

**breakfast**  
served all day

**lunch**  
from 11.30

**toasted breads**

**first / to share**

served with homestyle preserves

soup of the day - served with sourdough roll 16

- soy & linseed 6.5
- traditional organic sourdough 6.5
- dark sourdough 6.5
- turkish 5.8
- raisin 5.8
- walnut & fig loaf 5.8
- banana bread 5.8

house cut kipfler wedges with sour cream, guacamole & roast pepper salsa 10

basil truss tomato & buffalo mozzarella crostini 12

open style omelette with zucchini, mint, ricotta confit, rocket with organic sourdough (v) 18.5

charcuterie: spanish serrano jamon (100gr), turkish croutes & housemade chilli fruit chutney 19

spanish chorizo omelette with caramelized onions, goats cheese, spinach with organic sourdough 19.5

antipasto plate with spanish serrano jamon, olives, semi-dried baby truss tomatoes, labna and croutes 24

porridge with saffron poached pear & vanilla infused honey (v) 12

salad of grilled haloumi with green beans, asparagus, baby beets & macadamia dressing 19

seasonal fruit plate with natural yoghurt (v) 15

five spice roast duck salad with ruby grapefruit, shaved fennel & pomegranate dressing 20

oven roasted portobello mushrooms, semi dried tomatoes, seared asparagus spears, & avocado with haloumi gratin served on organic sourdough (v) 17

**mid**

steak (150gr sirloin) sandwich with rocket, pyengana matured cheddar, roast tomato, caramelised onion & pumpkin butter on turkish with hand-cut chips 22

green eggs & leg ham pesto & chilli scrambled eggs with double smoked leg ham on organic sourdough with zucchini ribbons 19

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

smoked salmon, freshly sliced romas, capers, avocado, ricotta & rocket served open on poppy seed bagel 20

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

**pasta**

eggs benedict with warm ham 18  
with bacon 18  
with spinach (v) 17  
with smoked salmon 20  
with hollandaise served on organic sourdough

seared tuna and thai basil spaghetti with chilli and rocket leaves 30

casarecce with asparagus, goats cheese, garlic, chives, pinenuts & fresh parmesan 28

roasted house made honey muesli with nuts & fresh seasonal fruit (v) 13

linguine with pan-fried prawns, baby spinach kalamata olives, chilli and parsley 30

**second**

buttermilk pancakes mixed berry compote & marscapone (v) 16

pan fried salmon, broad bean and spiced apple risotto, crisp chilli salad 34

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

salt and pepper squid with fresh lime and housemade aioli [entree size: 19] 27

mos green chicken curry with kumera chips and jasmine rice 29

coopers beer battered flat head fillets with hand cut chips, lemon and housemade tartare 28

**extras**

- asparagus spears 4.7
- grilled haloumi 4.4
- bacon 5.3
- field mushrooms 4.3
- double smoked leg ham 5.3
- roasted tomatoes 4.3
- boston baked beans 4.5
- english spinach 4.3
- veal chipolatas 5.3
- smoked salmon 7.5
- single egg (fried or poached) 3.3
- avocado 4.5

char-grilled sirloin with hand-cut chips, beer battered onion rings & hollandaise sauce 32

**kids**

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

**sides**

olives	6.6	hand-cut chips	9.5
rocket, pear & walnut	11	caesar salad	11
tomato & bocconcini	11	chicken caesar	19

**prices are inclusive of gst**

*ask for our dessert and cheese menu*

\*we only use free range eggs\*

## cold drinks

freshly squeezed orange juice	6.3
cranberry juice, pink grapefruit juice	6.2
apple juice, tomato juice, pineapple juice	5.7
virgin mary	7
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	6.5
sanpellegrino sparkling fruit beverages: chinotto, limonata, pompelmo	5.8
iced tea, iced coffee, iced chocolate	6.5

## 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 90c
tea	
english breakfast, irish breakfast, darjeeling earl grey	4.4
herbal tea	
green, chamomile, peppermint, rose, lemongrass & orange pekoe	4.7
exotic herbal tea	
crème brulee, sencha, citrus punch strawberries & cream, turkish apple, chamomile & lavender	5.5

prices inclusive of gst

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

open  
monday – wednesday 7am – 9pm  
thursday – friday 7am – 9:30pm  
saturday and sunday 8.30am – 5pm  
(02) 9241 3636

Museum of Sydney is also available for private functions

[www.moscafe.com.au](http://www.moscafe.com.au)

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**B A R**