

BREKKIE ALL DAY

TOASTS, SOURDOUGH, MULTIGRAIN OR FRUIT WITH YOUR CHOICE OF CONDIMENTS GLUTEN FREE +1	9
TWO EGGS ON TOASTS POACHED, SCRAMBLED OR FRIED	13
OAT PORRIDGE (V)(VEO)	17
FRESH BERRIES, FRUIT COMPOTE, BRAN, LINSEED	
CINNAMON TOASTED GRANOLA (V)	16
WITH STEWED RHUBARB, BANANA, HONEY YOGHURT	
THE SHORTEST STRAW (V)(GFO) <span>NEW</span>	21.5
BRIOCHE FRENCH TOAST, STRAWBERRIES, ELDERFLOWER CRÈME FRAICHE, BALSAMIC & GINGERNUT CRUMBS	
BIG TROUBLE IN LITTLE CHINA (VO)	18
FRIED EGGS, OYSTER SAUCE, FRESH CHILLI, SPRING ONIONS ON SOURDOUGH TOAST	
CHILDREN OF THE CORN (V) <span>NEW</span>	21
SWEETCORN FRITTERS, MINT YOGHURT, KASUNDI, POACHED EGG	
THE FLYING BURRITO BROTHERS (V)	22.5
BREAKFAST BURRITO WITH SCRAMBLED EGG, CORN AND BEAN SALSA, SOUR CREAM, POTATO SPICED RICE, CHEESE, TOMATILLO SAUCE WITH BACON +5	

TRADITIONALS

SOMETHING SWEET

ADVENTUROUS

HUNGRY?

BAGHDAD EGGS (V)(GFO) <span>👍</span>	22
FRIED EGGS LIKE NO OTHER, GARLIC & SPICES, HARISSA, TAHINA, LENTILS, SMOKED EGGPLANT, MINT, PITA BREAD	
GETTING ALL MUSHY AND STUFF (V)(VEO)(GFO) <span>👍</span>	21.5
GARLIC AND THYME ROASTED MUSHROOMS, WHIPPED FETA, WHITE TRUFFLE OIL, CRISPY KALE ON SOURDOUGH ADD POACHED EGG +3	
EL HEFE (V)(VEO)(GFO)	22
SMASHED AVOCADO, CORIANDER PESTO, JALAPENOS, SHANKLISH, TOASTED CORN, POACHED EGG ON MULTIGRAIN TOAST	
POPEYE THE SAILOR MAN (V)(GFO)	18.5
SPICED CREAMED SPINACH, DUKKAH, POACHED EGG ON SOURDOUGH	
GROUND CONTROL TO MAJOR TOM'S (V)(GFO) <span>NEW</span>	20.5
HEIRLOOM TOMATO BRUCSCHETTA ON SOURDOUGH TOAST, WITH WHIPPED CHEVRE, CRUMBED EGG, SMOKED ALMONDS	
SIDES ALL DAY	
EXTRA EGG	3
BACON/PORK&FENNEL SAUSAGE	5
POACHED CHICKEN	5.5
SMOKED SALMON	6
SMASHED AVOCADO	5.5
MUSHROOMS/POTATO ROSTI	5
SPINACH/ROAST TOMATO	4.5
FETA CHEESE	3
SAUCES (KETCHUP/RELISH/ DIJONNAISE/SRIRACHA)	1
(V) = Vegetarian	(VO) = Vegetarian
Option	
(VE) = Vegan	(VEO) = Vegan Option
(GF) = Gluten Free	(GFO) = Gluten Free
Option	

\*10% surcharge applies to dine-in on weekends

LUNCH FROM 11:30

SPICED LAMB WRAP (VO) <span>NEW</span>	22
WITH SPINACH, KALE, FETTA & HALLOUMI CHEESE, FRESH HERBS, SERVED WITHSUMAC ONION & FENNEL SALAD	
MOOSE BURGER + CHIPS (GFO) <span>👍</span>	24
BEEF PATTY, LETTUCE, TOMATO, CARAMELISED ONION, DILL, PICKLES, DIJONNAISE, CHEESE, TOMATO SAUCE	
SUSHI BOWL (VO)(GF) <span>NEW</span>	23
SUSHI RICE, HOT SMOKED SALMON, SEAWEED SALAD, EDAMAME SHREDDED CABBAGE, SOFT POACHED EGG, FURIKAKE	
FALAFEL SALAD (V)(VEO)(GF)	21
WITH GARLIC LABNE, RED ONION, PARSLEY, MINT, PICKLED BEETROOT, POMEGRANATE, SHANKLISH	
RICE BOWL OF THE DAY	18
ENQUIRE WITH STAFF	
THICK CUT CHIPS (VE)	9
WITH SEA SALT & TOMATO SAUCE	

