



THE MOONLIT SIP
GATHER TOAST GRAZE

GRAZING MENU

Starters & Shares

Marinated Olives served warm (vg/gf).....	10
Spiced Pumpkin Arancini 6 pieces w/ smoky chipotle mayo (gf/vgo).....	14
Coconut Prawns 8 crumbed prawns w/ tartare sauce	18
Salt & Pepper Calamari approx. 12 pieces w/ tartare sauce (df)	18
King Island Smoked Cheddar w/ onion jam & lavosh (v/ef/gfo)	18
Winner Winner Wings crumbed wingettes w/ medium spice (extra hot option)	18
Sticky Wings choose: aioli, smoky chipotle mayo, sweet chilli or barbecue (df/ef/gfo).....	18
Sweet Potato Wedges w/ sweet chilli & sour cream (v/gf)	12
Steakhouse Chips w/ aioli (v/gf).....	10

House Specialties

Rosemary & Sea Salt Smashed Chats crispy, seasoned, skin-on potatoes (vg/gf)	6
Crispy Flat Bread w/ olive oil & sea salt (vg)	8
Add a Dip see specials for today's choices	6
Rainbow Warrior Salad greens, carrots, radish, pepitas, cranberries, glass noodles & fetta (v/gf)....	14
Baked Camembert soaked in whisky & herbs, served w/ lavosh (v/gfo).....	22
BBQ Pulled Pork w/ flat bread (df/ef/gfo)	22
Marinated Exotic Mushrooms w/ flat bread (vg) *Allow extra 15min prep time	25

Loaded Fries

Bed of seasoned chips laden with toppings in Personal or Share sizes.

Try swapping chips for corn chips to create nachos (Share size only).

Signature bbq pulled pork, mushrooms & cheese melt (gf/ef)	18 / 25
Garlic 'Shroom w/ onion, herbs, cream & cheese melt (v/gf).....	18 / 25
Jeff's Supreme salami, olives, roast capsicum & cheese melt (gf)	18 / 25
TexMex pulled chicken, corn & cheese melt (gf/ef).....	18 / 25
add smoked cheddar or blue cheese	3

Salads & Sides

Rainbow Warrior Salad w/ pepitas, cranberries, glass noodles & fetta (v/gf).....	14
Smoked 'Slaw w/ lemon mayo & smoked paprika (v/df/gf).....	8
Mixed Greens w/ evoo & balsamic (vg/gf)	8
Sweet Potato Wedges (vg/gf)	6
Steakhouse Chips (vg/gf).....	5
Mushroom Brisket Gravy (gf/df/ef)	8

Platters

Antipasto & cheese platters are available for pre-order with minimum 2 days' notice. We can tailor to your preferences & dietary requirements. Suitable for individuals, couples, groups & functions.



Please check in before ordering.

gf=gluten-free, df=dairy-free, ef=egg-free, v=vegetarian, vg=vegan, o=option
Please advise our staff of any food allergies or intolerances.

If you like what we do, please tell your friends or leave a review online. If you think we can improve, please don't hesitate to let us know. We'll do our best to take your feedback on board to improve your experience next time.



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GRAZING MENU

Moonlit Meals

Blue Cheese Gnocchi pan-fried gnocchi w/ blue cheese, blistered cherry tomatoes & prosciutto chips (ef)	24
Chilli Garlic Prawn Pasta prawns & house-made pasta tossed in evoo, chilli & garlic (df/ef)	26
Wood Ear Pasta mushrooms & semi-dried tomatoes w/ house-made pasta in lemon myrtle coconut cream (vg)	26
Fish & Chips battered white fish w/ steakhouse chips & greens or slaw (df/ef)	22
Smoky Beef Brisket w/ steakhouse chips & greens or slaw (gf/df/efo)	28
TexMex Pulled Chicken w/ steakhouse chips & greens or slaw (gf/df/efo)	28
BBQ Pulled Pork w/ steakhouse chips & greens or slaw (gf/df/efo)	28

Kids' Meals

Chicken Ravioli in napolitana sauce w/ cheese sprinkle	10
Nuggets & Chips w/ sauce & mini side salad (gfo)	12
Fish & Chips w/ sauce & mini side salad (ef)	14

Desserts

Citrus Tart w/ berry coulis & whipped cream (v/gf)	12
Easy Peasy Lemon Freezy Sorbet Dixie Cup (vg/gf)	5
Mini Jam Donuts (v/ef)	8
add White Chocolate Liqueur (15mL / 30mL)	5 / 9
Gourmet Vanilla Bean Ice Cream (ef/gf; contains gelatin)	8
add Dark Chocolate Liqueur (15mL / 30mL)	5 / 9
Affogato – ice cream + coffee (ef/gf)	8
add Frangelico (15mL / 30mL)	5 / 9

Non-Alcoholic Drinks

Purezza Sparkling Water (750mL)	5
Bottomless Sparkling for table	please ask
Bundaberg Brewed Soft Drinks (375mL)	5
Blood Orange, Creaming Soda, Ginger Beer, Lemon Lime & Bitters, Passionfruit, Sarsaparilla Mediterranean Tonic Water	5
Indian Tonic Water	4
Lemonade, Coke, Coke Zero	4
Fruit Juice Slushie (seasonal)	6
make it dirty - add basic shot (30mL)	8
Hot Chocolate / Chai Latte / Mocha	7
Tea / Coffee	5

Happy Hour 5pm–6pm Thursday, Friday, Saturday

Rosemary & Sea Salt Smashed Chats + 2 Tap Beers for \$20 or 2 Pinot Grigios for \$24
Flat Bread & Dip + 2 Wearing Memories Proseccos for \$30 or 2 Royal Riviera Champagnes for \$40



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