

ENTREE

CHEESY GARLIC BREAD \$10

CHEESE & BACON GARLIC BREAD \$12

KILN FIRED BREAD WITH ASSORTMENT OF DIPS \$19

MUSHROOM & PARMESAN ARANCINI \$17

CRISPY PORK WITH AGED BALSAMIC CARAMEL &

ROCKET \$17

SALT & PEPPER CALAMARI WITH LIME AIOLI \$17

BRUSCHETTA \$14

SICILIAN MEATBALLS IN RICH TOMATO SAUCE &

PARMESAN \$16

GARLIC PRAWNS WITH CHILLI & COCONUT RICE \$25

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

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 \$24

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

MOSS CHICKEN BURGER \$25

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

MAIN

EYE FILLET \$42

250g M.I.A Certified, served with buttered greens & one choice of sauce

RUMP \$39

350g Kimberley Red, served with buttered greens & one choice of sauce

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

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

BEER BATTERED FRIES & AIOLI \$7

SWEET POTATO WEDGES \$10

SAUCE \$3

Wild mushroom Creamy Diane Moss Gravy

Peppercorn Smokey BBQ Béarnaise

Chilli Cafe de paris

CONDIMENTS \$4

Hot english mustard

Dijon mustard

Horseradish

MOSS
On Wood

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

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

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

FETTUCCINE 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

CHEESEBOARD \$27

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

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