

OYSTER BAR

Shucked to order with
Mignonette or Kilpatrick
Dozen
Half dozen

SMALL PLATES

Mixed olives	7
Salted beer nuts	7
Polenta chips, truffle pecorino	10
Shoestring fries	8
Triple cooked fat chips	9
Local baby calamari, rocket, aioli	22
Crispy chicken wings, cider, tarragon	12
Pumpkin, ricotta and rosemary arancini, eggplant yoghurt	17
Roasted beetroot salad, goats curd, toasted grains, red onion, pomegranate dressing	17

SANDWICHES

Pork Roll – pulled pork, apple radish slaw, shoestring fries	18
Chicken Club – butter poached chicken, bacon, avocado, cos lettuce, mayo, shoestring fries	16
Classic Burger – bacon, sweet mustard, aged cheddar, dill pickles, shoestring fries	19

PUB CLASSICS

Steak frites, pasture fed scotch fillet, shoestring fries, café de paris butter	32
Fish & chips, colonial pale ale battered flathead, triple cooked fat chips, tartare	28
Chicken parma, schnitzel, shaved ham, napoli, mozzarella, shoestring fries	24

BRIGHTON HALF MOON

BIG PLATES

Charcuterie board – prosciutto, lonza, salumi, morcilla sausage, terrine du jour, farmhouse parfait, house pickles, warm flatbread	26
Crudites – traditional platter of raw seasonal vegetables, blue cheese dip	18
Veal schnitzel, parmesan crumbed with lemon and hot mustard slaw	28
Chicken pot pie, hand cut chips, garden peas, fennel & mint salad	19
Atlantic salmon fillet, potato galette, quince mayo, confit carrot, smoked herring roe	38
Classic porchetta, pepperonata, polenta chips	29
500g butterflied chicken, mixed quinoa, heirloom tomatoes, pomegranate salsa	32

GRILL

220g Grain fed esk valley eye fillet	55
300g Pasture fed esk valley black angus striploin	45
450g Esk valley rib eye	62
600g Pasture fed esk valley flat iron, onion rings, roasted mushrooms (to share)	78
*All steaks served with mixed green salad, hand cut chips and choice of pepper sauce or red wine jus	

PIZZA

Margherita Cherry tomato, fior di latte, basil, oregano	18
Calabrese Hot salami, dried ricotta, pickled chilli, wild olives	18
Capricciosa Shaved virginia ham, artichoke, mushroom, tomato	18
Chorizo Chorizo sausage, eggplant caponata, shaved pecorino	18
Funghi Wild mushrooms, fior di latte, oregano, mozzarella	18
Quattro formaggi Mozzarella, gorgonzola, brie, salted ricotta	18
San Daniele Shaved prosciutto, fior di latte, cherry tomato, baby rocket, pear	18

PASTA

Seafood linguini, white fish, prawns, local bay mussels, clams, calamari, chilli, lemon & garlic olive oil	32
Pumpkin raviolo, cavolo nero, brown butter, walnuts, parmigiano	28

SIDES

Broccolini, toasted almonds	9
Rocket salad, shaved pear, candied pecans, honey, rosemary vinegrette	9
Baby brussel sprouts, speck, smoked mozzarella	9
Mixed quinoa, avocado mousse, toasted almonds, fetta	9

DESSERT & CHEESE

Cheese board, selection of local & international cheese, lavosh, quince, fruit	22
Lemon and pecan ice cream delight with lemon curd	15
Passionfruit creme brulee with rosewater floss, coconut tuile	15
Brandy snap basket with chocolate mascarpone mousse, cherry sorbet	15
Affogato, amaretto liqueur	15