

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 & DIPS BOARD

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

SMALL PLATES

| | |
|---|----|
| 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 |
| Greek salad tomatoes / cucumber / feta / capers | 16 |
| roast broccolini hoisin aioli / peanuts | 14 |
| roast cauliflower garlic miso / leek confit | 14 |
| bacon cheese burger caramelized onions / pickles | 15 |
| burrata basil / tomatoes / sourdough | 20 |
| lamb kofta 150g Greek yoghurt / lemon | 20 |
| tuna tacos 3 pieces spicy tuna tartare / avocado / sesame | 24 |

MAINS

| | |
|--|----|
| butternut pumpkin ravioli homemade pasta / chervil / parmesan | 24 |
| pork jowl carrot / pickled raisins / pork crackling | 26 |
| roast barramundi confit tomatoes | 26 |
| roast chicken half 18 / whole 26 maitaki mushroom / spinach / gremolata | |
| Australian striploin 250g marinated peppers / herb butter | 38 |

SWEETS

| | |
|--|----|
| pistachio cake yuzu crème / honey | 8 |
| sticky date pudding butter scotch ice cream | 10 |
| chocolate lava cake vanilla ice cream **please allow 15 minutes to cook | 10 |



MOOSEHEAD KITCHEN.

WWW.MOOSEHEADPROJECT.COM
IG/FB: @MOOSEHEADKITCHENBAR

ALL PRICES SUBJECT TO GOVERNMENT TAX & SERVICE CHARGE.

DRINKS.

WINE

SPARKLING

Botter, Prosecco
ITALY, NV 15 / 38 / 70

WHITE

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

Chateau Favray, Pouilly-Fume
FRANCE, 2018 100

Tim Smith Wines, Riesling
AUSTRALIA, 2015 98

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

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

Bodegas Salentein, Portillo, Malbec
ARGENTINA, 2019 75

Sacred Hill, Pinot Noir
NEW ZEALAND, 2018 18 / 42 / 85

Bellvale, 'Stony Block,' Pinot Noir
AUSTRALIA, 2013 125

Tenimenti Mancini, Chianti
ITALY, 2018 84

Reyneke. Syrah
SOUTH AFRICA, 2017 115

Katnook. 'Prodigy,' Shiraz
AUSTRALIA, 2005 135

Maximi Graillet, 'Equinox,' Croze Hermitage
FRANCE, 2017 120

Rockford, 'Rifle Range,' Cabernet Sauvignon
AUSTRALIA, 2016 130

BEER

DRAFT

Peroni, Pale Lager, 5.1% 12 / 16

BOTTLE / CAN / BUCKET OF 5

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

PARADISE COFFEE ROASTERS

Black 4

White 5

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)

Peroni draft pint 14

House Wine by glass
Prosecco / White / Red 12

COCKTAILS

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

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