

FOOD.

MEZE

meze board olives / feta / hummus / eggplant / pita	29
selection of dips hummus / eggplant / tzatziki / tarama / pita	29
marinated olives	6
pita bread olive oil	2.8
hummus chickpeas / sumac / pita bread	10
eggplant & garlic pita bread	10
tzatziki Greek yoghurt / cucumber / pita bread	10
taramasalata cod roe / ikura / pita bread	10
crunchy feta raw honey / sesame	10
bacon-wrapped chargrill dates aioli / pine nuts	11
fried artichokes taramasalata / salmon roe / lemon	13

SMALL PLATES

beetroot & goat cheese hazelnut dressing / tarragon	13
roast broccolini hoisin aioli / peanuts	14
grilled eggplant king oyster mushroom / coriander / chili ponzu	15
roast cauliflower garlic miso / leek confit	15

MOOSE FAVOURITES

grilled squid Thai herb salad / crispy garlic	18
burrata enoki / rosemary / focaccia	21
tuna tataki ponzu sago / shiso / fried ginger	18
bacon cheese burger bacon / caramelized onions / pickles	22

CHARCOAL GRILLED SKEWERS

iberico pork belly house made spring onion kimchi	12
grilled prawns spiced paste / tzatziki	14
beef tongue ginger, mustard & pickles	11
lamb kofta Greek yoghurt / lemon	13

BIG PLATES

potato, pecorino & mint ravioli Greek yoghurt / burnt butter / sage	26
pork jowl carrot / pickled raisins / pork crackling	34
roast chicken half 26 / whole 40 gremolata / cabbage slaw	
roast barramundi confit tomatoes	32
Argentinian ribeye 250g salsa verde / fried onions	52

SWEETS

creme caramel vanilla / cinnamon	7
pistachio cake yuzu crème / honey	11
chocolate mousse vanilla ice cream / raspberry gel	11
sticky date & toffee pudding vanilla ice cream	11

MOOSEHEAD KITCHEN.

WWW.MOOSEHEADPROJECT.COM
IG/FB; @MOOSEHEADKITCHENBAR

ALL PRICES SUBJECT TO GOVERNMENT TAX AND SERVICE CHARGE