

EAT.

MEZE

meze board olives / feta / hummus / eggplant / pita bread	29
selection of dips hummus / eggplant / tzatziki / taramasalata	29
marinated olives	6
pita bread olive oil	2.8
hummus chickpeas / sumac / pita bread	11
eggplant & garlic dip pita bread	11
tzatziki Greek yoghurt / cucumber / pita bread	11
crunchy feta raw honey / sesame	11
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
roast cauliflower garlic miso / leek confit	15
grilled squid Thai herb salad / crispy garlic	18
grilled brinjal king oyster mushroom / coriander / chili ponzu	15
burrata enoki / rosemary / focaccia	21
tuna tartare avocado / spicy sesame	17
bacon cheese burger bacon / caramelized onions / pickles	22

BIG PLATES

pumpkin ravioli Greek yoghurt / burnt butter / sage	26
pork jowl carrot / pickled raisins / pork crackling	34
roast chicken half 26 / whole 40 gremolata / cabbage slaw	
seabream en papillote kalian / white wine sauce	38
lamb kofta romesco / Greek yoghurt / lemon / pita bread	28
O'Connor sirloin 200g salsa verde / fried onions	49
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

DRINK.

WINE by glass / half bottle

SPARKLING

Terregaie, Prosecco, ITA 16 / 40

ROSE

La Marchesana, Rosato, ITA, 2017 15 / 38

WHITE

Yalumba, Sauv Blanc, AUS, 2017 16 / 40

Claris, Pinot Grigio, ITA, 2017 15 / 37

RED

Clos Henri, "Petit Clos" Pinot Noir 18 / 42

NZ, 2017

Bodegas Vicente, Bobal, SP, 2013 18 / 42

WINE by bottle

SPARKLING

Terragaie, 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

Jasci & Merchesani, Trebbiano 72

Claris, Pinot Grigio, ITA, 2017 75

Paco & Lola No12, Albarino, SP, 2017 90

Winery of Good Hope, Chardonnay, SA, 2016 110

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

ROSE

La Marchesana, Rosato, ITA, 2017 76

RED

Girolamo Russo, "a'Rina" Etna Rosso ITA, 2016 130

Clos Henri, "Petit Clos" Pinot Noir, NZ, 2017 90

The Other Wine Co. Grenache, AUS, 2016 120

Noelia Ricci Sangiovese, ITA, 2017 100

Bill Downie, Petit Verdot, AUS, 2015 110

Bodegas Vicente, Bobal, SP, 2013 90

Radford Dale, "Thirst" Gamay, SA, 2017 100

Chaffey Bro's, Shiraz, AUS, 2015 110

BEER (BOTTLE / CAN / BUCKET OF 5)

Estrella Galicia 5.5% 12 / 55

Classic Pale Ale 5% 15 / 65

1842 Island Imperial IPA 8% 18 / 80

Cha Chaan Teng Gose 4.5% 15 / 65

Contemporary Pilsner (can) 4.5% 14 / 62

Another One Session Ale (can) 3.3% 14 / 62

COCKTAILS

Moosehead G&T 16

Gin / tonic / grapefruit

Negroni 16

Gin / sweet vermouth / Campari / orange

Lazy Old Fashioned 16

Bourbon / sugar / bitters

APEROL SPRITZ 16

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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ALL PRICES SUBJECT TO GOVERNMENT TAX AND SERVICE CHARGE.

