

MOOSE & GIBSON

BREAKFAST

All Day

Coconut Soaked Quinoa house made bircher with fresh berries, sunflower seeds, toasted almonds and honey yoghurt
\$13.40

Certified Free Range Eggs any way you like, with freshly toasted sourdough and truffle butter
\$11.90

Zucchini & Corn Fritters with haloumi, rocket and tomato relish
\$16.70

Waffles with caramelised banana, sugared pecans with butterscotch sauce with vanilla mascarpone
\$18.90

Eggs Benedict leg ham on toasted sour dough with wilted spinach and hollandaise
\$17.90

Omelette leg ham, caramelised onion, brie with spinach served on sour dough
\$16.50

Black Pudding Potato Cakes with fried eggs wilted spinach and paprika aioli
\$17.40

Avocado with Poached Eggs & Smoked Salmon with multigrain toast Dukkah and lemon oil
\$17.90

Mad Moose eggs any way, free range rindless bacon, field mushrooms, chorizito, oven roasted tomato, wilted spinach, black pudding, house made beans and toasted sour dough
\$21.90

Baked Potted Eggs two free range eggs baked with a rich herb tomato sauce, locally made chorizo, olive tapenade and baby spinach served with toasted ciabatta and blood plum balsamic
\$18.90

Extras \$4.00

Avocado, spinach, tomato, mushroom, haloumi, beans, bacon, chorizito, black pudding

* gluten free bread available for an additional \$2.00



share your experience! @mooseandgibson #mooseandgibson

15% surcharge applies on public holidays

MOOSE & GIBSON

LUNCH

From 11:30

Gnocchi with a mild creamy blue cheese sauce, spinach, with parmesan and prosciutto crumble
\$16.90

Portuguese Chicken Burger with baby cos lettuce, roma tomato, chilli and lime aioli served with wafer potato chips
\$16.90

Slow cooked smoked Lamb Shoulder Burger with rocket, roma tomato, herbed fetta, served with wafer potato chips
\$16.90

The Gibson Croque Monsieur toasted golden with leg ham, gruyere and red cheddar cheese with salad greens
\$16.90

*The Vegetarian Country Salad rocket, quinoa, chickpea, house semi dried tomatoes field mushroom
with a creamy herbed fetta dressing*
\$14.90

*Pulled Pork Salad red quinoa, watercress, toasted corn, spanish onion and diced Roma tomatoes
with honey mustard dressing*
\$15.90

* gluten free bread available for an additional \$2.00

Please see our cabinet for our daily selection of sweets and savouries



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MOOSE & BEER

HOT DRINKS

Espresso, doppio, short macchiato
\$2.80

Piccolo, long macchiato, long black
\$3.30

Flat white, cappuccino, latte, mocha, hot chocolate, chai latte
\$3.80

Extras \$0.50

Caramel, vanilla, hazelnut, soy, zymil, extra shots, decaf, mug

Tea \$4.00

*English Breakfast, Earl Grey, Green, Peppermint, Chai,
Chammomile*

COLD DRINKS

Smoothies *see our specials*
\$6.00

Iced coffee, iced chocolate and iced mocha
\$6.00

Milkshakes

Chocolate, caramel, vanilla, strawberry
\$5.00

Coke, Diet Coke, Coke Zero
\$3.50

Orange or Apple juice
\$4.5

Soho Beverages

*Lemonade, orange & passionfruit, ginger beer, pink grapefruit,
blood orange, peach tea*
\$4.50

San Pellegrino Sparkling Mineral Water
250ml \$4.50 / 1ltr \$7.50

ON TAP

Ruby Tuesday Amber Ale
\$8.00

Bulmers Apple Cider
\$7.5

Peroni Nastro Azzurro
\$8.00

BOTTLED

Cascade Light
\$6.50

Peroni Leggara
\$7.00

Asahi
\$8.00

Stone & Wood Pacific Ale
\$8.00

Corona
\$8.00

Cloudy Head Pear Cider
\$8.00

Monteith's Pear Cider
\$8.00

WINE

Deakins Est Chardonnay (187ml)
\$8.50

Deakins Est Shiraz (187ml)
\$8.50

Azahara Pinot Chardonnay (187ml)
\$8.50