
SET MENU

ENTREE

Curried seafood chowder

grilled ciabatta

Salmon sashimi

pickled ginger + cucumber, wasabi, soy (G)

Thai fishcakes

sweet + sour dipping sauce (G)

Chilli salt squid

quinoa tabbouleh, preserved lemon aioli

Prawn + ginger dumplings

green chilli sauce, coriander, fried shallot

Avocado + quinoa tabbouleh

cos lettuce, tomato relish (G) (v)

Includes char-grilled ciabatta bread and garlic butter on the table to share

MAIN COURSE

Moo brew battered fish of the day

chips, salad, tartare sauce

Char-grilled hapuka

roast King Edward potatoes, green beans, cos salad, café de paris butter (G)

Seafood pie

white fish, salmon, scallops, parsley + mint cream

Seafood linguini

scallops, fish, squid
chilli, tomato, garlic, parsley, parmesan
(gluten free penne available)

Longford scotch fillet of beef

chips, salad,
mushroom or pepper sauce (G)

Broccolini linguini (v)

shallots, chilli, garlic, tomato, spinach
(gluten free penne available)

DESSERT

Dark chocolate brownie

warm chocolate sauce,
chocolate ice cream (G)

Sticky date + apple pudding

butterscotch sauce, vanilla bean ice cream (G)

Lemon crème brûlée, langue de chat (G)

Raspberry sorbet (G) (vegan)

King Island brie

served with crackers,
toasted sourdough, celery
(gluten free crackers/bread available)

2 courses \$55

3 courses \$65

(G) Gluten free dishes
(V) vegetarian