

while you wait

marinated sicilian & kalamata olives	6
warm sourdough rolls with dukkah & extra virgin olive oil	8
basil truss tomato & buffalo mozzarella crostini	12
antipasto plate with spanish serrano jamon, olives, semi-dried baby truss tomatoes, labna & croutes	24

first

soup of the day with warmed sourdough roll	15
five spice roast duck salad with ruby grapefruit, shaved fennel & pomegranate dressing	21
salad of grilled haloumi with green beans, asparagus, baby beets & macadamia dressing	19
green tea smoked salmon, black olives radicchio leaves, kipfler potatoes horseradish cream dressing	21

salt and pepper soft shell crab with green papaya & thai style herbs	22
seared scallops & parmesan crust tartlet vanilla cauliflower puree & agrodolce dressing	22

pasta

seared tuna and thai basil spaghetti with chilli, baby capers & rocket leaves	29
casarecce with asparagus, goats cheese, garlic, chives, pinenuts & fresh parmesan	27
linguine with pan-fried prawns, baby spinach kalamata olives, chilli & parsley	30
risotto with jerusalem artichoke green peas, mint & shaved pecorino	28
crab meat cannelloni citrus ricotta, confit leek, spinach mozzarella & roast tomato pulp	31

(all pastas served with shaved parmesan)

second

pan fried salmon fillet broad bean and spiced apple risotto, crisp chilli salad	38
mos green chicken curry with kumera chips & jasmine rice	31
milk fed veal medallions, potato rosti, wilted cavalo nero red current jus & foie gras	42
salt and pepper squid with fresh lime and housemade aioli [entree size: 19]	29
zatar crusted grilled lamb loin smoked eggplant pearls, chai honey syrup tunisian cous cous	41
oven roasted wild barramundi fillet saffron gnocchi, baby clams nage broth & caramelised lime	39
coopers beer battered flat head fillets with hand cut chips, lemon & housemade tartare	31
chicken rotolo prosciutto, sage and grana padano stuffing celeriac puree & verjus beurre blanc	33
aged fillet of beef portobello mushroom, green bean, soft polenta, rosemary shiraz jus	40

sides

hand cut chips	9
mixed leaf salad	10
rosemary & garlic kipflers	10
steamed beans & almonds	10
tomato & bocconcini	10
rocket, pear, parmesan & candied walnut	12
chicken caesar	19
warmed sourdough roll	2.5

chef: robert carbone

cold drinks

freshly squeezed orange juice	5.5
cranberry juice or ruby red grapefruit juice	5.3
apple juice, tomato juice, pineapple juice	5
spiced tomato juice	6
mineral water – voss artesian (norway)	
375ml	6.5
800ml	11.8
lemonade, coke, diet coke, dry ginger ale, tonic & soda	4.5
affogato with vanilla bean ice cream	6.5
chinotto, limonata, pompelmo	5
iced tea, iced coffee, iced chocolate	5.5

hot drinks

cappuccino, flat white, caffe latte long black, short black, macchiato	3.9
decaf	4.2
double strength coffee	4.2
hot chocolate, mocha	4.2
chai latte	4.5
large size coffee/hot drink	extra 90c
tea	
english breakfast, irish breakfast, darjeeling earl grey	4
herbal tea	
green, chamomile, peppermint, rose, lemongrass & orange pekoe	4.5
exotic herbal tea	
crème brulee, sencha, citrus punch strawberries & cream, turkish apple, chamomile & lavender	5.2

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

Museum of Sydney is also available for private functions

www.moscafe.com.au

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