press Juices	8
Noahs	4.6
Cans soft drink	3.5
Water	3.5
Sparkling water	3.8

smoothies.

Banana, honey, yoghurt	9
Berries, honey, yoghurt	9
Acai, cherries, dragonfruit, mango, banana, coconut	10

something light. (AVAILABLE ALL DAY)

Turkish cinnamon raisin toast. 6.5 (add our house specialty ginger biscuit spread. 2)

Banana bread – Housemade, toasted with butter. 7.0

Toasted artisan sourdough with choice of spread. 6.5

café classics.

Just eggs – Poached, scrambled or fried on artisan sourdough. 13

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. 16.5

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

Mediterranean Smashed avocado - On sourdough with pickled beetroot, preserved lemon, Mediterranean salsa, dehydrated olives, fetta & herbs 17.5

Salmon eggs benny – Served with wilted spinach, creamy Danish fetta, poached eggs, hollandaise sauce, pickled onion, capers, fresh herbs, salsa verde' on toasted brioche. 21.9

Nourish bowl – Hommus, beetroot falafels, twice cooked sweet potato, avocado, smoked salmon & corn salsa served in a bowl of citrus dressed baby spinach & pickled cabbage. 19 (add a poached egg 21)

Corn fritters – With avocado, fetta, tomato salsa, rocket, turmeric flaked almonds & a poached egg. 19

Acai Bowl – Acai, cherries, dragonfruit, coconut cream, banana, mango topped with house made granola & fresh seasonal fruits. 17

PB & J Waffles – Our famous waffles served with house made peanut butter & jelly ice cream, peanut brittle, fresh berries, bananas & peanut maple syrup. 18.5

our signatures.

Breakfast gnocchi – Handmade gnocchi with crispy sweet potato, mushrooms, spinach, parmesan croutons, smokey bacon, creamy fetta & a poached egg. 22.9

Sweet potato flatbread - Middle Eastern style with hummus, pickled cabbage, cherry tomato, avocado, fetta, dukkah & a poached egg. 20.90

Truffle scrambled eggs - On caramelised sweet potato, sautéed mushrooms, kale, haloumi & truffle oil. 19.5

Asian style omelette - Mushroom XO & soy infused eggs served with ground chilli pork, honey & chilli roasted peanuts, garlic marinated cucumbers, pickles ginger, pickled chilli, fresh herbs, & optional "hellfire oil" 20

Turkish eggs - Poached eggs served with spiced yoghurt, sauteed mushrooms & kale, dukkha, & house made grilled naan bread 19

breakfast 7 - 11:30

lunch.

Karaage chicken 'Poke' Bowl - Crispy fried karaage chicken with brown rice, wakami seaweed salad, mixed leaves, cucumber, apple, daikon, kimchi, kewpie mayo, pickled ginger, coriander **19.90**

Café Mocha signature asian style Salad - Sticky glazed pork belly, mixed leaves, crushed peanuts, pickled ginger, pickled chilli & fresh herbs. **19.50**

Fish tacos (3) – Rocket, cabbage and corn dressed with a smoky paprika mayonnaise, avocado, grilled barramundi topped with chimichurri. **19**

Brisket tacos (3) – Rocket, cabbage and corn dressed with a smoky paprika mayonnaise, avocado, 24hr slow cooked brisket topped with chimichurri and jalapenos. **19.5**

Grilled barramundi – Dukkah crusted barramundi with hommus, fried sweet potato, rocket and citrus salad and native Australian finger limes. **22**

Chicken Gyros – Marinated grilled chicken with rocket, fetta, salsa verde, cucumber and tomato served in a pita bread pocket with Moroccan spiced chips **18.5**

Squid salad– Fried salt and pepper squid served with aioli and Greek salad. **19**

burgers.

All burgers served with beer battered fries.

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

Karaage chicken burger – Karaage chicken with crispy marinated Asian slaw on a potato bun with wasabi mayo and chips. **18**

Pulled brisket burger – Smoked pulled brisket with Cajun style slaw served on a soft potato bun with aioli and house Memphis style bbq. **19.5**

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. **9.5**

Roast Turkey - Camembert, cranberry jam & roquette. **11**

Roast vegetable wrap – Hommus, mixed leaves, beetroot falafels, twice cooked sweet potato, roast mushrooms, pickled cabbage, fetta, avocado, cucumber, tomato and dukkah on a toasted wrap. **17**

toasties.

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

Chicken and cheese toastie - House smoked chicken, bacon, avocado, tomato, cheese & aioli on Turkish bread. **16**

Chilli pork toastie - Ground chilli pork on toasted brioche with kimchi, wasabi mayo, cheese and coriander. **17**

Ham cheese toastie - Thick cut double smoked ham, cheese & tomato on Turkish bread. **13**

BLAT- Bacon, lettuce, avocado, tomato & aioli on Turkish bread. **14.50**

lunch 11:30 - 2:30

sides.

Beer battered steak fries with aioli 7.5

Truffle parmesan fries 12

extras.

Spinach 2.5

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

Fresh cold smoked salmon 6

vegan breakfast.

Vegan Acai bowl – Acai, cherries, dragonfruit, coconut cream, banana, mango topped with house made granola and fresh seasonal fruits. 17

Vegan Mediterranean Smashed avocado – On sourdough with pickled beetroot, preserved lemon, dehydrated olives, and herbs. 17

Vegan Sweet potato flatbread - Middle Eastern style w/ pickled cabbage, pickled beetroots, cherry tomatoes, avocado, hummus, dukkha & herbs. 19

Vegan Nourish bowl - Hommus, beetroot falafels, twice cooked sweet potato, avocado, and corn salsa served in a bowl of citrus dressed baby spinach and pickled cabbage. 17.5

vegan lunch.

Vegan Roast vegetable wrap – twice cooked sweet potato, mushrooms, beetroot falafels, hummus, spinach, avocado, dukkha, pickled cabbage, tomato & cucumber with citrus dressing. 17

Vegan Salad Wrap – Lettuce, tomato, carrot, cucumber, beetroot, avocado & citrus dressing. 9.5

Vegan Roast sweet potato - Pickled beets, twice cooked sweet potato & roquette on sourdough. 10.5

Vegan Nourish bowl - Beetroot falafels served in a bowl of baby spinach, avocado, pickled cabbage, cherry tomatoes, corn salsa, twice cooked sweet potato, citrus dressing & fresh herbs. 18.5

Vegan Tofu 'Poke' Bowl - Tofu with brown rice, wakami seaweed salad, mixed leaves, cucumber, apple, daikon, kimchi, pickled ginger, coriander. 18