

BEER & WINE —

RED

MM Rose Vic. Reserve	G:11 B:38
MM Shiraz Vic. Reserve	
MM Pinot Noir Yarra Valley	G:12 B:40

WHITE

MM Sauv Blanc Adelaide Hills	G:11 B:38
MM Pinot Grigio Vic Reserve	
MM Moscato Vic Reserve	
MM Sparkling Prosecco King Valley	

Crown Lager	11
Corona	11
Peroni	11
Rekorderlig Strawberry-Lime Cider (330ml)	12

COCKTAILS —

Tequila Sunrise	15
Tequila, orange juice and grenadine syrup, served in a tall glass over ice	

Aperol Spritz	15
Sparkling wine, Aperol & soda water	

Bombay Blush	16
Bombay Sapphire Gin, sparkling pink grapefruit & fresh lime	

The Hurricane	18
White rum, Cointreau, orange & pineapple juice, grenadine	

Espresso Martini	18
Absolut Vodka, Kahlua coffee liqueur & double espresso	

Mixed spirit drinks also available	from 12
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NON-ALCOHOLIC —

Mr Majestic Mocktail	12
Pineapple juice, orange juice, sparkling pink grapefruit, fresh lime & grenadine	

Peroni Zero Alcohol	6
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KIDS MENU —

For children 12 years and under

Pancakes	12
Pancake served with ice-cream and real maple syrup. Add strawberries	
Kids Breaky	12
Fried egg, hash browns on sourdough toast	
Pasta	12
Rigatoni with bolognese or napoli sauce	
Cheese Burger with chips	12
Beef burger with cheese and tomato sauce served with chips	
Fish And Chips	12
Lightly battered whiting fillet served with chips and tomato sauce	
Ice Cream	6
Ice cream served with chocolate sauce	
Kid Smoothie	6
Banana OR Strawberry with yoghurt and milk	

Mr Majestic Cafe Bar is all about serving delicious,
locally-sourced food in a welcoming, lively setting.
Our eggs are free range, chicken is free range
and halal.

Our goal is to offer the best coffee, food, beverages
and customer service possible!



Ph: 03 9958 8616 • Open 7 Days
Shop 5, 40 Hall St. Moonee Ponds 3039
www.mrmajesticcafebar.com

Available for catering and functions

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OPEN 7 DAYS

MONDAY - SATURDAY
7.00am - 3.00pm
(Kitchen Closes at 2.30pm)

SUNDAY
8.00am - 3.00pm
(Kitchen Closes at 2.30pm)

BREAKFAST —

Please note all toast comes buttered, unless requested otherwise. Eggs come garnished with sweet paprika salt and extra virgin olive oil. **Sorry, no substitutions.**

Toast (V.O) 7.9

White or Multigrain Sourdough. With choice of spread: peanut butter, jam, marmalade, nutella, vegemite or honey.

Fruit Toast extra 1
Gluten free bread extra 1.5

Eggs on Toast 12.5

Poached, fried or scrambled

Spinach, Feta, Grilled Tomato 5 ea
Mushroom, Chorizo, 6 ea
Streaky Bacon, Avocado, Halloumi, House Made Baked Beans, House Made Potato Rosti (2) (GF) Smoked Salmon, Grilled Chicken 7 ea
Grilled Salmon 10

Acai Bowl (V) 18

Acai with house made granola base topped with strawberries, banana, blueberries, slivered almonds and coconut flakes
Add Peanut Butter 2
Add Nutella 2

House Made Granola (V) 19

Baked Organic oats, seeds, nuts, fruits, coconut, puffed millet, maple syrup and coconut oil topped with fresh strawberries, blueberries, coconut yoghurt, rhubarb compote with your choice of milks (full cream, skinny, almond or oat)

Buttermilk Ricotta Pancakes (Veg) 21

Ricotta pancakes, mixed berries, banana, maple & caramel syrup topped with almond crumble
Add ice cream 2.5

The Big Roman (G.F.O) 25

Eggs cooked to your liking, bacon, chorizo, baked beans, grilled tomato, potato rosti on sourdough toast

Smashed Avocado (V.O) (G.F.O) 19

Topped with feta cheese, tomato, cucumber, raddish, herbs and lemon, basil olive oil on sourdough toast
Add poached egg 3.5

Chilli Eggs w/ Chorizo & Prawns (G.F.O) 26

Scrambled eggs with chorizo, prawns, shallots, tomato, spring onions, parsley, chilli, on sourdough toast topped with chilli oil & balsamic glaze

Eggs Benedict (G.F.O) 19

Two poached eggs, harwood smoked ham **OR** sauteed spinach on english muffin topped with hollandaise sauce

Smoked Salmon Benedict (G.F.O) 23

Tassie smoked salmon, 2 poached eggs, hollandaise, served on sourdough toast

Mushroom Ragu Benedict (G.F.O) 23

Field mushrooms cooked in a rich mushroom & herb sauce topped with one poached egg, hollandaise, parmesan cheese served on sourdough toast with housemade potato rosti

Pulled Pork Benedict (G.F.O) 23

Slow cooked shredded pork in asian sauce served with two poached eggs on sourdough toast topped with chilli hollandaise

Zucchini & Corn Fritters (G.F, Veg) 23

Served with one poached egg, tomato, cucumber, raddish, parsley, crushed avocado, homemade hummus, basil olive oil and fresh mild chilli

BRUNCH —

Super Bowl (G.F, V.O) 25

Your choice of chicken or zucchini fritters with quinoa, cucumber, crushed avocado, pickled cabbage & carrot, edamame beans, grilled zucchini, roast tomato, homemade hummus, one poached egg garnished with sunflower & black sesame seed mix and basil pesto dressing

OR with Grilled Salmon 28

Slaw Salad (G.F) 21

Grilled Chicken on a bed of Asian slaw, mixed herbs, sesame seeds & honey soy dressing.

