
THE MOSELEY

Bar & Kitchen

The Kitchen

ENTRÉE	Crab Soufflé guacamole, jamon, muntries (gf)	17
	Duck & Pearl Barley Risotto jerusalem artichoke, bacon jus gras	17
	Smoked Fish Croquettes charcoal aioli, finger lime	16
	Lamb Breast sheep's milk yoghurt, cucumber (gf)	17
	Local Squid cockles, wakame, red wine emulsion (gf)	18
	Pork Belly green hummus, red cabbage gel, roasted buckwheat (gf)	17
	Parmesan Gnocchi pumpkin consommé, smoked pumpkin (gf, v)	16
MAINS	Coorong Mullet skordalia, radish, croutons	25
	Warm Grain Salad carrot relish, carrot yoghurt, quinoa cracker (v)	23
	Pressed Barossa Chicken popcorn custard, green chilli salsa (gf)	28
	King Reef Barramundi Fillet soubise, smoked leek, potato paper (gf)	31
	Wild Mushrooms brown rice, poached egg, hazelnut crumb (gf, v)	27
GRILL	14 Hour Wood Roasted Lamb Shoulder marinated with harissa, wild rice, cranberry, almond, pistachio (gf)	32
	200g Black Angus Beef Fillet beef cheek ragu, celeriac gnocchi, dulce (gf)	39
	Murray Valley Pork Neck & Loin cassoulet, parsnip, vanilla (gf)	28
SIDES	Salt Baked Pumpkin macadamia mayonnaise, gruyère (gf, v)	9
	Black Garlic Colcannon Mash (gf, v)	9
	Sautéed Greens romesco, garlic, almonds, chilli (gf, v)	9
	Triple Cooked Potatoes (gf, v)	9
DESSERT	Chocolate Sphere chocolate cointreau mousse, chocolate soil, citrus curd, almond	13
	Lemon Aspen Meringue Pie roast pistachio, beetroot gel	13
	Quince Frangipane Tart earl grey ice-cream, bee pollen, dehydrated white chocolate	13
FEED ME	Our chef creates a six course tasting menu for all guests on your table	60



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*Any dietary requirements please see our friendly staff. No separate accounts.