

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 with rocket and aioli 22
- Barramundi croquettes with lemon, dill and saffron mayo 14
- Polenta crusted zucchini flower salad, goat's curd, mixed greens pomegranate dressing 18
- Grilled baby octopus, white peaches, chard leaves, mango and basil dressing 20
- Venison carpaccio with shaved pecorino, red onion, creamy parmesan dressing and cos salad 20
- Raw vegetable garden "Crudités" with blue cheese dip 22
- Charcuterie plate: Prosciutto, Greenvale acorn fed coppocolo, veneto pork and beef salami, smoked hock terrine, farmhouse pate, house pickles, warm flat bread 26

MAINS

- Veal schnitzel crumbed with lemon and parmesan with hot mustard slaw 33
- Market Fish MP\$
- Classic 'coq au vin': with baby carrots, mushrooms, garden peas & bacon 32
- Porchetta: slow roasted pork with fennel, garlic and rosemary, parmesan polenta chips and pepperonata 32
- Chicken Pie: with hand cut chips, garden peas, fennel & mint salad 24
- Steak Frites. grilled 220g Wilderness Beef, grass fed scotch fillet, Esk Valley (TAS) frites, café de Paris butter 32
- PASTA**
- Orecchiette with smoked cherry tomato, broccoli, organic ricotta 28
- Seafood linguini: White fish, local mussels, clams, chilli, lemon, garlic and olive oil 32

STEAK

- All steaks served with hand cut chips and mixed green salad, tarragon vinaigrette
- 180g O'Connor, grain fed eye fillet, Western District (VIC) 40
- 400g J&L meats, grass fed rib eye, Mortlake (VIC) 47
- 250g Rangers Valley 270+ day grain fed, Black Angus flank steak, Glen Innes (NSW) 46
- TO SHARE**
- 700g Rangers Valley 270+ day grain fed, Black Angus rump cap, Glen Innes (NSW) with seasonal vegetables, horseradish, triple cooked chips 85
- Great Southern slow-roasted Lamb forequarter and rib, Riverview (QLD) with seasonal ratatouille, chat potatoes 65

SIDES

- ALL 9**
- Broccolini with toasted almonds
- Iceberg lettuce, with a lemon and tarragon vinaigrette
- Triple cooked chips
- Heirloom tomatoes, fresh mozzarella, aged balsamic
- Potato and gruyere gratin

DESSERT

- ALL 14**
- Soft centred chocolate fondant, nut brittle, peanut butter & jelly ice cream
- Buttermilk panna cotta, strawberry granita, lemon sorbet
- Tarte fine, passionfruit curd, Italian meringue, raspberry sorbet
- Assortment of ice cream
- Affogato with amaretto liqueur

CHEESE

- A selection of international and local cheese, fig and walnut bread, quince paste, muscatels 22

SUNDAY

Sunday Roast ROTATING WEEKLY ROAST \$25

BLOODY MARYS \$10

BLOODY MARYS BLOODY MARIAS BLOODY MARIOS RED SNAPPERS

MONDAY

\$25 350GR

STEAK DAY

\$40 700GR

WEDNESDAY

I ♥ WEDNESDAYS

HAPPY HOUR ALL DAY WEDNESDAYS