
THE MOSELEY

Bar & Kitchen

The Kitchen

ENTRÉE	Chicken Liver Pâté davidson plum, toast	16
	Beef Tartare chips (gf)	17
	Garfish pico de gallo, croûton	18
	Duck À L'Orange citrus mascarpone, orange & fennel salad (gf)	18
	Pork Belly green hummus, red cabbage gel, roasted buckwheat (gf)	17
	Asparagus & Zucchini Soufflé guacamole (gf, v)	16
MAINS	Quinoa Salad carrot relish, carrot yoghurt, quinoa cracker (gf, v)	24
	Pressed Barossa Chicken braised lettuce, bacon, macadamia aioli (gf)	28
	King Reef Barramundi Fillet soubise, cultured cream, 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	Heirloom Tomatoes black garlic dressing, fior di latte (gf, v)	10
	Coleslaw cabbage, apple, hazelnuts (gf, v)	10
	Sautéed Greens romesco, garlic, almonds, chilli (gf, v)	10
	Triple Cooked Potatoes (gf, v)	10
DESSERT	Frozen Chocolate Soufflé passionfruit curd, mango (gf)	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

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



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