

BEER & WINE —

RED	
MM Rose Vic. Reserve	G:10 B:36
MM Shiraz Vic. Reserve	
MM Pinot Noir Yarra Valley	G:11 B:38

WHITE	
MM Sauv Blanc Adelaide Hills	G:10 B:36
MM Pinot Grigio Vic. Reserve	
MM Moscato Vic Reserve	
MM Sparkling Prosecco King Valley	

Crown Larger	10
Corona	10
Peroni	10
Rekorderlig Strawberry-Lime Cider (330ml)	10

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

NON-ALCOHOLIC —

Mr Majestic Mocktail	12
Pineapple juice, orange juice, sparkling pink grapefruit, fresh lime & grenadine	
Peroni Zero Alcohol	6

KIDS MENU —
For children 12 years and under

Pancakes	12
Pancake served with ice-cream and real maple syrup. Add strawberries	4
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)

Mr Majestic

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

Spicy Chorizo & Prawn Eggs (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 Benedict (G.F.O)	23
Oven baked mushrooms with one poached egg, potato rosti, hollandaise and parmesan cheese served on toasted sourdough.	

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
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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
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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 (Veg, V.O, G.F.O)	19
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
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SOMETHING LIGHT —

Chips with aioli or tomato sauce	12
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Garlic & Herb Bread	6.5
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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.	

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.

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
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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 — CAFE —

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 Jucie Varities	5
Lemon Lime & Bitters	5.8

San Pellegrino Drinks	
Blood Orange Chinotto	5
Sparkling Water 250ml	5
Sparkling Water 750ml	8

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



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