
THE MOSELEY

Bar & Kitchen

The Kitchen

ENTRÉE	Chicken Liver Pâté davidson plum, toast	16
	Beef Tartare miso cream, black sesame seeds, seaweed cracker (gf)	17
	Crab Soufflé guacamole, jamon, muntries (gf)	18
	Port Lincoln Mussels cider, crème fraiche, house cut chips (gf)	18
	Duck & Pearl Barley Risotto jerusalem artichoke, bacon jus gras	18
	Pork Belly green hummus, red cabbage gel, roasted buckwheat (gf)	17
	Pumpkin Consommé smoked pumpkin, parmesan dumplings (gf, v)	16
MAINS	Coorong Mullet romesco, pickled radish, croûtons	25
	Quinoa Salad carrot relish, carrot yoghurt, quinoa cracker (gf, v)	24
	Pressed Barossa Chicken popcorn custard, green chilli salsa (gf)	28
	King Reef Barramundi Fillet soubise, smoked leek, potato paper (gf)	32
	Potato Gnocchi walnut, pear, four cheese sauce (v)	28
	Hand Cut Pasta seafood, garlic, poor man's parmesan	30
GRILL	14 Hour Wood Roasted Lamb Shoulder marinated with harissa, wild rice, cranberry, almond, pistachio (gf)	33
	200g Black Angus Beef Fillet beef cheek croquette, potato salad, horseradish	41
SIDES	Salt Baked Pumpkin macadamia mayonnaise, gruyère (gf, v)	10
	Coleslaw cabbage, apple, hazelnuts (gf, v)	10
	Sautéed Greens red pepper hummus, garlic, almonds, chilli (gf, v)	10
	Triple Cooked Potatoes (gf, v)	10
DESSERT	Chocolate Sphere chocolate cointreau mousse, chocolate soil, citrus curd, almond	13
	Vanilla & Star Anise Crème Brûlée pineapple chutney, banana & walnut bread wafer	13
	Eton Mess meringue, berries, vanilla mascarpone, pistachio (gf)	13
FEED ME	Our chef creates a six course tasting menu for all guests on your table	60