

LUNA N SOUL

QUINNS BEACH CAFE

ZESTY SMASHED AVO 25

Smashed avocado, poached eggs, citrus salsa, asparagus, homemade dukkah, La Delizia stracciatella on sourdough (v, gfo)

WHITE LOTUS 25

Poached eggs, local oyster mushrooms, smoked cheese fondue, served with sourdough (v, gfo)

CROISSANT ROYALE 27

Free range bacon or Tasmanian smoked salmon, poached eggs, roquette, hollandaise, served within a buttery, flakey, crossiant

GREEK BENEDICT 27

Slow cooked, honey spiced lamb, tzatziki, fresh mint, confit garlic, and roquette served on sourdough (vo, gfo)

SPICE CHICKS 28

Free range, buttermilk chicken breast, sweet chilli maple sauce, sour apple slaw served on waffles

TIRAMISU FRENCH TOAST 26

Twist on a classic; layers of brioche french toast, marscapone cream, local coffee bean and ceremonial cacao dust (v)

BIG LUNA 28

Eggs your way, bacon, pork sausage, medley of mushrooms, grilled roma tomatoes, hash browns and sourdough (gfo)

GARDEN GOODNESS 27

Eggs your way, medley of mushrooms, avocado, grilled roma tomatoes, asparagus, hash browns and toasted sourdough (v, gfo)
make me vegan: swap eggs for fried tofu

FOR THE LITTLE LUNAS 14

– Egg & sourdough; choice of bacon or avo
– Waffle with nutella, cream and berry compot
– Chicken or fish with chippies

PLAIN JANE TOAST 11

Sourdough or fruit toast, served with cultured butter & jam (v, gfo)

EGGS ANYWAY 15

Freedom to fry, poach or scramble Albany Farm free range eggs, served with toasted sourdough (v, gfo)

CRUNCHY COCO 18

Homemade granola, coconut yogurt, seasonal fruit, and a Piesseful Bees honey drizzle (v)

AÇAI BOWL 18

Açai base, homemade granola, seasonal fruit, and wafer rolls topped with your choice of nutella, peanut butter or coconut yoghurt (v)

RAINBOW BURGER 27

Charcoal bun, wagyu beef pattie, cheddar cheese, rainbow slaw, beetroot relish and chippies (gfo)

TABBOULEH BOWL 28

Slow cooked, honey spiced lamb or deep fried tofu, three-colour quinoa, dried fruit and nuts, soft herbs, and tzatziki (vo, gf)

THE ITALIAN STALLION 30

180g Harvey Beef reserve sirloin steak, fried eggplant, tomato, roquette, La Delizia stracciatella served in a mediterranean bun with chippies (gfo)

ARTICHOKE SKILLET 19

Baked artichoke hearts, and a Greek styled salad (v)
Chef recommends Tasmanian smoked salmon +\$7

CHIPPIES 11

EXTRAS	Avocado 5	Fried Tofu 7
Sourdough 3	Mushrooms 6	Free Range Bacon 7
One Egg 3	Tomato 5	Free Range Pork Sausage 7
Hollandaise 3	Hashbrowns 3	Tasmanian Smoked Salmon 7
Side of Chips or Salad 4		

These extras are priced to add on to a meal.
If you'd like to build your own breakky, a plate fee of \$5 occurs.

After a quick bite, or take away?

Check out our cabinet for a variety of sweet and savoury goodies!

We take pride in sourcing the finest local produce to bring into our kitchen, and onto your plate. Please make our staff aware of any allergies, and dietary requirements as we will try our best to accommodate!

gluten free - gf | gluten free option - gfo | vegetarian- v | vegetarian option - vo

QUENCH YOUR THIRST

HOT

COFFEE

Cappuccino 5
Latte 5
Flat White 5
Long Black 4
Long Macchiato 5.5
Short Macchiato 4
Mocha 5.5
Dirty Chai 5.5
Espresso 4

ADD ONS

Coffee upsize 1
Extra shot 0.5
Alternative milks 1
Flavoured syrups 0.5
Icecream/Cream 1

SMOOTHIES 10

TROPICANA

Mango, banana, passionfruit,
fresh apple juice

NUTTY CACAO

Banana, rolled oats, peanut
butter, raw cacao, honey,
vanilla plant protein,
almond milk

TAKE ME TO FIJI

Watermelon, strawberry, pink
dragonfruit, cucumber, mint,
coconut water

PLANT POWER

Spinach, kale, banana, celery,
fresh apple juice, spice blend
thats good for the soul

WARM

ALTERNATIVES

Chai 5
Matcha 5
Hot Chocolate 5
Loaded Hot Choc 7
-Nutella or Biscoff
w whipped cream &
biscuit crumb

SODAS

Water 3.5
Sparkling Water 4.5
Soda cans 4
Ginger Beer 4.5
Lemon Lime Bitters 4.5
Kombucha 5

ICED DRINKS

Iced Latte 7
Iced Long Black 6.5
Iced Dirty Chai 7.5
Iced Chai 7
Iced Matcha 7

With Ice Cream &
Whipped Cream
Iced Coffee 8.5
Iced Mocha 8.5
Iced Chocolate 8

MILKSHAKE 8

Vanilla,
Caramel,
Chocolate,
Strawberry,
Spearmint,
Banana

TEA

for one 4.5
for two 7
English Breakfast
Earl Grey
Peppermint
Lemongrass and Ginger
Sticky Chai

FRAPPES 9.5

Coastal Crème Frappe
Salted caramel &
cookie frappe topped
w/ caramel mousse &
crushed oreos

Mocha Frappe
White choc & coffee
frappe topped w/
espresso mousse &
chocchunks

COLD PRESSED JUICE 9

STRAIGHT

Orange or Apple
It's all in the name

HAKUNA MATATA

Strawberry,
watermelon, apple

FLAMINGO

Apple, rockmelon, pink
dragonfruit, coconut

BAZINGA

Apple, pineapple, pear,
carrot, ginger, lime

OLD FASHIONED LEMONADE

Just like the stuff you made as kids.
Cold pressed juicy lemons, slowly
nurtured into a classic lemonade

Nutella or Biscoff

OUR COFFEE IS
PROUDLY SOURCED
FROM STAY
GROUNDED, AND
ROASTED LOCALLY
IN JOONDALUP. OUR
TEAS AND CHAIS
ARE CRAFTED HERE
IN PERTH

Find Us At
www.lunansoul.com.au
80 Ocean Dr, Quinns Rock
08 9305 1909

Show Us Your POV!
Tag @lunansoulquinnsbeach

OUR KITCHEN IS OPEN FROM 6:30AM - 1:30PM.

PLEASE PLACE YOUR ORDER AT THE COUNTER,
OR SCAN THE QR CODE AT YOUR TABLE!