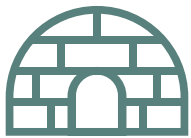


The Moseley Igloos Menu

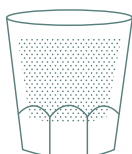


Ngloo Exclusive Cocktails



Winterberry Martini | 22

ink sloe & berry gin, smirnoff vodka, st germain, cranberry juice, orange juice, sugar syrup, topped with a smoke bubble



Carajillo | 20

casamigos tequila, licor 43, espresso, grated cinnamon



Pink Squirrel | 22

chambord, disaronno, crème de cacao, cream



Toblerone | 19

frangelico, crème de cacao, baileys, cream, toblerone



Kentucky Mule | 20

maker's mark bourbon whisky, lime juice, ginger ale



Igloo Set Menu



Shared Feed Me | 75pp



First Course

Rare Seared Tuna (gfo)

vitello sauce, white anchovy, baby caper, charred bread

Prawn Skewers (gfo)

nduja aioli, nduja crumb, lemon oil, chive

Second Course

Murray Valley Pork Cutlet (gf)

bacon jam, white bean skordalia, fennel & apple salad, jus

Slow Roasted Lamb (gf)

chermoula, hummus

Sides

Brown Rice Salad

cherry tomato, cucumber, herbs, fried chickpea, currants, feta, tahini dressing

Colcannon Mash

Dessert

Chocolate Hazelnut & Buttermilk Torte (gf)

chocolate hazelnut gelati, chocolate fudge, chocolate soil



gf - gluten free, v - vegetarian, vg - vegan, o - option available

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3 Course Set Menu | 65pp



Entrée (choice of)

Rare Seared Tuna (gfo)

vitello sauce, white anchovy, baby caper, charred bread

Korean Fried Chicken Wings (gf)

Korean sweet chili sauce, bean sprouts, cucumber, lime

Main (choice of)

Humpty Doo Barramundi

seafood velouté, prawns, cockle, crab, gnocchi, kale & cherry tomato

Slow Roasted Lamb Bowl (gf)

brown rice, cherry tomato, cucumber, herbs, hummus, fried chickpea, currants, feta, tahini dressing

Murray Valley Pork Cutlet (gf)

bacon jam, white bean skordalia, fennel & apple salad, jus

Dessert

Chocolate Hazelnut & Buttermilk Torte (gf)

chocolate hazelnut gelati, chocolate fudge, chocolate soil



Igloo Shared Mains



Slow Roasted Tomahawk | 140



(pre-order only)

1-1.2kg, serves 2-4 people, served medium with:

Colcannon mash

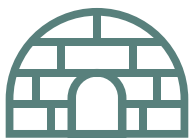
Red wine jus

Café de Paris butter

Charred broccolini

Side salad

Add prawn skewers & half a lobster | 70



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14 Hr Chermoula Roasted Lamb Shoulder | 100

.....

800g, serves 2-4 people, served with

Red wine jus

Hummus

Charred broccolini

Brown rice salad with cherry tomato, cucumber,
herbs, fried chickpea, currants, feta, tahini
dressing



A la Carte Menu

.....

Snacks

.....

House Made Garlic, Cheese & Herb Pizza Bread | 12

(v, vgo)

Grazing Board | 38

Cured meats, marinated olives, pickled vegetables, cheeses, dips & pita bread (vo, gfo)

Korean Fried Chicken Wings | 19

Korean sweet chili sauce, bean sprouts, cucumber, lime (gf)

Oysters (gf)

Natural | half dozen 19 | dozen 35

Smokey Chorizo Kilpatrick | half dozen 20 | dozen 37

Thai | half dozen 20 | dozen 37

Mixed | half dozen 20 | dozen 37

Rare Seared Tuna | 19

Vitello sauce, white anchovy, baby caper, charred bread (gfo)

Thai Style Fried Tofu | 15

Cabbage, pickled carrot, coriander, Thai caramel, sesame (gf, vg)

Crumbed Halloumi | 18

Hummus, pickled red onion, pomegranate, herbs (v)

Prawn Skewers | 21

Nduja aioli, nduja crumb, lemon oil, chive (gfo)

Bowl of Chips | 11

Served with lemon & oregano aioli, tomato sauce (v, vo, gf)

Sweet Potato Chips | 12

Served with lemon & oregano aioli (v, vo, gf)



