

breakfast
served all day

lunch
from 11.30

toasted breads

served with homestyle preserves

soy & linseed 6.4
raisin 5.7

traditional organic sourdough 6.4
black russian sourdough 6.4
turkish 5.7

walnut & fig loaf 5.7
banana bread 5.7

omelette with tomato, fetta & spinach
served with organic sourdough 17.5

smoked salmon & goats cheese tartlet,
poached egg, roasted roma tomato
& hollandaise 21

porridge with fresh banana & honey drizzle 11

seasonal fruit plate
natural yoghurt 15

toasted bagels with leg ham, tomato
avocado & provolone 15

eggs benedict
with warm ham 17.5
with bacon 17.5
with spinach 17.5
with smoked salmon 19.5

with hollandaise served on organic sourdough

honey toasted muesli with fresh fruit 12

white-bait & shallot fritters with poached eggs,
asparagus & chive hollandaise 21

mos pancakes with maple butter
& cinnamon 16

eggs any style (poached, fried, scrambled)
served with organic or dark sourdough
or soy & linseed toast
(add your own extras) 11

french toasted brioche, grilled starfruit,
honeyed marscapone & berry conserve 17.5

extras

bacon 5.2
field mushrooms 4.2
double smoked leg ham 5.2
roasted tomatoes 4.2
boston baked beans 4.4
english spinach 4.2
veal chipolatas 5.2
smoked salmon 7.4
avocado 4.4

we only use free range eggs

first

soup of the day - served with bread 16

baked truss tomato, bocconcini & basil bruschetta 10

salt and pepper squid
with fresh lime and housemade aioli 17.5

white-bait fritters
with fresh lemon and salsa verde 17.5

artichoke, zucchini and pecorino tartlet,
mache salad 17.5

mid

steak (150gr sirloin) sandwich with rocket, cheddar,
roast tomato caramelised onion on turkish with chips 22

chargrilled chicken with avocado, baby spinach,
tomato relish & aioli on turkish with chips 18

panfried haloumi with grilled eggplant, zucchini,
pesto and rocket on turkish with chips 17

chicken caesar salad 18

pasta

seared tuna and thai basil spaghetti
with chilli and rocket leaves 29

farfalle with goats cheese, spinach & marjoram 27

linguine with pan-fried prawns, chilli & parsley 29

second

char-grilled tuna fillet with nicoise salad 33

salt and pepper squid
with fresh lime and housemade aioli 27

mos green chicken curry
with kumera chips and jasmine rice 29

coopers beer battered fish of the day
with chips and housemade tartare sauce 28

char-grilled sirloin with shoestring fries,
beer battered onion rings & hollandaise sauce 32

kids

chicken & chips or battered fish & chips 10
pasta & butter 8

sides

olives 6.6 chips 9.5
rocket & parmesan 11 caesar salad 11
tomato & bocconcini 11

prices are inclusive of gst

cold drinks

freshly squeezed orange juice	6
cranberry juice	5.9
apple juice, tomato juice, pineapple juice	5.6
virgin mary	6.6
bloody mary	10
mineral water – voss artesian (norway)	
375ml	7.2
800ml	13
lemonade, coke, diet coke, dry ginger ale, tonic & soda	5
affogato with vanilla bean ice cream	7.2
chinotto, limonata, pompelmo	5.5
iced tea, iced coffee, iced chocolate	6

hot drinks

cappuccino, flat white, caffe latte long black, short black, macchiato	4.3
decaf	4.6
double strength coffee	4.6
hot chocolate, mocha	4.6
chai latte	5
large size coffee/hot drink	extra 1
tea	
english breakfast, irish breakfast, darjeeling earl grey	4.4
herbal tea	
green, chamomile, peppermint, rose hip, lemongrass & orange pekoe	4.7

prices inclusive of gst

mos café is fully licensed
wine – beer – spirits – cocktails

open
monday – friday 7am – 9pm
saturday and sunday 8.30am – 5pm
(02) 9241 3636

prices inclusive of weekend and public holiday surcharge

Museum of Sydney is also available for private functions

www.moscafe.com.au

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