

ENTREE

CHEESEY GARLIC BREAD \$10

CHEESE & BACON GARLIC BREAD \$12

BRUSCHETTA \$12

Garlic sour dough topped with cherry tomatoes, onion, basil & feta cheese

ARANCINI TRUFFLE \$17

Arancini truffle, pecorino, tomato base, percorino & basil

SALT & PEPPER CALAMARI FRITTI \$17

Tenderised calamari fried in herb flour, salad & garlic aioli

CRUMBED ASCOLANA STUFFED PIMENTOS \$18

Stuffed paprika peppers, olive tapenade, goats cheese, hummus & pizza bread

CHARCUTERIE BOARD \$27

Moss on wood charcuterie board includes Coppocolo, prosciutto cotto, calabrese, bread, assorted condiments (suitable to share between two)

SALAD

Grilled chicken Add \$5
Smoked salmon Add \$6
Grilled halloumi Add \$5

GARDEN SALAD \$12

Mixed salad leaves, beetroot, spanish onion, cherry tomatoes, red radish, fig vincotta, pine nuts & italian dressing

CAPRESE SALAD \$16

Buffalo mozzarella, roma tomatoes, basil, extra virgin olive oil & balsamic glaze

VEGAN SUPER BOWL \$18

Tri color quinoa, roasted pumpkin & sweet potato, chickpea, avocado cherry tomatoes, pomegranate arils, tahini & sauerkraut

BABY GEM EDGE SALAD \$11

Baby gem lettuce, chive flowers, stilton, chestnuts & steeped muscatels

CAESAR SALAD \$18

Cos lettuce, bacon, shaved parmesan, garlic croutons, prosciutto, poached egg & caesar dressing

MAIN

PAN SEARED BARRAMUNDI \$26

230g barramundi, paprika, buttered greens & garlic lemon butter

CRISPY SKIN SALMON \$28

200g tasmanian salad, asparagus, broccolini & creamy dill sauce

FRENCHED PORK CHOP \$30

330g pork chop marinated in garlic, rosemary, thyme sauce, buttered greens & peach/apricot mustard sauce

LAMB SHANK \$28

Sovereign lamb shank, slow cooked for six hours in mirepoix, red wine & a bed of creamy mash

OSSO BUCCO \$26

Cross cut of veal braised, vegetables, white wine broth, chilli & a bed of creamy polenta

CHICKEN SCHNITZEL \$20

Parsley parmesan crumbed chicken breast, house salad & fries

CHICKEN PARMIGIANA \$23

Chicken schnitzel, pizza sauce, smoked shaved ham, melted cheese, house salad & fries

SIGNATURE STEAK

Kimberley Red by Signature Beef, Clermont, Queensland.

EYE FILLET \$38

250g grass fed black angus, aged 50+ days

RUMP \$36

350g grass fed black angus, aged 100+ days

RIB EYE \$40

300g grass fed black angus, aged 178+ days

T-BONE \$42

400g grass fed black angus, aged 18 months

All steaks served with buttered greens & one choice of sauce

SIDE

Buttered Greens \$10

Mash Potato \$7

Wild roquette, fig vincotta & parmesan \$6

Onion rings with hot sauce \$8

Forest mushrooms & goats cheese \$13

Beer battered fries & aioli \$6

Sweet potato wedges with sweet chilli &

sour cream \$10

SAUCE \$3

Wild mushroom Chimichurri

Peppercorn Creamy Diane

Chilli Smokey BBQ

Moss Gravy Cafe de paris

Béarnaise

CONDIMENTS \$4

Hot english mustard

Dijon mustard

Horseradish



NAPOLI PIZZA

MARGARITA \$21

San marzano tomato base, buffalo mozzarella, cherry tomato & fresh basil

QUATTRO FROMMAGGI \$22

San marzano tomato base, listerelle di mozzarella, parmesan, cheddar & gorgonzola

CAPRICCIOSA \$24

San marzano tomato base, listerelle di mozzarella, smoked ham, mushrooms, marinated artichoke & kalamata olives

GAMBERI \$29

San marzano tomato base, wild jumbo prawns, zucchini, garlic, chilli, listerelle di mozzarella & rocket

PROSCIUTTO RUCOLA GRANA \$23

San marzano tomato base, listerelle di mozzarella, prosciutto, parmesan & rocket

PIRATA \$24

San marzano tomato base, listerelle di mozzarella, mild sopressa, kalamata olives, onion, chilli & gorgonzola

PROSCIUTTO FUNGI \$23

San marzano tomato base, listerelle di mozzarella, smoked ham & mushrooms

PIZZA VEGETARIANO \$22

Pizza bianche, zucchini, grilled eggplant, mushroom, cherry tomatoes, spanish onion & roasted potato

PIZZA AL POLLO \$24

Pizza bianche, marinated chicken, pesto, red peppers & goats cheese

BURGER & BREAD

All served with beer battered fries
Upgrade to sweet potato fries \$3

WAGYU BURGER \$20

200g wagyu beef burger, beetroot, gherkins, cheese, aioli & onion rings, brioche bun