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Salads



Slow Roasted Lamb Bowl | 27

Brown rice, cherry tomato, cucumber, herbs, hummus, fried chickpea, currants, feta, tahini dressing (gf)

Double Lamb +7

Pork & Prawn Salad | 25

Crispy pork & prawns with tomato, cucumber, red onion, bean sprouts, lettuce, coriander, cashew, fried shallot & Thai caramel (gf)

Double Pork & Prawn +7

Garden Salad | 16

Cherry tomatoes, cucumber, red onion, lettuce, honey mustard dressing (gf, v, vgo)

Add Chicken +7

Add Crumbed Halloumi +7

Add Squid +7

Roasted Cauliflower & Confit Beetroot Bowl | 25

Beetroot dip, coconut tzatziki, roasted buckwheat, quinoa, pickled red onion, pomegranate, pita (gfo, vg)

Add Chicken +7

Add Crumbed Halloumi +7

Add Squid +7



Mains



Humpty Doo Barramundi | 37

Seafood velouté, prawns, cockles, crab, gnocchi, kale & cherry tomato
Add Charred Bread +2

House Made Vegan Gnocchi | 25

Pan fried gnocchi, garlic, chilli, almonds, greens, lemon, salsa verde, pangrattato (vg)
Add Chicken +7

Crab Pappardelle | 32

Blue swimmer crab, rose sauce, garlic, chilli, herbs, pangrattato, parmesan
Add Charred Bread +2

Beer Battered Flathead | 27

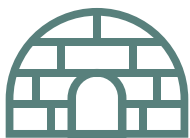
With chips, caper aioli, lemon, side garden salad (gfo)

Garlic & Chilli Fried Squid | 25

With chips, aioli, lemon, side garden salad (gfo)

Beef Fillet Medallions | 40

250g beef fillet medallions, colcannon mash, charred broccolini, boudin noir purée, cavalo nero crisp, red wine jus (gf)



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Chicken Schnitzel | 25

With chips, side garden salad

Add Parmi +4

Add Mushroom Sauce + 3

Add Green Pepper Sauce + 3

Add Plain Gravy +3

Murray Valley Pork Cutlet | 34

Bacon jam, white bean skordalia, fennel & apple salad, jus (gf)

Double Cheeseburger | 25

2 x 100g beef patties, house made truffle mayo, lettuce, tomato, cheese, potato bun, chips (gfo)

Make it a Triple +7

Add Bacon +2

Add GF Bun +4

Add Avocado +2

Chicken Burger | 24

Grilled chicken breast, avocado, tomato, pickled red onion, coconut tzatziki, lettuce, potato bun, chips (gfo, vgo)

Make it a Double +7

Make it Vegan +2

Add Bacon +2

Add GF Bun +4



Wood Fired Pizzas



Margherita | 22

San Marzano, fior di latte, cherry tomato, basil (v, vgo)

Sopressa Salami | 24

Salami, olives, mushrooms, San Marzano, fior di latte, basil

Carbonara | 24

Smoked pancetta, mushroom, chilli, fior di latte, garlic cream, parsley

Chicken & Chorizo | 25

Chicken, chorizo, pickled red onion, mushroom, feta, garlic cream, cheese

BBQ Meat Lovers | 25

Chicken, lamb, ham, chorizo, smokey bbq sauce, capsicum, mushroom, cheese

Veggie | 22

Cherry tomato, olive, mushroom, capsicum, San Marzano, fior di latte, salsa verde, basil (v, vgo)



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Kids



All kids meals come with a soft drink
Add kids ice cream +3

Fish & Chips | 12

With salad greens, tomato sauce, lemon

Panko Crumbed Chicken Schnitzel | 12

With chips, salad greens, tomato sauce

Cheese Burger | 12

With chips, tomato sauce

Chicken Nuggets | 12

With chips, salad greens, tomato sauce

Ham & Pineapple Pizza | 12

Dessert



Apple & Rhubarb Crumble Tart | 12

Pistachio crumble topping, pistachio ice cream, double cream

Chocolate Hazelnut & Buttermilk Torte | 12

Chocolate hazelnut gelati, chocolate fudge, chocolate soil (gf)



