



BREAKFAST

apricot loaf

artisan apricot date loaf 5.50 (9)

croissant or toast

freshly baked croissant or two slices of toast with your choice of preserve, vegemite or peanut butter 5.50 (10)

banana bread

toasted banana bread served with honey mascarpone 5.50 (11)

double stack

two fluffy pancakes filled with banana and mixed berry compote, topped with roasted almond flakes, yogurt & honey 16.50 (V) (12)

three egg omelette

three egg omelette filled with your choice of cheddar cheese, onion mushroom, spinach ham & tomato 14.50 (13)

healthy start

two poached eggs, sautéed spinach, field mushrooms, avocado, grilled tomato served with your choice of toast 18.50 (V) (14)

XL breakfast burrito

scrambled eggs, oven baked beans, crumbled bacon, grated cheese, avocado, tomato salsa, chilli and sour cream in a toasted tortilla wrap 22.50 (15)

eggs benedict

two poached eggs, home made hollandaise, served with your choice of toast and option of one of the following - free-range smoked ham, sauteed spinach, bacon or smoked salmon 19.50 (16)

corn fritters

two grilled fritters, poached egg, bacon, smashed avocado and home made spiced tomato salsa and sour cream 19.50 (17)

smashed breakfast

two poached eggs, bacon, smashed avocado, fetta on your choice of toast 19.50 (18)

the big breakfast

two fried eggs, pork sausage, ranch bacon, grilled tomato, baked beans, mushroom and sautéed spinach on your choice of toast 24.50 (19)

free range eggs

two free range eggs served on your choice of toast 8.50 (20)

spanish omelette

three free range eggs with chorizo, fetta, capsicum, tomato, red onion, seasoned with paprika & turkish bread on the side 16.50 (23)

mexican baked eggs

two free range eggs baked with mexican beans, chorizo and fetta served with toasted focaccia 18.50 (24)

chilli scrambled eggs

chilli infused scrambled eggs with smoked salmon stack on toast served with two hashbrowns & grilled tomato 18.50 (25)

your choice of the following bread with any meal with bread or toast

toast: light rye, sourdough, seeded (GF + \$1.00)

SIDES

add to your breakfast order
pork sausage, bacon, mushrooms, two hash browns, smashed avocado, fetta, grilled tomatoes or sautéed spinach 4.50 per serve

smoked salmon 6.50 per serve

MUESLI

for a good start to your morning, try the muesli guys muesli made locally.

topped with a selection of seasonal fruit, greek yogurt and choice of milk on the side

granola

perfectly blended, triple baked to golden brown with a nutty flavour and huge crunch 12.50 (1)

hot bircher porridge

traditional blended with a sweet fruity flavour great for gut health 12.50 (2)

gluten free muesli

wholegrain dark roast gluten free muesli with toasted rice makes for a dark rich flavour, that is sure to brighten your day 12.50 (V) (GF) (VEGAN) (4)

superfood muesli

nut free, rich in vitamins & fibre complete with cacao nibs, making a healthy vegan superfood blend 12.50 (V) (VEGAN) (3)



BEVERAGES

coffee 4.00 cup/ 4.50 mug

latte

cappuccino

flat white

macchiato

long black

piccolo

chai & chocolate 4.00 cup/ 4.50 mug

vanilla chai

matcha chai

hot chocolate

white hot chocolate

dark hot chocolate

nutella hot chocolate

extras 0.50
vanilla syrup
hazelnut syrup
caramel syrup

plunger coffee 4.50

specialty chai & coffee 5.00

masala chai (loose leaf)

turmeric chai latte

dirty chai

tea 4.00 pot

english breakfast

earl grey

peppermint

green tea

sencha

chamomile

iced drinks 7.50

iced chocolate

iced coffee

lime spiders

iced mocha

frappes



@arcobarmoorabbin

milkshakes 7.50 & **thickshakes** 8.50

strawberry, blue heaven, vanilla, chocolate, caramel & banana (plus many more)

smoothies 8.50

tropical smoothie

pineapple, banana, orange, berries & frozen yogurt

fijian smoothie

mango, orange, apple, honey & frozen yogurt

matahari smoothie

mixed berries, apple, cranberry & frozen yogurt

helping human juices 5.00

freshly squeezed orange juice 7.50

"Like our coffee? We locally roast our own coffee beans fresh twice a week – to our own intensity.

Ask us at the counter for a bag just \$34.50 per kg."