

EAT.

MEZE

meze board 26
olives / feta / hummus / eggplant / flat bread

selection of dips 26
hummus / eggplant / tzatziki / taramasalata

marinated olives 6

homemade flat bread 3
olive oil

hummus 10
chickpeas / sumac / flat bread

smoked eggplant & garlic dip 10
flat bread

tzatziki 10
Greek yoghurt / cucumber / flatbread

crunchy feta 10
raw honey / sesame

bacon-wrapped chargrill dates 10
aioli / pine nuts

fried artichokes 12
taramasalata / salmon roe / lemon

SMALL PLATES

heirloom tomatoes 17
ricotta, basil & olive oil

grilled zucchini 14
goats cheese / basil / lemon

roast broccolini 13
hoisin aioli / peanuts

homemade gnocchi 21
tomato ragu / parma ham

roast cauliflower 15
garlic miso / leek confit

burrata 21
zucchini / Thai pesto / curry leaves

pumpkin ravioli 21
Greek yoghurt / burnt butter / sage

SEAFOOD

tuna tartare 17
avocado / spicy sesame

Hokkaido scallop crudo 21
apple / yuzu / wasabi

grilled mackerel 18
ponzu / baby gem / bonito

barramundi 29
fennel salad / sauce vierge

GRILL

Moosehead cheese burger 18
caramelized onions / pickles

Pork jowl 25
carrot / pickled raisins / pork crackling

roast chicken breast 21
chickpea / chermoula / crème fraiche

lamb kofta 25
romesco / Greek yoghurt / lemon / flat bread

O'Connor beef flank steak 200g 34
Salsa verde / roast onions

SWEETS

creme caramel 10
vanilla / cinammon

pistachio cake 10
yuzu crème / honey

banana ice cream 10
cookie crumble / toffee

chocolate mousse 10
salted caramel / vanilla ice cream

daily cheese selection 12
40 g / quince / flat bread

DRINK.

WINE by glass / half bottle SPARKLING

Terre Gaie, Prosecco, ITA 16 80

WHITE

Yalumba, Sauv Blanc, AUS, 2017 16 / 40 / 80

Terre Gaie, Pinot Grigio, ITA, 2017 15 / 37 / 75

RED

La Marchesana, Rosato, ITA, 2017 15 / 38 / 76

Vignoble des 2 Lune, Pinot, FRA 18 / 45 / 90

Madame Bobalu, Bobal, SP, 2015 17 / 44 / 88

WINE by bottle

SPARKLING

Terragaei, prosecco, ITA 80

Podra e Sandri, 'Zero Infinito,' Frizzante, ITA 90

WHITE

Yalumba, Sauv Blanc, AUS, 2017 80

Jasci & Merchesani, Trebbiano 72

Terre Gaie, Pinot Grigio, ITA, 2017 75

Two Paddocks, Picnic, Riesling, NZ, 2016 120

Paco & Lola No12, Albarino, SP, 2017 90

Chapuis&Chapuis, Bourgogne Blanc, FR, 2015 100

Momento Mori, Staring at the Sun, AUS, 2017 125

ROSE & ORANGE

La Marchesana, Rosato, ITA, 2017 76

Jasci & Merchesani, Cerasuolo d'Abruzzo, ITA 80

Patrick Sullivan, Baw Baw Field, AUS, 2016 145

Gentle Folk, Rainbow Juice, AUS, 2017 125

RED

Vignoble des 2 Lune, Pinot Noir, FRA 90

Patrick Sullivan, Pinot Noir, AUS, 2016 135

Girolamo Russo, Etna, 'A Rina' ITA, 2016 130

Dirty and Rowdy, Mourvedre, USA, 2017 120

Noelia Ricci Sangiovese, ITA, 2016 100

Gentle Folk, Pinot Cab Franc, AUS, 2017 115

Bill Downie, Petit Verdot, AUS, 2015 110

Madame Bobalu, Bobal, SP, 2015 88

Thirsty by Raford Dale, Gamay, SA, 2017 100

Chaffey Brother's, Shiraz, AUS, 2015 110

BEER (BOTTLE / BUCKET OF 5)

Estrella galicia 12 / 55

Chop Shop Pale Ale 15 / 65

8 Bit India Pale Ale 15 / 65

Sesh Mid Strength 15 / 65

Reef Sun Tan Ale 15 / 65

Hop Splicer XPA 15 / 65

Two Bridges Passionfruit IPA 15 / 65

Wilde (Gluten Free) 15 / 65

COCKTAILS

Moosehead G&T 15

Gin / tonic / grapefruit

Negroni 15

Gin / sweet vermouth / Campari / orange

Lazy Old Fashioned 15

Monkey Shoulder whiskey / sugar / bitters

APEROL SPRITZ 15

Aperol / Prosecco / soda / orange

SOFT DRINKS 4

Coke / Coke Zero / Sprite / Tonic

Ginger Ale / Soda

COFFEE by Vittoria Organic

Black 3

White 4

Hot Chocolate 5

Extra Shot / Iced 1

TEA by Aurora 4

English breakfast / Earl Grey /
Peppermint / Green / Lemon & Ginger

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AND SERVICE CHARGE.

