



moore & moore



• KITCHEN OPEN 7AM - 2.30PM •

• PLEASE ORDER AT THE COUNTER •

• WE ONLY USE ORGANIC AND FOREST RAISED EGGS •

• CHECKOUT OUR IRRESISTIBLE SWEET DELIGHTS DISPLAY •

ALL DAY MENU

MOORES TOAST

Turkish | 5 seed rye | Choose a side of Vegemite, Homemade peanut butter, or Moore's seasonal jam \$5.5
Gluten-free sourdough +1

ORGANIC FRUIT TOAST

Local woodfired fruit toast | Moore's seasonal jam \$8

EGGS ON TOAST

Organic forest-raised eggs | Turkish toast | greens | organic sun-dried tomato tapenade \$13
add bacon +6

THE AVOCADO

Avocado | Fresh tomato | goats cheese | organic tomato pesto | 5 seed rye | herb salad \$14.5 V

BIODYNAMIC PANCAKES

Salted caramel | coconut yoghurt | candied nut medley \$15 V
add organic blueberries +3
add bacon +6

NATIVE BUSH BIRCHER

Organic oats | lemon myrtle | macadamia | apple | A2 dairy | coconut yoghurt | rosella crumble \$14
Wheat Free
add organic blueberries + 3

VEGAN / PALEO BOWL

Sesame avocado | fresh herbs | fermented veg | roast pumpkin | pico de gallo salsa | hemp seeds & pepita mix \$17 DF / GF
add organic pulled beef +8
add 2 organic eggs +8

MEXICAN FLORENTINE

Poached eggs | jalapeno & lime hollandaise | Moore's black beans | avocado | rocket | turkish toast \$18.5 . V
add MR venison chorizo +7

VEGAN NACHOS

Local non gmo corn chips | black beans | nut cheese | avocado | sour coconut cream | jalapeños \$17 VEGAN
add pulled jackfruit +6
add organic pulled beef +8

GRILLED POTATO CAKE

Gouda & Parmesan potato cake | poached egg | toasted broccoli | organic sun dried tomato & cashew pesto \$19 . V
add MR venison chorizo +7

MOORES SALMON

New Zealand king salmon - crispy skin on | poached egg | dill creme fraiche | rocket | blistered cherry tomatoes | turkish toast \$21
add 1 moore organic egg +4

BURN BUTTER AND WATTLE SEEDS PUMPKIN MASH

Native leaves | poached eggs | turkish toast | activated local spiced pecans \$19 V
add bacon + 6

KING SALMON

New Zealand king salmon - crispy skin on | served on cabinet salad \$21

MOORE'S PULLED BEEF BURGER

Organic grass fed & finished beef | cheese | caramelised onion | horse- radish aioli \$20

BBQ JACKFRUIT BURGER

Homemade BBQ sauce | pulled jackfruit | sautéed onion | avocado \$18

FOR THE LITTLE ONES

Kids egg on toast \$6.50
add bacon / avo +3
Kids Bircher \$9
Kids pancakes \$9
Ham & cheese croissant \$9

WANT MOORE??

Jalapeno & Lime hollandaise +4
Organic Forest raised Egg +4
Roast pumpkin with Hemp seeds +5

Pulled Jackfruit +6
Baked Black Beans +5
Avocado +6
Gluten Free Sourdough +1

Bacon (2 rashers) +6
Margaret River Venison chorizo +7
Organic Grass Fed Pulled Beef +8

Vegan Options available for most dishes! Just ask!

DF- Dairy Free | GF-Gluten Free | V- Vegetarian



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• CAFE OPEN 7AM - 4PM • EVERY DAY •

• PLEASE ORDER AT THE COUNTER •

• COLD WATER IN THE BLUE & THE RED FRIDGE •

• CHECKOUT OUR IRRESISTIBLE SWEET DELIGHTS DISPLAY •

COFFEES

Espresso \$3.8
 Long black / Double espresso \$4
 Flat white / Cappuccino / Latte \$4
 Short Mac \$4
 Long Macchiato \$4.5
 Moore Kick in your Mac \$5
 (triple shot long mac)

Hot Chocolate \$4
 Mocha / Chilli Hot Chocolate \$4.5
 Red Velvet Latte \$4.5
 Turmeric Latte / Matcha Latte \$4.5

Affogato \$5
 Honeycomb Affogato \$5.5

Mug +1
 Extra shot of coffee +50c
 Soy (Bonsoy) / Coconut (Coco Quench) +50c
 Made-by-Moores Almond Milk +\$1

Babycino / Hot Lemon Water \$1.5

COLD DRINKS

From the Bar
 Middle Earth Green Elixir \$8
 Turmeric nourish \$8
 Ice Latte / Ice Long Black \$4
 Iced Coffee / Iced Mocha \$6
 Iced Chai / Iced Chocolate \$6
 Iced Butterscotch / Iced Vanilla \$6
 Kids size drinks \$4

From the Fridge
 Orange Juice / Apple Juice \$6.5
 Hakuna Matata / Bazinga \$7.5
 Dr Beet / Flamingo \$7.5
 Old fashioned Lemonade \$7
 Dry Cola / Triple G Ginger Beer \$4.5
 Pink Lemon Lime & Bitters \$4.5
 Kombucha \$8
 San Pellegrino Sparkling Water \$4 / \$8

TEAS

LOOSE LEAF (Pot for One/Two)
 English Breakfast / Earl Grey \$4 / \$7
 Roibus \$4 / \$7
 Green / Jasmine Green / China Rose \$4.5 / \$7.5
 Camomile / Japanese Morning Dew \$4.5 / \$7.5

FRESH (Pot for One/Two)
 Lemongrass & Ginger \$5 / \$8
 Lemon Ginger & Honey \$5 / \$8
 Fresh Mint \$5 / \$8
 Cinnamon and Honey \$5 / \$8
 Moroccan Mint \$5 / \$8
 (lemon, ginger, honey, mint & black tea)

FRESH CHAI (Infused Pot for One/Two)
 Chai Tea / Chai Latte \$6 / \$9
 Dirty Chai Latte (with coffee \$6.5 / \$9.5
 Filthy Chai Latte (with chocolate) \$6.5 / \$9.5
 Dirty-Filthy Chai Latte \$7 / \$10
 (with coffee & chocolate)

SUPPORT LOCAL

We like to keep things local to give you a true experience of our region, so we source fresh produce and handcrafted products from around our Fremantle neighbourhood. We only serve organic forest raised eggs, our pulled beef is organic and grass fed; the salmon we cook has never seen any antibiotics or introduced hormones. Our very own Moore & Moore coffee blend is roasted by our friends at Karvan Coffee. Our milk is non-homogenised single sourced A2. We make our own almond milk and our chai is a real mix of tea leaves, spices, made by hand with love. We are very conscious of allergies and dietary requirements so we designed a menu that can be tailored to suit everyone. Please ask our friendly staff if you want to know more about our suppliers and our philosophy. We hope you will leave with a smile on your face, a warm belly and a nourished soul.

*"What do we do today? Make coffee. Make art. Write good words.
 Do kind deeds. Work hard. Love Harder. Find what is good and beautiful
 and share it. Laugh, cry, heal, grow and above all hang on to hope and each other"
 - Nanea Hoffman -*