



DINE IN OR TAKEAWAY 11AM - 9PM

ENTREE

- Cheesy Garlic Bread **V... 9.5
Sub loaf topped with cheese and garlic butter
Salt & Pepper Calamari Fritti... 16
Marinated salt & pepper calamari, tenderised & served with house salad & garlic aioli.
Arancini Balls**V... 15
Four cheese arancini with confit onion, truffled aioli and shaved parmesan.

BURGERS & SANDWICHES

- Steak Sandwich... 20
150g Grass fed rib fillet, lettuce, tomato, swiss cheese, caramelized onion, seeded mustard on a turkish roll served with fries
Wagyu Beef Burger... 20
200g Wagyu beef patty, truffled aioli, pickles, burger cheese, onion rings on a brioche bun served with fries
Deluxe Vegetarian Burger... 18
Lentil burger patty, lettuce, tomato, cheese, red capsicum relish, mayonnaise on a brioche bun served with fries

TRADITIONAL BEEF

Moss on Wood traditional selection of beef from Darling Downs pastures in Queensland & Gippsland in Victoria.

- Rib Fillet... 39
300g Grass fed rib fillet, aged 178 days at Darling Downs, Queensland & served with chips & salad.
Angus Rump... 34
350g Grass fed rump steak, aged 355 days at Darling Downs, Queensland & served with chips & salad.
Eye Fillet... 36
250g Eye fillet, aged 100 days at Gippsland Victoria & served with chips & salad.
T-Bone... 40
400g T-bone steak, aged 18 months from Gippsland Victoria & served with chips & salad.

SALADS

- Add Grilled Chicken or Haloumi \$5
Caesar Salad **GF... 18
Cos lettuce, bacon, egg, shaved parmesan, herb garlic croutons and anchovy caesar dressing
Garden Salad **GF/V/VG... 12
Mixed lettuce, tomatoes, red onion, cucumber, olives, feta cheese

SIDES

- Fries & Aioli ... 8
Onion Rings & Hot sauce... 9
Sweet Potato Wedges... 8

DESSERTS

- Tiramisu with Organic Cocoa Nibs ... 12

Please ask about our cake cabinet for specials of the day

MAINS

- Pan Seared Barramundi... 26
Skinless 200g Barramundi served with buttered broccolini, snow peas & caper butter sauce.
Crispy Skin Atlantic Salmon**GF... 28
200g Atlantic salmon with grilled asparagus, snow peas & tarragon sauce.
Osso Buco... 26
Beef Osso Buco, braised in a traditional tomato sauce, garlic, carrots, onion served on a bed of creamy mash.
Lamb Shank **GF... 28
Lamb shank braised in garlic, rosemary, thyme, red wine & served with mash.
Chicken Schnitzel... 20
Parsley & Parmesan panko crumbed chicken breast served with house made salad & beer battered chips.
Chicken Parmigiana... 23
Chicken schnitzel topped with smoked ham, traditional tomato sauce served with house made salad & beer battered chips
Fish and Chips... 18
Fish and chips served with lemon & a choice of sauce.

WOOD FIRED PIZZA

Add Gluten Free Base \$3

- Margherita **V... 20
Napolitana sauce, cherry tomatoes, bocconcini and fresh basil
Carnivore... 25
Napolitana sauce, pulled beef, marinated chicken, smoked ham, pork fennel sausage, kalamata olives, topped with parmesan cheese & rocket leaves.
BBQ Chicken... 22
BBQ sauce base with grilled chicken, capsicum, Spanish onion, mushroom and shaved parmesan
Pepperoni... 22
Napolitana sauce, pepperoni, chilli, onion, basil, peppers, mozzarella cheese, parmesan cheese topped with rocket leaves & lime oil.

PASTA

- Seafood Linguine Marinara... 26
A rich traditional pasta sauce infused with mussels, garlic prawns, scallops, linguine topped with shaved parmesan & fresh herbs.
Tagliatelle Carbonara... 22
Sauteed bacon, chorizo, mushroom in a light cream & white wine sauce, mixed with herbs, parmesan & finely chopped chives.
Wood Fired Meatballs... 22
200g house made meatballs in a napolitana sauce with garlic, chilli, white wine, fresh herbs, extra virgin olive oil & shaved parmesan cheese, served with spaghetti.
Tagliatelle Alfredo **V... 20
Tagliatelle pasta in a creamy alfredo sauce with sundried tomato, greens & shaved parmesan.

Call (07) 4969 1016 to place an order.