

# M O S E L L E S

18 SPRINGFIELD LAKES BOULEVARD, SPRINGFIELD LAKES

## ALL DAY MENU



<b>EGGS + SOURDOUGH</b> G.F.O V 13.0 two eggs your way + tomato relish	<b>ROAST PUMPKIN SALAD</b> 19.5 roasted pumpkin   walnuts   meredith goat cheese   green herb dressing + ADD POACHED EGG \$3 + + ADD CHICKEN \$5 + + ADD SALMON \$6 +
<b>BREKKIE BURGER</b> G.F.O V.O. 17.0 bacon   egg   tomato relish   spinach   cheese   hash brown   hollandaise V.O: SWAP MEAT FOR MUSHROOMS + ADD SIDE: HALOUMI \$5 +	<b>HALOUMI + QUINOA SALAD</b> V G.F. 19.5 cucumber   tomatoes   spanish onions   roasted pumpkin   quinoa   avocado   mesclun   lemon mint dressing + ADD POACHED EGG \$2 + + ADD CHICKEN \$5 + + ADD SALMON \$6 +
<b>GRANOLA</b> V 18.0 w seasonal fruit   Greek yoghurt   milk passionfruit coulis   coconut slices	<b>CLASSIC FISH + CHIPS</b> 24.0 beer battered fish   shoestring fries   tartare sauce   garden salad
<b>PANCAKES OR CRÊPES</b> V 19.0 your choice of pancakes or sweet crêpes w fresh bananas   strawberries   vanilla ice cream   pistachio praline   chocolate ganache	<b>CHICKEN + BACON PASTA</b> V.O. 25.0 w roasted tomatoes   spinach   creamy parmesan + garlic white wine sauce on linguine V.O: SWAP MEAT FOR MUSHROOMS + ROASTED PUMPKIN
<b>SMASHED AVO</b> G.F.O V 20.5 topped w haloumi   two poached eggs   roasted tomatoes   dukkah   balsamic glaze   wild grain sourdough   beetroot hummus + ADD SIDE: BACON \$6 +	<b>AMERICAN BREAKFAST</b> 25.5 two eggs fried   pancake w butter + maple syrup   bacon   hash browns   chipolatas + ADD SIDE: ROASTED TOMATOES \$4 +
<b>CORN FRITTER</b> G.F V.O. 21.0 w bacon   two poached eggs   avocado   tomato relish V.O: SWAP MEAT FOR MUSHROOMS + ADD SIDE: HALOUMI \$5 +	<b>BIG BREKKIE</b> G.F.O V.O. 25.9 two eggs your way   bacon + chipolata   mushrooms   roasted tomatoes   hash brown   tomato relish   sourdough V.O: SWAP MEAT FOR HALOUMI + AVOCADO + ADD SIDE: AVOCADO \$4 +
<b>BASIL BRUSCHETTA</b> V 20.0 house made basil pesto   roast tomatoes   poached eggs   rocket   grana padano + sourdough toast	
<b>MUSHROOM BREAKFAST</b> 20.0 sauteed mushroom   two poached eggs   meredith goat cheese   Spinach   sourdough	
<b>BENEDICT</b> G.F.O V.O. 20.0 w two poached eggs   spinach   hollandaise   sourdough WITH YOUR CHOICE OF: BACON OR HAM OR SMOKED SALMON OR MUSHROOMS + ADD SIDE: HASH BROWN \$4 +	
<b>VEGGIE OMELETTE</b> G.F.O V.O. 20.0 three eggs   olives   baby spinach   roasted capsicum   enoki mushrooms   parmesan cheese   tomato relish   wild grain sourdough + ADD SIDE: CHIPOLATA \$5 + + ADD SIDE: BACON \$6 +	

## KIDS Menu

(AGES 12 & UNDER ONLY)

toast [vegemite or peanut butter or jam]	6.0
ham + cheese toastie	8.0
egg + toast	10.0
pancake [w ice cream, maple syrup + sprinkles] + ADD seasonal fruit \$3	10.0
fish + chips + tomato sauce	10.0
tempura chicken nuggets + chips + tomato sauce	10.0
big brekkie [toast, bacon, egg, hash brown]	13.0
cheese burger w tomato sauce + fries	13.0

