

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

HALF DOZEN 24
OR
DOZEN 40

ENTREES

- Local baby Calamari, rocket, aioli 22
- Pumpkin, Ricotta and Rosemary Arancini with Eggplant Yoghurt 17
- Caramelised onion tart, roast butternut pumpkin, candied pecans, ricotta salata 18
- Roasted beet salad, goat's curd, toasted grains, red onion and pomegranate dressing 17
- Crudités. Traditional platter of raw vegetables, with blue cheese dip 18
- 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
- Atlantic salmon fillet, potato galette, quince mayo, confit carrots, smoked herring roe 38
- 500g 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 19
- Steak Frites. Pasture fed scotch fillet, frites, café de Paris butter 32

PASTA

- Pumpkin Raviolo, cavolo nero, brown butter, walnuts, parmigiano 28
- Seafood linguini. White fish, local mussels, vongole, calamari, prawns, chilli, lemon, garlic, 32

STEAK

- All steaks served with hand cut chips, mixed green salad, tarragon vinaigrette
- 220g Grain fed eye fillet, Esk Valley (TAS) 55
- 300g Pasture fed Black Angus striploin, Esk Valley (TAS) 45
- 450g Rib eye, Esk Valley (TAS) 62

TO SHARE

- All dishes to share are designed to accomodate two people.
- 600g Pasture fed Flat Iron steak, Esk Valley (TAS) onion rings, roasted mushrooms 80

SIDES

- ALL 10
- Broccolini with toasted almonds
- Rocket, shaved pear, candied pecans, honey, rosemary vinaigrette
- Triple cooked chips
- Mixed quinoa, avocado mousse, toasted almonds, fetta
- Baby brussel sprouts, speck & shaved scamorza
- Polenta chips, truffle pecorino

DESSERT

- ALL 15
- Lemon and Pecan ice cream delight with lemon curd
- Passionfruit Creme Brulee with Rose Water floss and Coconut tuile
- Brandy snap basket with Chocolate Mascarpone mousse and Cherry Sorbet
- Affogato, amaretto liqueur

CHEESE

- A selection of international and local cheese, lavosh, whipped quince & fruit 26

SUNDAY

Sunday Roast
\$25 ROTATING WEEKLY ROAST

BLOODY MARYS

BLOODY MARYS \$14 BLOODY MARIAS RED DRAPPERS

MONDAY

\$25
350GR

STEAK DAY

\$40
700GR

WEDNESDAY

I ♥ WEDNESDAYS
HAPPY HOUR ALL DAY WEDNESDAYS