

# 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  
sumac / flat bread

**smoked eggplant & garlic dip** 10  
flat bread

**tzatziki** 10  
Greek yoghurt, cucumber, flatbread

**fried artichokes** 12  
taramasalata / salmon roe / lemon

**crunchy feta** 10  
honey / sesame

**bacon-wrapped chargrill dates** 10  
aioli / pine nuts

## SMALL PLATES

**heirloom tomatoes** 18  
ricotta, basil & olive oil

**grilled zucchini** 14  
goats cheese / basil / lemon

**roast broccolini** 14  
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** 20  
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** 24  
carrot / pickled raisins / pork crackling

**roast chicken breast** 21  
chickpea / chermoula / crème fraiche

**lamb kofta** 25  
Greek yoghurt / romesco / lemon

**O'Connor beef flank steak 200g** 34  
Mushroom ketchup / roast spring onions

## SWEETS

**creme caramel** 10  
vanilla / cinammon

**pistachio cake** 10  
yuzu crème / honey

**banana ice cream** 10  
cookie crumble / toffee

**chocolate mouse** 10  
salted caramel / vanilla ice cream

**daily cheese** 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, ITA 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

Adriano, Langhe, Sauv Blanc, ITA, 2017 110

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, ITA 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 Copperhead / 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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