

FOOD.

BREAD & DIPS

pita bread olive oil	2.8
hummus chickpeas / sumac / pita bread	10
roast eggplant & garlic pita bread	10
tzatziki Greek yoghurt / cucumber / pita bread	10
taramasalata salted cod roe / lemon / olive oil / pita bread	10

MEZE

marinated olives	6
crunchy feta honey / sesame	10
bacon-wrapped chargrill dates aioli / pine nuts	10
crispy spiced pigs ears homemade spiced rub lime	10

MEZE & DIPS BOARD

meze board olives / feta / hummus / eggplant & garlic / pita	25
selection of dips hummus / eggplant & garlic / tzatziki / tarama / pita	25

SALADS, SANDWICHES & VEG

beetroot salad feta / rosemary dressing / hazelnuts	15
caesar salad soft boiled egg / bacon / parmesan	15
roast broccolini hoisin aioli / peanuts	12
roast cauliflower garlic miso / leek confit	12
fried chicken sandwich Japanese mayo / house sauce / lettuce / fries	14
bbq pulled pork sandwich bbq sauce / coleslaw / fries	14
reuben sandwich pastrami / sauerkraut / cheese / fries	14
Moosehead cheese burger Caramelized onions / pickles / fries	14
Double cheese burger Caramelized onions / pickles / fries "THE WORKS" Tomato & Lettuce	18 1

MAINS

spicy tuna & quinoa bowl avocado / rocket	18
harvest bowl kale / corn / cauliflower / avocado / sesame / egg	18
butternut pumpkin ravioli homemade pasta / chervil / parmesan	21
pork ragu tagliatelle homemade pasta / chervil / parmesan	18
roast barramundi confit tomatoes	26
roast chicken half 18 / whole 26 maitaki mushroom / spinach / gremolata	
Australian striploin 250g salsa verde / fried onions	38

Sides & add ons:

bacon	2
fried egg	3
soft boiled egg	3
shoestring fries	4
mixed leaf salad	4
fried chicken thigh	6

SWEETS

pistachio cake yuzu crème / honey	8
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MOOSEHEAD KITCHEN.

WWW.MOOSEHEADPROJECT.COM
IG/FB; @MOOSEHEADKITCHENBAR

ALL PRICES SUBJECT TO GOVERNMENT TAX.
NO SERVICE CHARGE.

DRINKS.

WINE

SPARKLING

BOTTER, Prosecco
ITALY, NV 15 / 38 / 70

WHITE

Wild Rock, Sauvignon Blanc
AUSTRALIA, 2019 15 / 38 / 70

Henri Bourgeois, Sancerre
FRANCE, 2017 120

Fanitini, Pinot Grigio
ITALY, 2018 15 / 38 / 70

Moulin de Gassac, Chardonnay
FRANCE, 2018 18 / 48 / 90

ROSE

Fantini, Cerasuolo D'Abruzzo, Rose
ITALY, 2017 16 / 40 / 75

RED

Espeto, Tempranillo
SPAIN, 2018 16 / 40 / 75

Alain Jaume, 'Reserve' Cote-du-Rhone
FRANCE, 2017 92

Bodegas Salentein, Portillo, Malbec
ARGENTINA, 2019 75

Sacred Hill, Pinot Noir
NEW ZEALAND, 2018 18 / 42 / 90

Caparzo Toscana, Sangiovese
ITALY, 2018 84

Reyneke. Syrah
SOUTH AFRICA, 2017 115

Maximi Graillet, Equinox, Croze Hermitage
FRANCE, 2017 120

Jann Chave, Crozes Hermitage
FRANCE, 2018 130

BEER

BOTTLE / CAN / BUCKET OF 5

Peroni, Pale Lager, 5.1% 10 / 45

4PINES Pacific Ale (Can) 3.5% 12 / 55

Young Master Classic Pale Ale 5% 12 / 55

Young Master 1842 Imperial IPA 8% 15 / 70

Crabbies Alcoholic Ginger Beer 4.8% 12 / 55

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

AMERICANO 16

Campari / Vermouth / soda / orange

NON ALCOHOLIC

Evian Still 6

Badoit Sparkling 6

Coconut Water 5

Iced Lemon Tea 4

SOFT DRINKS

Coke / Coke Zero / Sprite / Ginger Ale 4

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

HAPPY HOUR (Mon-Sat 5 to 7pm)

Draft Beer 2 for 20

House Wine by glass
Prosecco / White / Red 12

COCKTAILS

G&T / Negroni / Americano /
Aperol Spritz / Lazy Old Fashioned 12

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