



Fresh Oysters

Natural	3.50 each
Lychee, chilli & coriander salsa	3.90 each
Mango & lime salsa	3.90 each
Margarita (contains alcohol) salsa	4.50 each

Entrées or to share

Arancini (4) – filled with Truffle & Porcini mushrooms, aioli (VEG, GF)	18
Baja Fish Tacos (2) – crispy beer battered flat head with slaw, coriander, lime, Baja sauce	19
Bread – Garlic Ciabatta	10
Bratwurst (3) – sauerkraut, mustard & bread (GFO)	16
Bruschetta (2) – sour dough, cherry tomato, basil, garlic (GFO)	16
Chicken Wings – tossed in BBQ sauce	16
Crab Claws (4) – crumbed and fried with sriracha mayonnaise	16
Jalapeno Poppers (4) – filled, crumbed and fried with chipotle mayonnaise	16
Olives – black & green Kalamata olives marinated in rosemary & garlic oil, bread (GFO)	16
Prawn & Chorizo skewer (2) – grilled with aioli (GF)	18
Antipasti platter (for two) – prosciutto, salami, pastrami, 2 Max + Tom cheeses, bread & butter, home-made pesto & hummus, pickled veg, Kalamata olives (GFO)	38

Mains

Cape Grim 220gr Beef filet – roast potatoes, leek purée, wild mushrooms, green beans home-made jus or pepper sauce (GF)	49
Moffs Burger – 200gr beef patty, melted cheese, lettuce, tomato, caramelized onion, chips, home-made smoky BBQ sauce	26
Original Wiener Schnitzel – 200gr veal schnitzel, potato salad, lingonberries, lemon	44
Pan fried Barramundi filet – smoked labneh, harissa, tomatoes, broccoli (GF)	38
Linguine Marinara – hand-made GF pasta, prawns, calamari, black mussels, white wine, tomatoes, garlic, chilli, parsley (GF & DF)	36
Gnocchi Carnivore , hand-made GF Gnocchi w beef ragout, parmesan	34
Gnocchi Vegetarian , hand-made GF Gnocchi w rocket pesto, Peperonata (DF)	28
add chicken breast	10
Moules Frites – Australian black mussels in a white wine broth, chilli, tomato, garlic, and parsley served with chips or sourdough (GFO & DF)	32
Our Chilli Prawns (6) – grilled prawns, Napoli sauce w chilli, garlic, onions, garlic bread (GFO)	28
Salt & Pepper Calamari – dusted in rice flour, lemon mayonnaise, chips and salad (GF)	28
Moffs Beach Bowl – beetroot, hummus, tzatziki, tabouli, spiced chickpeas, cucumber, charred broccoli (GF, VEG, DF)	25
Add your choice of protein to the bowl:	
add haloumi	8
add chicken breast	10



12" Pizza

Margherita: mozzarella, basil oil, basil	25
Al Tonno, mozzarella, tuna, red onion, black olives	27
Hawaii: mozzarella, pineapple, ham	27
Pepperoni: mozzarella, spicy peperoni	27
Veggie Lovers: mozzarella, mushrooms, capsicum, zucchini, olives, chilli oil	27
Marinara: mozzarella, mixed seafood, black mussels, lemon	29
Salami: mozzarella, salami, truffle oil, zucchini	29
Moffs Favourite: mozzarella, prosciutto, rocket, Grana Padano	30
Our Meat Lovers: mozzarella, pastrami, bacon, beef fillet strips, BBQ sauce	30

11 inch GF Pizza bases available – add \$5.00

For Kids up to the age of 12

Tempura Chicken Nuggets, chips & tomato sauce	15
Battered Flathead Fish Fillets, chips & tomato sauce	15
Two Moffs Baby Burger (MBB), cheese, chips & tomato sauce	16
Pasta sautéed in butter	12
Add Napoli sauce (tomato sauce)	3
Add fresh parmesan	2
Hand-made gluten free pasta sautéed in butter (GF)	16

Sides

Beer Battered Chips – with aioli <u>or</u> tomato sauce	14
Shoestring Chips (GF)with aioli <u>or</u> tomato sauce	12
Mixed Salad with house dressing	13
Rocket & parmesan salad , pear, walnuts, and balsamic dressing	15

Desserts

Affogato – plain	12
FUN Affogato – Chocolate/Coffee, Amaretto, Baileys, Cointreau, Drambuie, Frangelico or Kahlua	19
NO FUN Affogato with Non-Alcoholic coffee, orange or amaretti flavoured beverage	15
Three warm Churros , coated in cinnamon & sugar with our chocolate/caramel sauce	18
Warm Chocolate Fondant cake with berry coulis & vanilla ice cream	18

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the guest. We have many gluten free options, however, we **can NOT** cater for guests with a high gluten or celiac intolerance as we have only one pizza oven, one fryer, etc.



Our community only works when we support one another. We are honoured to be a part of it and from the bottom of our heart, **Thank You** for visiting us today. Your support means the world to us.

We are proud to be working with local businesses: Pépé Léon's Kitchen, Franz Smallgoods, Suncoast Fresh produce, Solid Grounds Coffee, Max + Tom Cheese, Daniel Street Fish market, Cotton Tree Meats, Paradox Wines, and local beers on tap.