## ORDER AND PAY AT COUNTER

15% SURCHARGE ON PUBLIC HOLIDAYS

V VEGETARIAN V.O. VEGETARIAN OPTION D.F DAIRY FREE  
G.F GLUTEN FREE G.F.O GLUTEN FREE OPTION

HAVE A CHAT TO OUR STAFF ABOUT VEGAN + DAIRY FREE OPTIONS  
© HAPPY TO ACCOMMODATE ALL DIETARY REQUIREMENTS, WHERE WE CAN ©

MENUS SUBJECT TO CHANGE AT ANY TIME

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and dairy are used in our kitchen. Not every individual  
ingredient is listed. We do our best to avoid cross  
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22 JAN 2021

# DRINKS + SIDES + BAKES



## HOT

	cup	mug
double espresso	4.5	
long black	4.8	5.5
flat white	"	"
latte	"	"
cappuccino	"	"
mocha	5.2	5.9
hot chocolate	"	"
chai latte	"	"
affogato [double shot espresso w ice cream]	6.0	
babycino + marshmallow	1.5	
T2 pot of tea* 500ml *english breakfast, peppermint, green, earl grey		5.5

## EXTRAS

extra shot or decaf	0.7
milk: soy, almond, lactose free	0.7
syrup: caramel, honey, vanilla, hazelnut	0.7
add malt	0.7
scoop ice cream	1.5

## BYO

alcohol per person	4.0
cakeage per person	1.0

## SIDES

egg	3.0	chipolata	5.0
roasted pumpkin	4.0	bacon	6.0
roasted tomatoes	4.0	smoked salmon	6.0
sautéed spinach	4.0	goat cheese	5.0
hash brown	4.0	saucés	
avocado	4.0	hollandaise	2.0
mushrooms	4.0	tomato relish	2.0
side garden salad	4.0		
haloumi	5.0		

## COLD

kids milkshake ^#	5.0
iced coffee   mocha   choc # - over ice	6.0
- over ice cream topped w cream	7.0
milkshake ^#	6.5
thickshake ^#	8.5
^flavours: chocolate, vanilla, lime, strawberry, caramel, banana	
#milks: soy, almond, lactose free	+ 1.0
add: malt	+ 0.7

## SWEET

peach iced tea	5.0
lemon lime + bitters	6.0

## SMOOTHIE

banana [w honey, cinnamon, natural yoghurt, vanilla ice cream]	8.0
mango [w natural yoghurt, vanilla ice cream]	"

## FRAPPÉ BLENDED ICE DRINK

mint + lychee                      d.f. [w lemonade]	8.0
tropical                              d.f. [w o.j. + passionfruit, mango, banana]	"
coffee   mocha   choc [w syrup, milk, ice cream, topped w cream]	"

## TOASTIES & BAKES

plain croissant w jam	6.5
almond croissant	8.5
ham cheese croissant	8.0
ham cheese toastie	8.0
banana bread w butter	6.5
thick cut fruit toast x 2 [w butter + cinnamon dusting]	7.0
thick cut toast x 2 white sourdough or wild grain sourdough [includes: vegemite or peanut butter or jam]	7.0

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# BURGERS

Choose your bun from Milk bun/ Gluten Free



ORDER BY PHONE  
07 3381 9046  
BURGERS FROM 10AM

## The Boss Burger \$18.00

Premium quality Beef patty with Lettuce, Tomato, Onion, Detroit pickles, Cheese, Smoked Bacon and Boss sauce.

## Cheesy Americano \$18.00

Premium quality Beef patty with Spanish Onion, Detroit Pickles, American Cheese, Smoked Bacon with house made Mustard, Mayo and Tomato Ketchup.

## Smokey Boss \$18.00

Premium quality Beef patty with Lettuce, Tomato, Onion Rings, Jalapeno, American Cheese, Smoked Bacon with house made Smokey BBQ Sauce.

## Reuben Burger \$18.00

Premium quality Beef patty with Lettuce, Cornichons, Swiss Cheese, Smoked Bacon and Horseradish Mayo.

## Grilled Chicken Burger \$18.00

Grilled thigh fillet with Lettuce, Tomato, Onion, Detroit Pickles, Cheese, Garlic Mayo and homemade Peri Peri Sauce.