OR with Grilled Salmon 24

Fish & Chips 21

Lightly battered whiting with salad & chips, served with homemade tartar sauce

Parmigiana 24

House-made free-range chicken schnitzel topped with Nonna's Napoli sauce and melted mozzarella. Served with chips and salad.

PASTA & RISOTTO —

Mushroom Risotto 19 (Veg, V.O, G.F.O)

Field mushrooms, spring onions, olive oil, parsley, topped with Italian parmesan cheese and drizzled with truffle infused oil
Add chicken 7

Prawn Risotto (G.F) 25

Prawns cooked in white wine, spring onions, shallots, garlic, parsley topped with smoked chipotle chilli oil (mild)

Pappardelle Bolognese Ragu 23

Traditional slow cooked beef ragu with homemade Napoli sauce topped with Italian parmesan cheese

Chilli Prawn Linguine 25

Prawns cooked in white wine with tomatoes, parsley, garlic, red onion, chilli, spring onions and a touch of Napoli and drizzled with lemon infused olive oil

Carbonara 19

Your choice of spaghetti or rigatoni with bacon, parsely, spring onion, garlic, olive oil, black pepper and egg mix topped with parmesan cheese

Gluten free pasta available + 3

SOMETHING LIGHT —

Chips with aioli or tomato sauce 12

Garlic & Herb Bread 6.5

Polpette (3) 15

Beef meatballs cooked in Nonna's napoli sauce, topped with parmesan, parsley and served with toasted bread.

Calamari 20

Lightly crumbed calamari with homemade tartare sauce served with your choice of chips **OR** salad.

BURGERS & SANDWICHES —

The A.B.C (G.F.O) 19

Avocado, bacon and grilled chicken with chilli mayonnaise in a toasted sourdough sandwich

Mr Majestic Burger (G.F.O) 23

Grilled beef burger served on a brioche bun with bacon, caramelised onion, lettuce, tomato, cheese, chefs special sauce with chips

Grilled Chicken Burger (G.F.O) 23

Marinated free range chicken breast with sweet spicy slaw and smashed avocado served on a brioche bun with chips

Pulled Pork Burger (G.F.O) 23

Slow cooked pork with pickled slaw & chilli aioli served on a brioche bun with chips

Veggie Burger (G.F.O) 23

Zucchini & corn patty, with lettuce, tomato, avocado, hummus and jalapeños with chips

Steak Sandwich (G.F.O) 25

Grilled premium scotch fillet steak, lettuce, tomato, cheese, aioli and tomato relish served on sourdough with chips.

Gluten free bun available + 2

EXTRAS —

Tomato Sauce, BBQ Sauce

Chilli Flakes 0.5

Aioli, Tomato Relish, Jam, Honey, Peanut Butter, Nutella, Vegemite, Fresh Chilli 1

Italian Parmesan Cheese 1.5

MILKSHAKES —

Reg: 9 Kids: 6

Chocolate

Banana

Vanilla

Caramel

Strawberry

SMOOTHIES —

Banana-Cado Bliss 11

Banana, avocado, honey, cinnamon, yoghurt and milk

Breakfast Smoothie (V) 11

Banana, strawberries, rolled oats, hemp protein powder, peanut butter, almond milk.

Jazzy Jive 10

Mango, passionfruit, pineapple, vanilla yoghurt, milk.

Berry Berry Smoothie 10

Strawberries, raspberries, blueberries, banana, honey, vanilla yoghurt and milk.

JUICES —

Keep it simple 9

Orange or green apple

The Buzz 10

Carrot, orange, apple, ginger

The Cleanser 10

Orange, celery, mint & lemon

Old School 10

Apple, carrot, celery

Pine-o-melon 10

Watermelon, pineapple & orange

SOFT DRINKS —

Coke | Coke No Sugar | Lemonade
Fanta | Sparkling Pink Grapefruit | Sparkling Passionfruit |
Ginger Beer 5
Kombucha 5
Assorted Bottled Juice Varieties 5
Lemon Lime & Bitters 5.8

San Pellegrino Drinks

Blood Orange | Chinotto 5
Sparkling Water 250ml 5
Sparkling Water 750ml 8

CAFE —

COFFEE

Reg 4.50 | Mug 5.50

Latte | Flat White | Cappuccino | Long Black | Long Macchiato | Short Macchiato

Short Black 4

Mocha 4.8

Magic 4.8

Double ristretto with hot milk in a 160ml cup

Iced Latte 5.5

Add Ice Cream 2.5

Add Cream 1

FILTER COFFE - Single Origin

Cold Drip over ice 6

Batch Brew - Moccamaster 6oz 5

8oz 6

OTHERS

Hot Chocolate (V) (GF) 4.8

Iced Chocolate 8

Add Cream 1

Prana Wet Chai Latte 5.5

Spice Chai (Powdered) 4.8

Matcha, Turmeric Latte 4.8

Affogato

Double espresso coffee over vanilla ice cream 8

Add Frangelico or Baileys 8

Loose Tea Leaf 5

English Breakfast | Earl Grey | Lemongrass & Ginger | Peppermint Chamomile | Spring Green

EXTRAS

Soy | Almond | Oat | Lactose Free .80

Decaffeinated Single Origin 1

V-Vegan Veg-Vegetarian V.O-Vegan Options
G.F.O-Gluten Free Options Veg O-Vegetarian Options
QR Code Ordering Available at Tables

No split bills during busy times.

1.6% surcharge applies on credit/debit cards.

15% surcharge applies on public holidays.



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