Sparkling



The Lane Lois Blanc de Blancs - Adelaide Hills, SA
150ml | 11 • B | 40

Bird in Hand - Adelaide Hills, SA
150ml | 12.5 • B | 47

Aurelia Prosecco - South Eastern Australia
150ml | 9.5 • B | 35

Hancock & Hancock Sparkling Shiraz - McLaren Vale, SA
Piccolo | 15

Mumm Cordon Rouge - Champagne, France
B | 100

Rosé



Rockford Alicante Bouchet - Barossa Valley, SA
150ml | 15 • 250ml | 21 • Bottle | 59

Hentley Farm Villain & Vixen Rosé - Barossa Valley, SA
150ml | 11.5 • 250ml | 15.5 • Bottle | 44

Rameau d'Or Petit Amour Rosé - Côtes de Provence, France
150ml | 10 • 250ml | 13.5 • Bottle | 39



White Wine



Amberley Kiss & Tell Moscato - Margaret River, WA
150ml | 9 • 250ml | 12.5 • Bottle | 35

Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA
150ml | 15 • 250ml | 21 • Bottle | 59

Giesen Sauvignon Blanc - Marlborough, NZ
150ml | 9.5 • 250ml | 13 • Bottle | 37

Longview Whippet Sauvignon Blanc - Adelaide Hills, SA
150ml | 10 • 250ml | 14 • Bottle | 39

The Lane Block 1A Chardonnay - Adelaide Hills, SA
150ml | 11 • 250ml | 15 • Bottle | 43

Vickery Watervale Riesling - Clare Valley, SA
150ml | 10 • 250ml | 14 • Bottle | 39

Rockford Hand Picked Riesling - Eden Valley, SA
150ml | 16 • 250ml | 22 • Bottle | 63

Tim Adams Pinot Gris - Clare Valley, SA
150ml | 10 • 250ml | 14 • Bottle | 39

Pikes Luccio Pinot Grigio - Clare Valley, SA
150ml | 10.5 • 250ml | 14.5 • Bottle | 41

La Prova Fiano - Adelaide Hills, SA
150ml | 12 • 250ml | 16.5 • Bottle | 46

Fringe Société Grenache Blanc - Pays d'Oc
& Comté Tolosan, France
150ml | 10 • 250ml | 14 • Bottle | 39

Other Wine Co Pinot Gris - Adelaide Hills, SA
Bottle | 53



Light Red Wine



Delinquente Roko il Vagabondo Montepulciano - Riverland, SA

150ml | 9.5 • 250ml | 13 • Bottle | 35

Riposte The Dagger Pinot Noir - Adelaide Hills, SA

150ml | 10.5 • 250ml | 14 • Bottle | 39

Octogenarian Grenache - McLaren Vale, SA

150ml | 12 • 250ml | 16.5 • Bottle | 47

Wirra Wirra Church Block Blend - McLaren Vale, SA

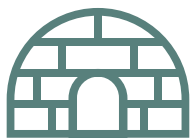
150ml | 12 • 250ml | 16.5 • Bottle | 47

Running with Bulls Tempranillo - Barossa, SA

Bottle | 43

Other Wine Co Grenache - Adelaide Hills, SA

Bottle | 53



Heavy Red Wine



Mollydooker The Boxer Shiraz - McLaren Vale, SA
150ml | 14.5 • 250ml | 19.5 • Bottle | 53

Chalk Hill Shiraz - McLaren Vale, SA
150ml | 10 • 250ml | 14 • Bottle | 39

Pepperjack Shiraz - Barossa, SA
150ml | 12.5 • 250ml | 17 • Bottle | 47

Willunga 100 Shiraz Viognier - McLaren Vale, SA
150ml | 12.5 • 250ml | 17 • Bottle | 48

Rymill Dark Horse Cabernet - Coonawarra, SA
150ml | 9.5 • 250ml | 13 • Bottle | 36

