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| PRELUDE | |
| Cheesy Garlic Bread **V..... | 9.5 |
| Wood fired Sub loaf topped with herb and garlic butter. | |
| Olive Tapenade Crostini **V..... | 12.5 |
| Topped with olive tapenade, goats cheese, truffle oil & pink salt. | |

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| ENTREES | |
| Natural Oysters **GF/DF..... | |
| Three - 13.5 / Half Dozen - 24 / Dozen - 39 | |
| Organically grown in USFOA certified water in New Zealand's Hauraki Gulf since 1986. Served with fresh lemon cheese & mignonette dressing. | |
| Salt & Pepper Calamari Fritti..... | 16 |
| Marinated salt & pepper calamari, tenderised & served with house salad & garlic aioli. | |
| Arancini **V..... | 15 |
| Four cheese arancini balls with truffle aioli, confit onion & shaved parmesan. | |

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| CHARCUTERIE | |
| Moss on Wood prepared charcuterie accompanied with house bread, caper berries, spanish peppers & cornichons. | |
| For 1 - 25 / For 2 - 45 / For 3 - 152 | |
| Wagyu Bresaola **GF..... | |
| Air dried Wagyu beef, served for two months thinly sliced with goats curd. | |
| Salsiccia Sarda Clabarese..... | |
| Ground pork belly and pork shoulder sausage, aged and blended with salt, pepper, garlic & chilli. | |
| Sopressa Veneta..... | |
| A sopressa of minced pork & beef filled into a natural casing aged sausage. Traditionally from northern Italy. | |
| apicalo..... | |
| Fifth Pork Rib made from dry cured then matured in salt & spices. | |

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| CHEESE BOARD | 28 |
| Finest handpicked cheese for your enjoyment, served with quince puree, crispy crackers & the following cheese selection: | |
| Mercu Arzuva Ulloa DOP from North Western Spain | |
| Pastorized cow milk, this pale salt cheese is a smooth velvety texture, ivory colour, clear cheese tastes & lightly sweet. | |
| Berry's Creek Rivierine Blue from Gippsland Victoria | |
| Rich buffalo milk combined beautifully with the mould, a soft creamy mouth feel with a savoury flavour, finishing with a light lactic sweetness. | |
| White Sovourine Log from Yarra Valley Australia | |
| Firm & dense with slightly moist, white mould soft creamy texture of pate' goats cheese. | |
| King Island Smoke Cheddar from Tasmania | |
| Naturally smoked with Australian hardwood, matured for nine months to create a delicate to rich sharp pungent flavour, slightly earthy with a firm texture. | |

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| SALADS | |
| Caesar Salad **GF..... | 18 |
| Cos lettuce, bacon, egg, croutons, parmesan cheese & caesar dressing. | |
| Caprese Salad **GF/V..... | 18 |
| Buffalo mozzarella, cured onion, pesto & balsamic. | |
| Vegan Super Bowl **GF/V/G..... | 18 |
| Quinoa, pumpkin, cherry tomatoes & avocado. | |
| Rice Bowl **GF/V/G..... | 17 |
| Black beans, roasted peppers, spanish onion, mixed herbs, charred corn, brown rice, tomatillo salsa verde & coriander | |

MOSS

On Wood

GRILL

Please allow 20 minutes minimum due to all the quality of our beef & our cooking methods. All grill items are Gluten Free on request.

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| TRADITIONAL BEEF | |
| Moss on Wood traditional selection of beef from Darling Downs pastures in Queensland & Gippsland in Victoria. | |
| Rib Fillet..... | 39 |
| 300g Grass fed rib fillet, aged 178 days at Darling Downs, Queensland & served with sauteed greens. | |
| Angus Rump..... | 34 |
| 350g Grass fed rump steak, aged 355 days at Darling Downs, Queensland & served with sauteed greens. | |
| Eye Fillet..... | 36 |
| 250g Eye fillet, aged 100 days at Gippsland Victoria & served with sauteed greens. | |
| T-Bone..... | 40 |
| 400g T-bone steak, aged 18 months from Gippsland Victoria & served with sauteed greens. | |

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| MAINS | |
| Pan Seared Barramundi..... | 26 |
| Skinless 200g Barramundi served with buttered broccoli, snow peas & caper butter sauce. | |
| Crispy Skin Atlantic Salmon**GF..... | 28 |
| 200g Atlantic salmon with grilled asparagus, snow peas & tarragon sauce. | |
| Osso Buco..... | 26 |
| Beef Osso Buco, braised in a traditional tomato sauce, garlic, carrots, onion served on a bed of creamy polenta. | |
| Lamb Shanks **GF..... | 28 |
| Lamb shank braised in garlic, rosemary, thyme & red wine for six hours served with mash. | |
| Chicken Schnitzel..... | 20 |
| Parsley & Parmesan panko crumbed chicken breast served with house made salad & beer battered chips. | |
| Chicken Parmigiana..... | 23 |
| Chicken schnitzel topped with smoked ham, traditional tomato sauce served with house made salad & beer battered chips. | |

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| SPECIALTY BEEF | |
| Moss on Wood prides itself on sourcing the best beef. These cuts are exclusive to Moss on wood from Rolling Hills Lies the Riverina Region. Natural Black Angus (M.S.A), special formulated grain. | |
| F1 Black Angus Rib..... | 49 |
| 350g of Black Angus rib, marble score (3-4), 18 months of age (Y.P) & served with buttered greens. | |
| F1 Black Angus Rump..... | 44 |
| 400g of Black Angus rump USDA process verified, marble score (2-3), 14 months of age (Y.P) & served with buttered greens. | |
| F2 Black Angus Strip Loin..... | 45 |
| 300g of young prime Black Angus strip loin, marble score (3+), 550 days of age maximum & served with buttered greens. | |

