
THE MOSELEY

Bar & Kitchen

The Kitchen

ENTRÉE	Chicken Liver Pâté cured grapes, toast	16
	Tuna Tartare thai dressing, smoked soy aioli, fried shallot (gf)	18
	Italian White Anchovies sauce gribiche, croûtons	15
	Harvey Bay Scallop Ceviche guacamole, buttermilk, seaweed (gf)	18
	Pork Belly beetroot hummus, apple jam, buckwheat (gf)	17
	Roasted Heirloom Beets local lentils, sheep's milk yoghurt (gf, v)	16
MAINS	Mushroom & Tofu Broth shaved radish, spring onion (gf, v)	24
	Moseley Fried Barossa Chicken kohlrabi remoulade, sweet potato paste (gf)	28
	King Reef Barramundi Fillet smokey eggplant, fried chickpeas, pickled cucumber (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
	220g Black Angus Beef Fillet onion soubise, cultured cream, potato paper (gf)	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	Chocolate Brownie peanut butter ice cream, salted caramel (gf)	13
	Eton Mess meringue, berries, vanilla mascarpone, pistachio (gf)	13
	Cheese Selection - Bay of Martyrs Blue house made lavosh, cured grapes & fresh honeycomb	13
FEED ME	Our chef creates a six course tasting menu for all guests on your table	60

**Please see our friendly staff for any dietary requirements. No separate accounts.*



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