

MOSS

On Wood

LUNCH MENU

11AM - 4PM

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

CAESAR SALAD \$18

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

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

ENTREE

CHEESY GARLIC BREAD \$10

CHEESE & BACON GARLIC BREAD \$12

ARANCINI TRUFFLE \$17

Arancini truffle, pecorino, tomato base & basil

SALT & PEPPER CALAMARI FRITTI \$17

Tenderised calamari fried in herb flour, salad & garlic aioli

MAIN

FISH & CHIPS \$15

Battered flathead, fries, tartare sauce & lemon

CRISPY SKIN SALMON \$28

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

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

LUNCH RUMP \$15

200g grass fed black angus, aged 100+ days, buttered greens & choice of sauce

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 flathead, fries & tomato sauce

ICE CREAM \$5

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

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 'BEEF' BURGER \$18

Protein 'beef' 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

CHICKEN CAESAR WRAP \$18

Grilled chicken breast, cos lettuce, bacon, poached egg, caesar dressing, white tortilla

CHIMICHURRI STEAK WRAP \$20

Sliced black angus steak, mushrooms, capsicum, chimichurri sauce, white tortilla

NAPOLI PIZZA

MARGARITA \$21

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

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

PROSCIUTTO FUNGI \$23

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

PIZZA AL POLLO \$24

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

DESSERT

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

TAKEAWAY AVAILABLE

ASK THE STAFF WHAT
GOODIES WE HAVE AVAILABLE
IN OUR CAKE CABINET

FLIP FOR MORE

PLEASE SPEAK TO OUR STAFF
FOR DIETARY REQUIREMENTS

HOT ITEMS

COFFEE \$4/ \$4.5/ \$6	Cappuccino, latte, flat white, long black, mocha, piccolo, espresso, chai latte, macchiato
TEA \$4	English breakfast, earl grey, chamomile, peppermint, green tea
ICED \$6.5	Latte, chocolate, chai latte, mocha, long black
FRAPPES \$6.5	Coffee, chocolate, caramel
SHAKES \$6/ \$7	Chocolate, strawberry, Banana, lime, caramel, hazelnut, vanilla
FLAVOUR SHOT \$1	Caramel, hazelnut, vanilla
BABYCCINO \$2	
SPECIALTY MILK \$0.5	Almond, Soy or Lactose Free Milk

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