



**MOON
RABBIT**

OUR STORY

TRAINING FOR THE FUTURE

Moon Rabbit trains young people with additional learning needs in customer service, food prep and coffee making, through the award-winning TTT program at Bridge Darebin. We thank you for your patience as our trainees learn their craft.

CARING FOR THE ENVIRONMENT

You won't find any disposable coffee cups here; BYO mug, borrow a mug or glass jar from our collection, or purchase a reusable cup. We produce as close to zero waste as possible, with a comprehensive compost system; an emphasis on reducing, refusing, reusing and refilling before recycling; and tailoring our menu to the seasons and what's in surplus. Moon Rabbit won the Sustainability Award at the 2019 Darebin Community Awards; visit www.moonrabbit.org.au to learn more about our environmental initiatives.

CARING FOR THE COMMUNITY

Bridge Darebin is a not-for-profit organisation that provides social and educational services in Preston and Thornbury, including adult education, child care, community programs, venue hire, Moon Rabbit and Makers Market Thornbury. All profits from Moon Rabbit support community programs at Bridge Darebin.

Visit www.moonrabbit.org.au
or www.bridgedarebin.org.au
to learn more.



MENU



MOON RABBIT

MENU

(V) = vegetarian • (VG) = vegan • (VO) = vegan option • (GF) = gluten-free • **Drinking straws** are available on request.
EXTRAS: GF bread (50c), vegan cheese (\$1), soy/coconut/almond/oat milk (50c), free-range egg (\$1.5), bacon/ham (\$2.5)

EAT

DAILY SPECIALS

Check our fridge & chalkboard to see what's cooking

Bircher brekky (VG) \$14

Bircher muesli with chia seeds, poached stone fruit, sweet hazelnut dukkah, raspberry & coconut labne

Toast (VG) \$6.5

Two slices of sourdough served with nut butter & your choice of local honey/jam/peanut butter/Vegemite

House-made baked beans on toast (VG) \$12

Eggs on toast (V) \$12

Free-range scrambled eggs with parmesan, rocket & cracked pepper on sourdough

+ zesty green sauce & smoky onion jam +\$4

+ halloumi & fresh tomato +\$6

+ house-made baked beans +\$7

Three-cheese jaffle (V, VO) \$9

Mozzarella, Gruyère & Red Leicester cheese

+ add house-made pickles +\$1

Margherita jaffle (V, VO) \$12

Slow-roasted tomatoes, basil, mozzarella, feta, garlic butter

Salt & vinegar jaffle (V) \$10

Our take on salt & vinegar chips: roasted potatoes, parmesan crisps, rosemary, salt & vinegar - served with house-made tomato relish

Mushroom cheeseburger jaffle (V, VO) \$12

Our take on a cheeseburger: roasted mushrooms, chipotle pickles, spring onion, tomato, house-made American mustard & double cheese

Cornvore jaffle (V, VO) \$10

Sautéed sweet corn & leek, spring onion, Mersey Valley vintage cheddar, hot sauce, chilli & lime salt

Bunny Foo Foo jaffle (V, VO) \$6

Cheese & Vegemite

Hambo jaffle \$8

Free-range ham & cheese

+ add tomato +\$1

DRINK

Coffee - white \$4 reg / \$4.8 lg

Cappuccino, flat white, latte, macchiato

Coffee - black \$3.8

Batch brew by Padre \$4.5

Mocha \$4.5 reg / \$5 lg

Hot chocolate \$4 reg / \$4.8 lg

Tea \$4 cup / \$4.5 pot

English breakfast, Earl Grey, Yunnan green, lemongrass & ginger, peppermint

Chai latte (contains honey) \$4.5

Turmeric latte \$4.5

Iced latte \$4 reg / \$4.8 lg

Iced coffee / chocolate / mocha \$7

Blended drinks

• **Think pink:** strawberry, watermelon, lime, mint, coconut water (VG) \$8.5

• **Green dream:** mint, cucumber, pineapple, spinach, lime, coconut water (VG) \$8.5

• **Brekky blast:** banana, strawberry, yoghurt, flax, oats, cinnamon, honey (VO) \$9

• **Espresso yourself:** coffee, shredded coconut, chia seeds, cacao, almond milk (VG) \$9

• **Iced tea (VG)** \$5.5
Seasonal house-made iced tea

• **Milkshake (VO)** \$4 reg / \$7.5 lg
chocolate, white chocolate or real strawberry

little menu

House-made baked beans on toast (VG) \$6

Sunny side up (V) \$5

Fried free-range egg on toast

Little jaffle (VO) \$5

Your choice of cheese/ham/Vegemite

Bunnycino served with a chocolate freckle \$1.5