## Crispy Chook \$18.00

Crispy Tenderloins with Lettuce, Tomato, Onion, Detroit Pickles, Cheese and Boss Chilli Mayo.

## Shroomburg \$18.00

Crispy Portobello Mushroom with Lettuce, Tomato, Onion, Detroit Pickles, Cheese, Garlic Mayo and Tomato Relish.

## Vegi Burger \$18.00

Mixed Vegetable patty with Lettuce, Tomato, Onion, Detroit Pickles, Cheese, Herb and Spice mayo.

## Big Boss Burger \$21.00

Double Beef patty and Double Cheese with Lettuce, Tomato, Onion, Piccalilli, Smoked Bacon and Chipotle Mayo.

## Boss with the Lot \$21.00

Premium quality Beef patty with Cheese, Lettuce, Tomato, Onion, Pickles, Beetroot, Pineapple, Fried Egg, Smoked Bacon and Chipotle Mayo.

**BURGER, CHIPS AND DIP COMBO \$25.00**

## SIDES


Onion Rings \$7.00

Hot Chips  
Small \$5.00  
Large \$9.00

**BURGER, CHIPS AND DIP COMBO \$22.00**

## ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ EXTRAS ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Beef Patty \$5.00 | Bacon \$3.00 | Egg \$3.00 | Cheese \$1.00  
Avocado \$3.00 | Beetroot \$2.00 | Pineapple \$2.00

 : Vegetarian



# DINNER ONLY



## ROAST PUMPKIN SALAD 19.5

roasted pumpkin | walnuts |  
meredith goat cheese | green herb dressing

- + ADD POACHED EGG \$3 +
- + ADD CHICKEN \$5 +
- + ADD SALMON \$6 +

## HALOUMI + QUINOA SALAD V G.F. 19.5

cucumber | tomatoes | spanish onions |  
roasted pumpkin | quinoa | avocado |  
mesclun | lemon mint dressing

- + ADD POACHED EGG \$2 +
- + ADD CHICKEN \$5 +
- + ADD SALMON \$6 +

## CLASSIC FISH + CHIPS 24.0

beer battered fish | shoestring fries |  
tartare sauce | garden salad

## CHICKEN + BACON PASTA V.O. 25.0

w roasted tomatoes | spinach | creamy  
parmesan + garlic white wine sauce on  
linguine

V.O: SWAP MEAT FOR MUSHROOMS + ROASTED PUMPKIN

## SIDES

### CALAMARI RINGS 16.0

side salad | aioli

### DEVIL BITES 12.0

crispy fried chicken wings |  
smokey BBQ sauce



### PANCAKES OR CRÊPES V 19.0

your choice of pancakes or sweet crêpes  
w fresh bananas | strawberries | vanilla  
ice cream | pistachio praline |  
chocolate ganache

## COLD DRINKS

kids milkshake ^# 5.0

iced coffee | mocha | choc #  
- over ice 6.0  
- over ice cream topped w cream 7.0

milkshake ^# 6.5

thickshake ^# 8.5

^flavours: chocolate, vanilla,  
lime, strawberry, caramel, banana

#milks: soy, almond, lactose free + 1.0

add: malt + 0.7

## SWEET

peach iced tea 5.0

lemon lime + bitters 6.0

## SMOOTHIE

banana 8.0  
[w honey, cinnamon, natural yoghurt, vanilla ice cream]

mango "  
[w natural yoghurt, vanilla ice cream]

## FRAPPÉ BLENDED ICE DRINK

mint + lychee d.f. 8.0  
[w lemonade]

tropical d.f. "  
[w o.j. + passionfruit, mango, banana]

coffee | mocha | choc "  
[w syrup, milk, ice cream, topped w cream]

## ALCOHOL

### BEERS

corona  
great northern  
coopers green  
asahi

\$7.50

### WINE

rose  
pinot noir  
sauvignon blanc

### BY GLASS

7.5  
7.5  
7.5

### BY BOTTLE

29.99  
29.99  
29.99

### CRAFT BEERS

\$12.0

### VODKA CRUISERS

\$12.0

### CIDERS

\$8.0

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