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| BURGERS, WRAPS & SANDWICHES | |
| Steak Sandwich..... | 20 |
| 150g Grass fed rib fillet, lettuce, tomato, Swiss cheese, caramelised onion, fried egg with seeded mustard on a Turkish roll served with fries. | |
| Wagyu Beef Burger..... | 20 |
| 200g Wagyu beef patty, truffled aioli, gherkins, burger cheese, onion rings on a brioche bun served with fries. | |
| Deluxe Vegetarian Burger **V..... | 18 |
| Lentil burger patty, lettuce, tomato, cheese, red capsicum relish, garlic aioli on a brioche bun served with fries. | |
| Moss Caesar's Palace..... | 20 |
| Grilled chicken wrap with crispy bacon, fried egg, shaved parmesan cheese, cos lettuce, caesar dressing served with fries. | |

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| SIDES | |
| Beer Battered Fries **VG..... | 8 |
| Creamy Mash Potato **GF/V..... | 9 |
| Forest Mushroom with Goat Cheese **V..... | 9 |
| Sweet Potato Wedges **GF/V/G..... | 8 |
| Onion Rings with Chilli Sauce **V..... | 9 |
| Chicken..... | 5 |
| Haloumi..... | 5 |
| Avocado..... | 9 |
| SAUCES 3 each | |
| Smoky BBQ, Wild Mushroom, Peppercorn, Cafe de Paris, Dianne Sauce, Chimichurri, Bearnaise, Moss Gravy, Chilli sauce | |
| DIETARY REQUIREMENTS | |
| Gluten free..... | GF |
| Gluten Free on Request..... | GF |
| Vegetarian..... | V |
| Vegetarian on Request..... | Vr |
| Vegan..... | Vg |
| Vegan on Request..... | VGr |
| Dairy Free..... | DF |
| Dairy Free on Request..... | DFr |

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| WOOD FIRED PIZZA | |
| Add Gluten Free Base \$3 | |
| Margherita **V..... | 20 |
| Napolitana sauce, mozzarella cheese, cherry tomato, fresh basil, shaved parmesan, rocket leaves & olive oil. | |
| Sicilian..... | 23 |
| Napolitana sauce, pork fennel sausage, pitted olives, salami, pastami, roasted eggplant, capsicum, shaved parmesan, rocket leaves & parmesan oil. | |
| Pesto Chicken..... | 25 |
| Napolitana sauce, marinated chicken breast, baby spinach, sauteed mushroom, basil pesto & pinenuts. | |
| BBQ Chicken..... | 22 |
| BBQ sauce based with marinated chicken, capsicum, onion, mozzarella cheese topped with a BBQ swirl. | |
| Carnivore..... | 25 |
| Napolitana sauce, pulled beef, marinated chicken, smoked ham, pork fennel sausage, kalamata olives, topped with parmesan cheese & rocket leaves. | |
| Seafood..... | 25 |
| Chili prawns, baby squid, crab meat, capsicum, topped with parmesan cheese & hollandaise sauce. | |
| Pepperoni..... | 22 |
| Napolitana sauce, pepperoni, chilli, onion, basil, peppers, mozzarella cheese, parmesan cheese topped with rocket leaves & lime oil. | |

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| PASTA | |
| Seafood Linguine Marinara..... | 26 |
| A rich traditional pasta sauce infused with mussels, garlic prawns, scallops, linguine topped with shaved parmesan & fresh herbs. | |
| Tagliatelle Carbonara..... | 22 |
| Sauteed bacon, chorizo, mushroom in a light cream & white wine sauce, mixed with herbs, parmesan & finely chopped chives. | |
| Wood Fired Meatballs..... | 22 |
| 200g house made meatballs in a napoletana sauce with garlic, chilli, white wine, fresh herbs, extra virgin olive oil & shaved parmesan cheese. served with spaghetti. | |
| Tagliatelle Alfredo **V..... | 20 |
| Tagliatelle pasta in a creamy Alfredo sauce with sundried tomato, greens & shaved parmesan. | |

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| DESSERTS | |
| Tiramisu with Organic Cocoa Nibs **V..... | 15 |
| 120g of tiramisu infused with Kahlua & espresso soaked savoiardi biscuits, topped with mascarpone cheese & chocolate shavings. | |
| Coconut Panna Cotta **GF/V..... | 12.5 |
| Panna cotta extract with coconut, tempered chocolate, fresh berries, served with hot mango coulis. | |
| Chocolate Lava Fondant **V..... | 12.5 |
| Freshly baked lava fondant served with vanilla bean ice cream, raspberry coulis & honey comb shards. | |
| Creme Brulee **GF/V..... | 14 |
| Creamy caramel consistency, rich custard base, texturally contrasting layer of hardened caramelised sugar, served with almond biscotti & fresh berries. | |

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| KIDS MEALS | |
| Chicken Nuggets & Chips..... | 12 |
| Fish & Chips..... | 12 |
| Spaghetti & Meatballs..... | 12 |
| Moss Ham & Cheese Pizzeria (9 inch)..... | 12 |
| Kids Ice Cream..... | 4 |

Please place your order at the counter.