VEGAN BURGER \$18

Vegan patty, lettuce, tomato, onion relish, coconut cheese, & hummus vegan bun

STEAK SANDWICH \$22

150g rump steak, pickled mustard, lettuce, tomato, bacon, swiss cheese turkish bun

THE REUBEN \$20

Pastrami & sauerkraut, emmental cheese, dill pickles, russian dressing sourdough loaf

MOSS CHICKEN BURGER \$22

Grilled chicken, halloumi, lettuce, tomato, capsicum relish, swiss cheese & chipotle brioche bun

PASTA

Authentic Italian recipe passed down three generations from Italy

TORTELLONI GIGANTI \$25

Ricotta & porcini mushroom, parsley, garlic & truffle pecorino

SPAGHETTI ALLA

PUTTANESCA \$20

San marzano tomato, anchovies, garlic, kalamata olives, oregano, capers, parsley in extra virgin olive oil, parmesan

FETTUCCINE CON

GAMBERETTI \$25

Wild jumbo prawns, zucchini, garlic, chilli, parsley, grana padano drizzled with virgin olive oil

SPAGHETTI CHITARRA &

MEATBALLS \$24

200g house made Italian meatballs, san marzano tomato, garlic, chilli, parsley & truffle pecorino

PAPPARDELLE CON POLLO

E'PESTO \$22

Prosciutto, chicken, garlic in a lightly creamed, white wine & basil pesto sauce, topped with parmesan

KIDS

12 years or under

DINO KIDS NUGGETS \$12

Served with fries & tomato sauce

SPAGHETTI \$12

Creamy chicken spaghetti topped with parmesan cheese

KIDS PIZZA \$12

Ham & pineapple pizza kids size

FISH & CHIPS \$12

Battered fish, fries & tomato sauce

ICE CREAM \$5

Bowl of ice cream with sprinkles & choice of vanilla or chocolate

FLIP FOR MORE
PLEASE SPEAK TO OUR STAFF
FOR DIETARY REQUIREMENTS

DESSERT

CREME CARAMEL \$12

Creamy caramel sauce, blue berries & almond biscotti

WALNUT BROWNIE \$14

White & dark chocolate shaving, walnut candy, chocolate glaze & espresso gelato

CASSATA & CANNOLI GRANDE \$13

Neapolitan ice cream with vanilla butter cake, raspberry coulis, cannoli stuffed ricotta & candied pistachio

CHEESEBOARD \$27

Moss on wood cheese board includes manchego, smoked cheddar, woodside brie, lavosh, fruits, quince paste & muclel (suitable to share between two)

TIRAMISU & COFFEE CREAM ANGLAISE \$12

Italian styled trifle, coffee, mascarpone, kahlua, biscuits & sponge

EGGLESS CHOCOLATE CAKE \$12

Chocolate cake, raspberry coulis, candy walnut & strawberries

DESSERT PIZZA \$15

Nutella spread, banana & dusted with icing sugar

ON TAP

POT/ SCHOONER/ PINT/ JUG

- \$5/\$7.5/\$10/\$17.5 Moss on wood
- \$5/\$7.5/\$10/\$17.5 Great northern
- \$4.5/\$6.5/\$9/\$15.5 XXXX gold
 - \$5/\$7/\$9.5/\$16 XXXX dry
- \$5.5/\$8.5/\$11/\$20 Heineken
- \$6.5/\$8/\$13/\$20 James squire 150 lashes
- \$6/\$7.5/\$12/\$20 Furphy
- \$5.5/\$8.5/\$11/\$20 White rabbit
- \$6/\$9/\$13/\$28 James squire ginger beer

WHITE WINE

150ML/ 250ML/ BOTTLE

- \$7.5/\$11/\$30 BEACH HUT CHARDONNAY (SA)
- \$11/\$16.5/\$44 STICKS CHARDONNAY (VIC)
- \$7.5/\$11/\$30 BEACH HUT SAUVIGNON BLANC (SA)
- \$10/\$15/\$40 GIESEN SAUVIGNON BLANC (NZ)
- \$11/\$16.5/\$44 OYSTER BAY SAUVIGNON BLANC (NZ)
- \$8/\$12/\$32 JACOBS CREEK MOSCATO (SA)
- \$10/\$15/\$40 JIM BARRY RIESLING (SA)
- \$11/\$16.5/\$44 ROARING MEG PINOT GRIS (NZ)

