

evening takeaway menu

working back late tonight?



phone: 9241-3636

available for pickup or delivery

menu available from 4pm - 9pm mon - fri

free delivery up to 500m from mos cafe for orders over \$75

(\$10 delivery fee for orders under \$75)

all credit cards accepted

corporate accounts available

(for takeaway food at weekends please see our regular weekend menu on our website)

check all our menus on:

www.moscafe.com.au



healthy options

grilled salmon or wild barramundi fillet or with char-grilled angus sirloin
with your choice of any one side:
mixed salad or steam beans & almonds or steamed jasmine rice 25

first

warm sourdough rolls with dukkah & extra virgin olive oil 6
vegetarian spring rolls with chilli lime dipping sauce (6 pieces) 8
basil truss tomato & buffalo mozzarella crostini (v) 12
antipasto plate with spanish serrano jamon & assorted vegetables 20
soup of the day with warmed sourdough roll 10
five spice roast duck salad, ruby grapefruit, fennel & pomegranate dressing 17
salt and pepper squid with fresh lime and housemade aioli (entree size) 19
salad of grilled haloumi with green beans, asparagus, baby beets
& macadamia dressing (v) 16
salt and pepper soft shell crab with green papaya & thai style herbs 19
seared scallops & parmesan crust tartlet & vanilla cauliflower puree
& agrodolce dressing 20

pasta (all pastas served with shaved parmesan)

seared tuna and thai basil spaghetti with chilli, baby capers and rocket 25
casarecce with asparagus, goats cheese, garlic, chives, pinenuts (v) 24
linguine with pan-fried prawns, spinach, kalamata olives, chilli & parsley 25
risotto with jerusalem artichoke, green peas, mint & shaved pecorino (v) 25
crab meat cannelloni with citrus ricotta, confit leek, spinach
with mozzarella & roast tomato pulp 28

mid

steak (150gr sirloin) sandwich with rocket, matured cheddar, roast tomato,
caramelised onion & pumpkin butter on turkish & hand-cut chips 20

second

pan fried salmon w. broad bean & spiced apple risotto & crisp chilli salad 28
mos green chicken curry with kumera chips and jasmine rice 25
milk fed veal medallions, potato rosti, wilted cavalo nero, red current jus
& foie gras 37
salt and pepper squid with fresh lime and housemade aioli (main size) 25
zatar crusted grilled lamb loin with smoked eggplant pearls,
chai honey syrup & tunisian cous cous 33
oven roasted wild barramundi fillet, saffron gnocchi, baby clams, nage broth
& caramelised lime 30
coopers beer battered flat head fillets, hand cut chips, lemon and tartare 25
chicken rotolo with prosciutto, sage & grana padano stuffing celeriac puree
& verjus beurre blanc 28
aged fillet of beef, portobello mushroom, green bean, soft polenta
& rosemary shiraz jus 33
char-grilled sirloin, black angus, 120 day grain fed,
shoestring fries, beer battered onion rings & hollandaise sauce 25

sides

marinated olives	5	steamed beans & almonds	7
warm sourdough with dukkah	5	tomato & bocconcini	7
hand-cut chips	7	rocket, pear & candied walnut	8
mixed leaf salad	7	chicken caesar	16
rosemary & garlic kipflers	7	warmed sourdough roll	2.5

dessert

seasonal fruit plate	11	voss sparkling or still mineral water	
side yoghurt	3	375ml:	4.5
sorbet selection with biscotti	10	800ml:	8
		1.25l soft drinks:	5
		emma & toms juices	5.5

