



mossgreen
CAFE

BREAKFAST

Toast

A choice of Sourdough, Rye or Fruit Toast **5.50**
Served with butter, raspberry jam or orange marmalade, and vegemite

Bircher Muesli

Made with skinny milk and skinny yoghurt served with fresh mangoes and bananas **8.0**

Fruit Salad

Eight different fruits served with passion fruit yoghurt **8.50**

Porridge

Served with bananas, maple syrup, palm sugar and cinnamon **8.00**

Vegetarian Quesadilla

Tortillas toasted with paprika relish, avocado, tomatoes, cheese and mild jalapenos **12.00**

Ham Quesadilla

Tortillas toasted with ham, cheese, avocado, tomatoes and mild jalapenos **12.90**

Choice of Pastries

3.90

LUNCH

Soup of the Day

9.50

Ficelle (Parisian-style baguette served with prosciutto, Swiss cheese and a touch of extra virgin olive oil) **7.90**

Baguette

(Made with salami, paprika relish, tomato, rocket salad, Swiss cheese and mayo) **8.90**

Vegetarian Baguette

(Paprika relish, mayonnaise, tomato, rocket salad and Swiss cheese) **8.50**

Vegetarian Quesadilla

Tortillas toasted with paprika relish, avocado, tomatoes, cheese and mild jalapenos **12.00**

Ham Quesadilla

Tortillas toasted with ham, cheese, avocado, tomatoes and mild jalapenos **12.90**

CHOICE OF SANDWICHES MADE ON *BAKER D. CHIRICO* BREAD

Casalinga Bianco with organic poached chicken breast, baby cos lettuce, celery, remoulade and chives **9.50**

Banette of Montpellier with tuna, Spanish onion, chives and mayo **8.50**

Mallorcan-style Antipasto Platter

Made with jamón serrano, aged Manchego cheese, queso fresco cheese, white anchovies, cornichons and red peppers. Platter for Two: **26.90** **18.90**

SALADS

L.A style crab salad

Cooked Blue crab meat mixed with bay cos lettuce, avocado, coriander served with toasted flour tortillas and balsamic style dressing **19.00**

Chicken and mango salad

Poached chicken breast on a bed of rocket mixed with mangoes, grapes, strawberries, snowpeas, coriander and spring onion with champagne style dressing a toasted almonds **18.50**

Thai eye fillet salad

Eye fillet medium rare done on a bed of rocket with lebanese cucumbers cherry tomatoes spring onion and dressed with a Thai style dressing **19.50**

Smoked Trout Salad

Fillet of smoked trout, deboned, marinated with lemon, lime, capers and onions and served with rocket and avocado **18.00**

DRINKS

LAVAZZA COFFEE

Regular **3.50**

Soy **3.80**

Decaf **3.80**

Mocha **3.80**

Hot Chocolate **3.50**

Iced Coffee **4.50**

Iced Chocolate **4.50**

Smoothies – Raspberry or Banana **4.50**

Milkshakes: Chocolate, Banana or Strawberry **4.00**

JUICE

Freshly Squeezed Orange Juice **4.80**

Freshly Squeezed Apple Juice **5.00**

Mixed Juice **5.00**

(Apple, carrot and celery with a touch of ginger)

GRAVITY ORGANIC TEA

English Breakfast **3.80**

Earl Grey **3.80**

Lemongrass and Ginger **3.80**

Peppermint **3.80**

Chamomile **3.80**

Green Tea **3.80**

Chai Tea **3.80**

SAN PELLEGRINO

Aranciata Rossa **3.80**

Chinotto **3.80**

Limonata **3.80**

Mineral Water **3.80**

Coca-Cola **3.80**

Diet Coca-Cola **3.80**

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