

FOOD.

MEZE, DIPS & DIPS

pita bread | 4

olive oil, balsamic

marinated olives | 6

crunchy feta | 10

honey, sesame

bacon-wrapped chargrill dates | 10

aioli, pine nuts

crispy spiced pigs ears | 10

homemade spiced rub lime

hummus | 10

chickpeas, pita bread

roast eggplant & garlic | 10

pita bread

tzatziki | 10

Greek yoghurt, cucumber, dill, pita bread

taramasalata | 10

salted cod roe, lemon, pita bread

meze board | 26

olives, feta, hummus, eggplant & garlic, pita

selection of dips | 26

hummus, eggplant & garlic, tzatziki, taramasalata, pita

GREENS & GRAINS

beetroot salad | 16

feta, rosemary dressing, hazelnuts

Greek salad | 16

tomatoes, cucumber, feta, capers

roast broccolini | 14

hoisin aioli, peanuts

roast cauliflower | 14

garlic miso, leek confit

spicy tuna & quinoa bowl | 18

avocado, rocket

harvest bowl | 18

kale, corn, cauliflower, avocado, sesame, egg

SIDES & ADD ONS

bacon | 2

fried egg / soft boiled egg | 3

shoestring fries | 4

mixed leaf salad | 4

SANDWICHES

fried chicken sandwich | 15

Japanese mayo, house sauce, lettuce, fries

bbq pulled pork sandwich | 15

bbq sauce, coleslaw, fries

reuben sandwich | 15

pastrami, sauerkraut, cheese, fries

Moosehead cheese burger | 15

caramelized onions, pickles, fries

double cheese burger | 19

caramelized onions, pickles, fries

'THE WORKS' tomato & lettuce | 1

MAINS

butternut pumpkin ravioli | 25

burnt butter, sage, parmesan

pork ragu tagliatelle | 21

homemade pasta, parmesan

roast barramundi | 26

confit tomatoes

roast chicken | half 19 / whole 30

maitaki mushroom, spinach, gremolata

New Zealand grass fed striploin 200g | 46

caramalised cauliflower, shiitake relish, lotus roots

SWEETS

pistachio cake | 10

yuzu crème, honey

sticky date pudding | 10

butterscotch ice cream

vanilla custard | 10

torched ginger granita, strawberries

pan-seared scamorza | 10

fig chutney, black pepper

DRINKS.

WINE

SPARKLING

Botter, Prosecco

ITALY, NV 16 | 40 | 75

WHITE

Summerhouse, Sauvignon Blanc

NEW ZEALAND, 2019 16 | 40 | 75

Chateau Favray, Pouilly-Fume

FRANCE, 2018 100

Tim Smith Wines, Riesling

AUSTRALIA, 2015 98

Friuli, Pinot Grigio

ITALY, 2018 16 | 40 | 75

Soumah, 'Hexman Vineyard,' Chardonnay

AUSTRALIA, 2018 100

Maurice Tremblay, Chablis,

FRANCE, 2018 105

ROSE

Ca N'estruc, Rosat

SPAIN, 2019 16 | 40 | 75

RED

Espeto, Tempranillo

SPAIN, 2018 16 | 40 | 75

Domain Grande Bellane, Valréas, Cote-du-Rhone

FRANCE, 2018 95

Arido, Malbec

ARGENTINA, 2019 75

Sherwood Estate, 'Stratum,' Pinot Noir

NEW ZEALAND, 2018 16 | 40 | 75

Meyer-Nakel, Pinot Noir

GERMANY, 2018 105

Reyneke. Syrah

SOUTH AFRICA, 2017 115

Rockford. 'Basketpress,' Shiraz

AUSTRALIA, 2014 135

Maximi Graillet, 'Equinox,' Croze Hermitage

FRANCE, 2017 120

Rockford, 'Rifle Range,' Cabernet Sauvignon

AUSTRALIA, 2016 110

HAPPY HOUR | MON-SAT | 5 – 7PM

ALL DAY SUNDAY

DRAFT BEER 375ml | 8

HOUSE WINE by glass | 12

Prosecco / White / Red

COCKTAILS | 12

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

BEER

DRAFT

Tsingtao, Pale Lager 4.3% 375ml 10

BOTTLE / CAN / BUCKET OF 5

Feral Brewing, Hop Hog I.P.A (Can) 5.8% 14 | 65

Young Master Cha Chaan Teng 4% 14 | 65

Young Master Classic Pale Ale 5% 14 | 65

Young Master 1842 Imperial IPA 8% 15 | 70

Crabbies Alcoholic Ginger Beer 4.8% 14 | 65

COCKTAILS

Moosehead G&T 16

Gin, tonic, grapefruit

Negroni 16

Gin, sweet vermouth, Campari, orange

Lazy Old Fashioned 16

Bourbon, sugar, bitters

APEROL/CAMPARI SPRITZ 16

Aperol / Campari, Prosecco, soda, orange

NON ALCOHOLIC & SODA

Evian Still / Badoit Sparkling 7

Coconut Water 5

Iced Lemon Tea 4

Mango Passion Kombucha 7.5

Raspberry Lemonade Kombucha 7.5

Coke / Coke Zero / Sprite / Ginger Ale 4

PARADISE COFFEE ROASTERS

Black 4

White 5

Hot Chocolate 5

Extra Shot / Soy / Iced 1

TEA by Aurora 4

English breakfast / Earl Grey /

Peppermint / Green / Lemon & Ginger