RED WINE

150ML/ 250ML/ BOTTLE

- \$7.5/\$11/\$30 BEACH HUT SHIRAZ (SA)
- \$8/\$12/\$32 ATE SHIRAZ (SA)
- \$11/\$17/\$44 PEPPERJACK SHIRAZ (SA)
- \$11/\$16.5/\$44 OYSTER BAY PINOT NOIR (NZ)
- \$8/\$12/\$32 YOUNG POETS CAB SAUV (NSW)
- \$10/\$15/\$40 RYMILL CAB SAUV (SA)
- \$11/\$16.5/\$44 WIRRA WIRRA CHURCHBLOCK BLEND (SA)
- \$11/\$16.5/\$44 DEVIL'S LAIR CABERNET MERLOT (WA)
- \$9/\$13/\$36 FAT BASTARD MALBEC (ARGENTINA)
- \$9/\$13/\$36 SQUEALING PIG ROSE (NZ)

SPARKLING

GLASS/ BOTTLE

- \$7.5/\$30 BEACH HUT BRUT (SA)
- \$9.5/\$38 DAL ZOTTO PROSECCO (VIC)
- \$9.5/\$38 ASTI RICCADONNA PROSECCO (FRANCE)
- \$99 G.H.MUMM GORON ESTATE ROUGE BRUT (CHAMPAGNE, FRANCE - BOTTLE ONLY)

NON ALCOHOLIC

POT/SCHOONER/PINT OR BOTTLE

- \$4/\$4.5/\$5 COKE, COKE ZERO, SPRITE, GINGER ALE
 - \$4 SOFTDRINK CAN
- \$4.5 BUNDABERG GINGER BEER
- \$3 CASCADE TONIC WATER
- \$4 SPARKLING WATER
- \$5 SPARKLING WATER LIME
- \$5 SPARKLING WATER LEMON
- \$6 REDBULL CAN

BEER

- \$8.5 CORONA
- \$7 XXXX GOLD
- \$7.5 XXXX BITTER
- \$6 HANH PREMIUM LIGHT
- \$6.5 HANH 3.5 SUPER DRY
- \$7.5 HANH SUPER DRY
- \$7.5 HANH ULTRA CRISP
- \$8 MILLERS CHILL
- \$8.5 PERONI LEGGERA
- \$9 PERONI NASTRO AZZURRO
- \$7.5 TOOHEYS EXTRA DRY
- \$7.5 GREAT NORTHERN ORIGINAL
- \$6.5 GREAT NORTHERN CRISP
- \$5 GREAT NORTHERN ZERO
- \$7.5 PURE BLONDE
- \$6.5 CARLTON MID
- \$7.5 VICTORIA BITTER
- \$7 BYRON BAY BREWERY
- \$9 LITTLE CREATURES RODGERS
- \$9 KOSCIUSZKO PALE ALE
- \$5 HEINEKEN ZERO
- \$8.5 JAMES SQUIRE BROKEN SHACKLES

CIDER

- \$8.5 STRONGBOW ORIGINAL
- \$8.5 STRONGBOW SWEET
- \$8.5 STRONGBOW DRY
- \$8.5 SOMERSBY PEAR
- \$8.5 SOMERSBY APPLE

READY TO DRINK

- \$12 JIM BEAM & COLA
- \$12 BUNDY RUM & COLA
- \$13 JACK DANIELS & COLA
- \$12 CANADIAN CLUB & DRY
- \$12 SMIRNOFF SELTZER ROSE
- \$12 SMIRNOFF SELTZER LIME
- \$13 SMIRNOFF DOUBLE BLACK
- \$12 SMIRNOFF ICE (TED)
- \$10 SMIRNOFF ICE PINEAPPLE
- \$10 SMIRNOFF ICE GUAVA
- \$10 SMIRNOFF ICE RASPBERRY

COCKTAILS \$16

APPLE CRUMBLE

Licor 43, vodka, apple juice & cinnamon

TROPICAL SPRITZ

Vermouth, bitters & tropical redbull

MOJITO

Bacardi, mint, lime & soda

ESPRESSO MARTINI

Tia maria, licor 43 & espresso

BACK HANDED PANDA

Blackcurrant liqueur, paraiso, lime & redbull

NEGRONI

Gin, campari & cinzano rosso

BUBBLE GUM

Banana liqueur, peach schnapps, raspberry & milk

GIN DAISY

Gin, yellow chartruese & lemon

APEROL SPRITZ

Aperol, prosecco & soda

COCKTAIL JUG \$30

SANGRIA WHITE

Riesling, triple sec, passionfruit liqueur & sprite

SANGRIA RED

Cab sauv, brandy, triple sec & sprite

PASSIONFRUIT BEAUTY

Passionfruit liqueur, bacardi, red cordial & sprite

FRUIT TINGLE

Vodka, blue curacao, red cordial & sprite

FRONT HANDED KOALA

Blackcurrant liqueur, paraiso, licor 43 & redbull

MOJITO

Bacardi, mint, lime, soda & sugar

BANANA BOAT

Banana liqueur, midori, blue curacao & pineapple juice

JUICE \$4.5

- Orange juice
- Apple juice
- Pineapple juice
- Cranberry juice

FLIP FOR MORE
MOSS ON WOOD PRACTICE
RESPONSIBLE SERVICE OF ALCOHOL