

## ENTREE

CHEESY GARLIC BREAD \$10

CHEESE & BACON GARLIC BREAD \$12

KILN FIRED BREAD WITH ASSORTMENT OF DIPS \$19

PUMPKIN & FETA ARANCINI \$17

CRISPY PORK WITH AGED BALSAMIC CARAMEL &

ROCKET \$17

SALT & PEPPER CALAMARI WITH LIME AIOLI \$17

BRUSCHETTA \$14

OYSTERS NATURAL \$23/6 OR \$34/12

SICILIAN MEATBALLS IN RICH TOMATO SAUCE &

PARMESAN \$16

FRIED RICOTTA & SPINACH RAVIOLI WITH TOMATO

SALSA & BASIL OIL \$16

GARLIC PRAWNS WITH CHILLI & COCONUT RICE \$20

## SALAD

Grilled chicken Add \$5

Smoked salmon Add \$6

Grilled halloumi Add \$5

**GARDEN SALAD \$12**

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

**CAPRESE SALAD \$17**

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

**VEGAN SUPER BOWL \$22**

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

## BURGER

All served with beer battered fries

Upgrade to sweet potato fries \$3

**WAGYU BURGER \$26**

200g wagyu beef burger, house pickle, cheese, aioli & onion rings, brioche bun

**VEGAN BURGER \$21**

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

**MOSS CHICKEN BURGER \$24**

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

## SIGNATURE STEAK

Kimberley Red by Signature Beef, Clermont, Queensland. Served with buttered greens & one choice of sauce

**EYE FILLET \$40**

250g grass fed black angus, aged 50+ days

**RUMP \$36**

350g grass fed black angus, aged 100+ days

**RIB EYE \$42**

350g grass fed black angus, aged 178+ days

## MAIN

**PAN SEARED BARRAMUNDI \$27**

230g barramundi, buttered greens & peperonata

**CRISPY SKIN SALMON \$29**

200g tasmanian salmon, buttered greens, carrot puree & beetroot compote

**TWICE COOKED PORK BELLY \$32**

Pork belly cooked twice with roast garlic & carrot puree, butter whipped mash, stewed apple & port jus

**LAMB SHANK \$28**

Sovereign lamb shank, minted peas, red wine & a bed of creamy mash

**OSSO BUCCO \$27**

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

**CHICKEN SCHNITZEL \$23**

Parsley parmesan crumbed chicken breast, house salad & fries

**CHICKEN PARMIGIANA \$26**

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

## SIDE

**BUTTERED GREENS \$10**

**MASH POTATO \$7**

**WILD ROQUETTE, FIG VINCOTTA & PARMESAN \$6**

**ONION RINGS WITH HOT SAUCE \$8**

**FOREST MUSHROOMS & GOATS CHEESE \$18**

**BEER BATTERED FRIES & AIOLI \$7**

**SWEET POTATO WEDGES \$10**

**SAUCE \$3**

Wild mushroom Chimichurri Cafe de paris

Peppercorn Creamy Diane Moss Gravy

Chilli Smokey BBQ Béarnaise

**CONDIMENTS \$4**

Hot english mustard

Dijon mustard

Horseradish



FLIP FOR MORE

PLEASE SPEAK TO OUR STAFF FOR DIETARY REQUIREMENTS

## LUNCH SPECIALS

These items are only available from 11am until 2pm

### STEAK SANDWICH \$22

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

### CHICKEN CAESAR WRAP \$17

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

### FISH & CHIPS \$16

Battered flathead, fries, tartare sauce & lemon

### LUNCH RUMP \$20

200g grass fed black angus, aged 100+ days with chips & salad

## NAPOLI PIZZA

### MARGARITA \$21

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

### 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 \$24

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

## KIDS MENU \$12

12 years or under

DINO NUGGETS & CHIPS  
SPAGHETTI BOLOGNESE  
HAM & CHEESE PIZZA  
BATTERED FISH & CHIPS

### KIDS ICE CREAM \$5

Your choice of chocolate or vanilla ice cream with sprinkles

**MOSS**  
On Wood

## PASTA

Authentic Italian recipe passed down three generations from Italy

### HOUSEMADE PARMESAN GNOCCHI \$25

With sauteed wild mushroom tossed in a garlic & herb butter sauce

### FETTUCINE WITH LAMB RAGU \$28

Slow cooked lamb in a rich tomato gravy with shaved parmesan & basil

### PAPPARDELLE WITH RICOTTA MEATBALLS \$27

Housemade ricotta meatballs cooked in a basil & passata sauce

### RICOTTA & SPINACH RAVIOLI \$25

In a creamy tomato sauce with shaved parmesan & crispy bacon

### SPAGHETTI CON GAMBERETTI \$29

Wild prawns, zucchini, garlic, chilli, parsley, shaved parmesan in a white wine cream sauce

## DESSERT

All dessert are made in house

### TIRAMISU \$15

Layered sponge cake with mascarpone steeped in espresso with Tia Maria, sabayon sauce & chocolate dust

### SICILIAN RICOTTA DONUT \$15

With pistachio semifreddo & candied orange

### LIME & WHITE CHOCOLATE CREME BRULEE \$15

With vanilla bean gelato

### CHEESEBOARD \$27

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