D'Arenberg Dead Arm Shiraz - McLaren Vale, SA
Bottle | 120

Rockford Basket Press Shiraz - Barossa, SA
Bottle | 135



Beer

• • • • •

Coopers Pale Ale | 10.5

Coopers Australian Lager | 11.5

Great Northern | 9.5

Carlton Dry | 10.5

Hahn SuperDry | 11

Carlton Draught | 10.5

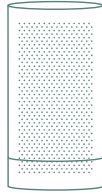
Stone & Wood | 13

Peroni 500ml | 14.5

Pirate Life South Coast | 11.5

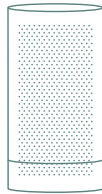


Cocktails



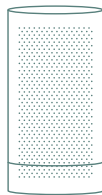
Mango Tango | 19

smirnoff vodka, malibu rum, mango nectar, pineapple juice, passion fruit



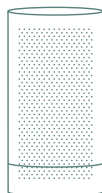
Roselita | 19

smirnoff vodka, parfait amour, pavan, sugar, lemonade, soda, raspberry cordial



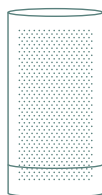
Crimson Orchard | 22

tanqueray gin, disaronno, cinnamon syrup, apple, grenadine



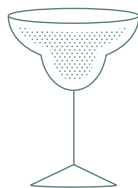
Burnt Embers | 22

maker's mark bourbon whiskey, fireball, cinnamon syrup, lemon juice, hibiscus syrup



Island of Misfits | 21

sheepdog peanut butter whiskey, malibu rum, cream, pineapple juice, orange juice



Pink Flirtini | 19

vanilla absolut vodka, cointreau, cranberry juice, pineapple juice, lime, prosecco

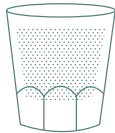


Margaritas



Original Margarita | 22

casamigos tequila, cointreau, sugar syrup, lime juice, rimmed with salt



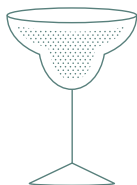
Jagerita | 22

jagermeister, cointreau, lime, sugar syrup



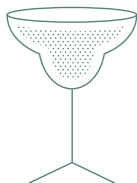
Pink Flamingo Margarita | 22

casamigos tequila, strawberry vok, aperol, lime juice



Spicy Margarita | 22

chilli infused casamigos tequila, cointreau, sugar syrup, lime juice



Sweet Cherry Margarita | 22

casamigos tequila, cherry syrup, lime, disaronno

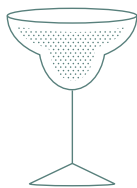


Mocktails



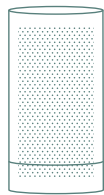
Cucumber 'Gimlet' | 16

seedlips garden 108, muddled sliced cucumber, lime juice, sugar syrup, soda



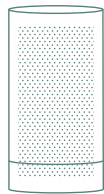
Virgin Pineapple Margarita | 16

seedlips grove 42, seedlips spice 94, pineapple juice, lime juice, agave syrup



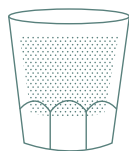
Hibiscus Punch | 16

seedlip spice 94, hibiscus syrup, apple juice, lime juice



Passionfruit 'Mojito' | 16

seedlip grove 42, lime, mint, sugar syrup, passion fruit

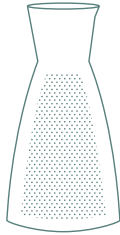


Virgin Amaretto Sour | 17

seedlips spice 94, pineapple juice, lemon juice, maraschino syrup, sugar syrup, almond extract, bitters

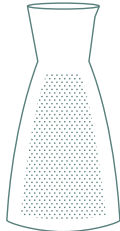


Jugs



Pimms | 30

pimms liqueur, smirnoff vodka, oranges, strawberries, mint, cucumber



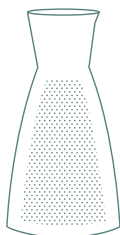
White Sangria | 30

smirnoff vodka, vok peach liqueur, passion fruit pulp, white wine, strawberries, mint, orange



Red Spiced Sangria | 30

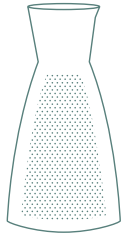
st agnes brandy, captain morgan spiced rum, cinnamon syrup, pinot noir, orange juice, lemonade, soda



Pineapple Mojito | 30

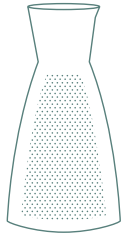
malibu rum, bacardi rum, white wine, lime, mint, pineapple





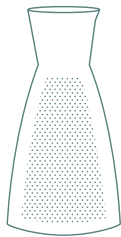
Zesty Slow Fizz | 30

ink sloe gin, chambord, rosé, pinot gris,
lemonade



Rumberry Punch | 30

kraken rum, cranberry juice, pinot gris,
ginger ale



Billson's Jug | 33

See staff for billson's flavours available on tap



South Ave Jug | 36

See staff for seltzer flavours available on tap



Scan to find out more about
our upcoming events



THE MOSELEY