

HALF MOON

B I S T R O

APERITIF

- Americano 14
- Negroni 17
- Passion Spritz 14
- French 75 19
- Little Italy 16

Oyster Bar

SHUCKED TO ORDER WITH MIGNONETTE SAUCE OR KILPATRICK

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HALF DOZEN 24
OR
DOZEN 40

ENTREES

- Local baby Calamari, lightly fried, rocket, aioli 22
- Smoked pork hock & pea croquettes, saffron aioli 14
- Caramelised onion tart, roast butternut pumpkin, candied pecans, ricotta salata 18
- Grilled cos lettuce salad, parmesan croutes, pancetta, crushed egg, anchovy dressing 18
- Polenta crusted quail, BBQ corn, whipped fetta 21
- Raw vegetable garden "Crudités" with blue cheese dip 22
- Charcuterie plate: Prosciutto, lonza, salami, morcilla, terrine du jour, farmhouse pate, house pickles, warm flat bread 26

MAINS

- Veal schnitzel crumbed with lemon, parmesan, hot mustard slaw 33
- Market Fish MP\$
- 600g butterflied chicken, heirloom tomatoes, mixed quinoa, pomegranate salsa 32
- Our Classic Porchetta, pepperonata, polenta chips 32
- Chicken Pie: with hand cut chips, garden peas, fennel, mint salad 24
- Steak Frites. Pasture fed scotch fillet, frites, café de Paris butter 32

PASTA

- Sweet potato & kale raviolo, candied walnuts, pecorino, brown butter 28
- Seafood linguini: White fish, local mussels, vongole, calamari, chilli, lemon, garlic, olive oil 32

STEAK

- All steaks served with hand cut chips, mixed green salad, tarragon vinaigrette
- 200g Grain fed rump cap, Gippsland (VIC) 42
- 300g Pasture fed Black Angus striploin, Esk Valley (TAS) 46
- 250g Grain fed 270+ days Wagyu flank steak, Glen Innes (NSW) 46

TO SHARE

- 600g Pasture fed Flat Iron steak, Esk Valley (TAS) onion rings, roasted mushrooms 80
- Free range crown roasted chicken, confit legs, mum's stuffing, zucchini and beans 80

SIDES

- ALL 9
- Green beans with goats curd, spelt pangrattato
- Rocket, shaved pear, candied pecans, honey, rosemary vinaigrette
- Triple cooked chips
- Mixed quinoa, avocado mousse, toasted almonds, fetta
- Heirloom tomatoes, fresh mozzarella, basil, balsamic reduction
- Polenta chips, truffle pecorino

DESSERT

- ALL 14
- Soft centred chocolate fondant, raspberry textures, chocolate gelato
- Caramel tart: pecan & pretzel crumble, candied banana, cinnamon, hazelnut whip
- Orange blossom cheesecake, armagnac marmalade, vanilla bean ice cream
- Affogato, amaretto liqueur

CHEESE

- A selection of international and local cheese, fig and walnut bread, quince paste, grapes 24

SUNDAY

Sunday Roast

\$25 ROTATING WEEKLY ROAST

BLOODY MARYS

BLOODY MARYS \$14 BLOODY MARIAS BLOODY MARIOS RED SNAPPERS

MONDAY

\$25 350GR

STEAK DAY

\$40 700GR

WEDNESDAY

I ♥ WEDNESDAYS

HAPPY HOUR ALL DAY WEDNESDAYS