

M O B Y

Coffee

House blend by
Five Senses Coffee Roasters 4

Single Origin
- short black 3.8
- long black 4

Batch Brew 4

Iced latte 4

14-hr Cold Brew 5

Coffee Tonic 6
Cold brew coffee, tonic water & raspberry

Mocha 4.5

Mörk Dark Milk & River Salt hot chocolate /
Iced chocolate 5

Chai Boy chai latte 5

Matcha Maiden matcha latte 5

Gold Drip turmeric Latte 5

Kids hot chocolate /
Iced chocolate 4.5

Babychino 1.5

Add

Strong +.30 / Decaf +.30
Bonsoy +.5 / Almond milk +1 / Coconut milk +1

Tea

Impala + Peacock

Jasmine Pearls 6.5
A naturally infused green tea from China that is hand rolled and wrapped in fresh jasmine blossoms. The flavour is sweet, smooth, clean, and beautifully aromatic

Brunswick Breakfast 4.5
Blended from four premium black teas. This tea weaves a complex fabric of flavours to suit drinking it straight or with a dash of milk

Earl Grey 4.5
A noble Ceylon black tea blended with citrus peel, bergamot essential oil and cornflowers. A perfectly balanced profile that is both strong and delicate with a lingering citrus aroma.

Lemon Myrtle + Ginger 4.5
A fusion of zesty lemongrass, Australian lemon myrtle and spicy ginger with a touch of calendula petals

Mint Variation 4.5
A sophisticated blend of peppermint, lemongrass, spearmint, lemon verbena, sweet lemon balm and a touch of provincial lavender buds

Chai Boy Chai Tea 4.5

Hot water with lemon 1.5

Cold Drinks

Orange or Apple juice 6.5

Greene St Juice Co. - 'Easy Being Greene' 9.5
cucumber, apple, celery, kale, lemon, mint
(AVAILABLE THURS - SUN)

Greene St Juice - 'The Bronx' 9.5
carrot, beet, lemon, ginger, flaxseed oil, rosemary, burdock root
(AVAILABLE THURS - SUN)

Coconut water 5

Coke or Diet Coke 4.5

CAPI Fruit Soda 4.5
Blood orange, Lemon, Pink Grapefruit

CAPI Sparkling mineral water
250ml 4 / 1L 11

Smoothies

Mr. Moby 11
Banana, cacao, crunchy
peanut butter, honey, almond milk
+ coffee 1

Mrs. Moby 11
Mango, date, avocado, matcha, spinach,
kale, coconut water

Alcohol available from 10am

Aperol spritz 15

Mimosa 12

Vodka, soda & fresh lime 9

Peroni Nastro Azzurro, 330mL
Lombardia Italy
9

Ruggeri Prosecco 'Argeo' D.O.C Brut
Treviso Italy, NV
10/46

Quartier Pinot Gris
Mornington Peninsula VIC, 2016
11/50

Bellvale Estate Chardonnay
Gippsland VIC, 2016
9.5/45

Domaine de Bel Éouve Rosé
Provence France, 2015
9/45

Bellvale Estate Pinot Noir
Gippsland VIC, 2015
11/50

Torzi Matthews Schist Rock Shiraz
Barossa Valley SA, 2015
10/46

Sweets

In the mood for something sweet?
Take a look at our Cobb Lane
pastries & house made treats on display

M O B Y

Breakfast

until 3pm

Toast

Cobb Lane sourdough or mixed grain,
with your choice of spreads
(fruit or GF bread +1)
(house-made jam, peanut butter, vegemite, honey)
9.5

Bircher Muesli

Apple & orange soaked oats,
honey poached pear, summer fruits
& yoghurt
18

Apple Pie Porridge

Almond & coconut soaked oats,
chia, stewed apple, crumble (VG)
18

Chilli Scrambled Eggs

Sriracha chilli, bacon, scallions,
parsley, parmesan, toast
21.5

Mushroom & Potato Omelette

Flat field mushrooms, snow pea tendrils,
feta, house-made potato crisps (GF)
21

Breakfast Salad

Raw greens, kale, buckwheat,
avocado, chilli, pumpkin puree, nut mix,
poached egg (GF)
(cured salmon+5) (bacon+5)
19.5

Smashed Avo

Grilled baguette, crushed avocado,
chilli, feta, poached egg
19.5

@moby3143

www.moby3143.com.au

More Breakfast

Prawn Toast

Toasted sesame prawn cutlets on brioche,
avocado & sour cream mousse,
Sriracha hollandaise, poached egg
22

Ricotta Hotcake

Chocolate sauce, fresh berries,
mascarpone, biscuit snow, berries,
banana and berry gels
(please allow up to 20mins)
21

Eggs Benedict

Braised free range ham hock, burnt butter
hollandaise, apple, potato hash
& crackle dust (GF)
22

Sweet & Savoury Waffles

Crispy waffles, dukkah crusted avocado,
candied bacon, maple syrup,
poached egg
22

Israeli Spiced Beans

Slow cooked mixed beans,
tomato sugo, toasted brioche soldiers,
poached egg & salted ricotta
(grilled chorizo +3.5)
19.5

Okonomiyaki

Japanese style vegetable pancake,
house-made teriyaki sauce, Kewpie mayo,
green salad, puffed rice, avocado,
poached egg (GF)
20

Eggs your way on toast

Poached, scrambled or fried
12.5

Lunch

until 3pm

Bacon Cheese Burger

Wagu beef burger, yellow cheese,
bacon, tomato relish, aioli,
pickled cucumber, baby cos lettuce
& house potato crisps
23

Fried Chicken Bao

Steamed bao bun, crispy chicken,
Sriracha mayo, Asian slaw, peanuts,
pickled onion, lime
23

Poké bowl

Raw yellow fin tuna, edamame, avocado,
carrot spirals, cucumber, wasabi peas,
pickled ginger, brown rice, chilli, kewpie
mayo, tamari dressing (GF)
23

Hand-cut Chips with Aioli

12.5

Extras

Extra slice of toast +1.5 (GF +2)

Egg / tuna +2.5

Hollandaise / tomato relish +3

Roasted mushrooms / sautéed kale +4.5
Bacon / avocado / feta / potato hash /
cured salmon / marinated beef / chorizo +5

Californian Superfood Salad

Black quinoa, shredded kale, puffed wild rice,
charred corn, turtle beans, cherry tomatoes,
jalapeños, goji berries, coriander,
ricotta salata, spicy dressing (GF)
(egg+1.5)(tuna+2.5)(avocado+5)
(cured salmon+5) (marinated beef+5)
20

Lamb Shank Curry

Turmeric, kale + chickpea curry,
feta, pistachio, naan bread
20

Something for the Kids

Cheese & Vegemite Toastie 9

Boiled Eggs & Soldiers 12.5

Buttermilk & Ricotta Hotcake,
vanilla bean ice cream, fresh berries,
maple, hundreds & thousands 13

No alterations or split bills on weekends

15% surcharge on public holidays

Please advise of any allergies or intolerances -
all food is prepared in a kitchen containing nuts,
gluten, dairy & soy products

GF = Gluten free VG = Vegan