SERIOUS BITE TO EAT

NEVER FAILS TO PLEASE

SEE PHOTOS OF  
OUR DISHES &  
ORDER TAKE-  
AWAY ON YOUR  
PHONE



**JUICES (FRESHLY COLD-PRESSED)**

<b>MOOSE JUICE</b>	9.5
PEAR, MINT, APPLE, LEMON	
<b>ALL GREEN</b>	9.5
APPLE, CELERY, SPINACH, LEMON	
<b>DETOX JUICE</b>	9.5
APPLE, LEMON, CARROT, GINGER	
<b>JUNGLE JUICE</b>	9.5
A MIX OF EVERYTHING	
<b>SUMMER FRESHER</b>	9.5
WATERMELON, LEMON, MINT, STRAWBERRY	
<b>ORANGE JUICE/APPLE JUICE</b>	9.5

**MILKSHAKES**

CHOCOLATE/CARAMEL/STRAWBERRY/ VANILLA/BANANA	8
ESPRESSO/MATCHA (GREENTEA)	8.8

**SMOOTHIES**

<b>DAILY FIX</b>	10.5
MANGO, BANANA, SPINACH, LIME, COCONUT WATER	
<b>VITALITY BOOSTER</b>	10.5
MIXED BERRRIES, APPLE, DATES, COCONUT WATER	

**BOOZEY**

FURPHY REFRESHING ALE	8
COLDSTREAM APPLE CIDER	8
YOUNG HENRYS HAZY PALE ALE	10
ZONIN PROSECCO PICCOLO (187ML)	12
LOIRE VALLEY CABERNAT FRANC ROSE G10	B42
TWO CHURCHES THE PREACHER RIESLING G10	B42
BOTTER PROSECCO DOC (750ML)	B38

\*10% surcharge applies to dine-in on weekends

**“BEST WAY TO START THE DAY”**

As the dark morning envelopes Vic Ave and the No.1 Tram rumbles by, our expert baristas begin their craft, grinding and fine-tuning the first drop of liquid gold. The result is a perfectly balanced, full-bodied coffee that's sure to give you the best possible start to your day.

**At The Moose**, we take pride in creating the finest coffee by sourcing only the **HIGHEST QUALITY INGREDIENTS** and putting in the **UTMOST EFFORT** in the art of extraction.

Our skilled barista team uses a **SLAYER** espresso machine designed by airplane engineers in Seattle to ensure precision and consistency in every shot. By using a naked basket instead of one with a split spout, we brew a Double Ristretto for each serve, yielding double the **RICHNESS** and **NUTTINESS** while reducing bitterness. Order a small Caffè Latte, you'll be able to taste the difference - a luxurious way of making espresso that only few cafes adopt.

**“SMALL SCENE, BIG TASTE”**

Have you ever craved a different breakfast experience from the good-old Egg Benedict/Chilli Scrambled/Big Brekkie? Let our head chef **JASON CHONG** (**ATTICA's** original sous chef) work his magic for you. With **STUNNING FLAVORS** infused into everyday breakfast ingredients, he also enjoys adding a nostalgic touch to his creations - check out our menu to see if you get his sense of humor.

**HOT DRINKS**

BLACK COFFEE (LONG BLACK ETC.)	4.4
WHITE COFFEE (LATTE, CAPPUCINO ETC.)	4.9
CHAI LATTE (BY PRANA, LARGE ONLY)	5.7
HOT CHOCOLATE	4.9
MATCHA LATTE/MATCHA WHITECHOC	5.4
GOLDEN TUMERIC LATTE	5.4
<b>COFFEE ADD-ONS</b>	
LARGE SIZE	+0.5
DOUBLE RISTRETTO SHOT	FREE
DOUBLE SHOT	FREE
TRIPLE SHOT	+0.8
DECAF	+0.5
BONSOY/LACTOSE FREE	+0.5
ALMOND/OAT	+0.7
<b>HOT TEA</b>	
ENGLISH BREAKFAST/EARL GREY	4.8
GREEN TEA/PEPPERMINT/CHAMOMILE	4.8
LEMONGRASS & GINGER	4.8
PRANA CHAI TEA (NO MILK)	5.4
HOT WATER WITH LEMON	1.5

**ICED DRINKS**

16 HOUR COLD DRIP (SINGLE ORIGIN)	5.2
ICED LONG BLACK	4.9
ICED LATTE	5.4
ICED PRANA CHAI LATTE	6.2
ICED COFFEE (WITH ICECREAM)	7
ICED CHOCOLATE (WITH ICECREAM)	7
AFFOGATO	6

**SOFT DRINKS**

COKE CLASSIC	3.5
COKE NO SUGAR	3.5
SANPELLEGRINO SPARKLING MINERAL	4
RED BULL CLASSIC	4
COCONUT WATER	4
REMEDY ORGANIC KOMBUCHA (RASPBERRY)	5
BOTTLED WATER	3