COLD	
300ml cokes	4.5
375ml bundaberg	4.8
330ml kombucha	6.0
250ml pop top	2.5
260ml noah juice	4.7
WATER	
600ml cooroy water	3.4
san pellegrino sparkling 250ml 1000ml	3.0 9.0

HOT	cup	mug
espresso / shot	3.5	
long black	4.3	4.8
flat white	"	"
latte	"	"
cappuccino	"	"
affogato	4.8	
mocha	"	5.3
hot chocolate	"	"
chai latte	"	"
babyccino	1.0	
T2 pot of tea* 500ml *english breakfast, earl grey, pepp fruit, green	permint,	5.5
EXTRAS		
extra shot or decaf		0.7
milk soy, almond, lactose from	ee	0.7
syrup caramel, vanilla, haze	lnut	0.7
scoop ice cream		1.5
ВУО		
alcohol per person		4.0
cakeage per person		1.0

15% SURCHARGE ON PUBLIC HOLIDAYS

MENUS SUBJECT TO CHANGE AT ANY TIME

MOSELLES

MOSELLES DINNER

FRIDAY NIGHTS

18 SPRINGFIELD LAKES BOULEVARD
SPRINGFIELD LAKES
P 07 3381 9046

STARTERS

ZA'ATAR BREAD v 12.0

toasted | served w garlic + herb labneh

BRUSCHETTA v 14.0

tomato | basil | bocconcini | garlic |
balsamic glaze

MUSHROOM ARANCINI v (4) 17.0

mushroom | bocconcini | truffle | served
w ragu + aioli

SALT + PEPPER SQUID 17.0

served w preserved lemon aioli + dressed rocket

SPANISH GARLIC PRAWNS G.F.O 18.0

confit garlic + chilli | w toasted
turkish bread

ANTIPASTO PLATTER (FOR 2) 22.0

cured meats | mediterranean
vegetables | marinated olives | pesto
bocconcini | garlic + herb labneh |
toasted turkish bread

SIDES

ROAST POTATOES v 8.0

rosemary + sea salt

ROCKET + PARMESAN SALAD G.F.O 8.0

balsamic + olive oil

SHOESTRING FRIES v 8.0

sea salt | aioli

KIDS Menu (AGES 12 & UNDER)

poke bowl [cucumber, carrot, rice, grilled chicken] 10.0

fish + chips 10.0

shoestring fries + tomato sauce 4.0

crumbed chicken breast strips + chips 10.0

ice cream [2 scoops + flavoured syrup] 4.0

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MAINS

PASTA OF THE DAY POA

see specials board or ask about
today's pasta

TWICE COOKED PORK BELLY 26.0

pickled cabbage | kumara mash | bacon | ius

MASSAMAN LAMB CURRY G.F. 25.0

w jasmine rice | crispy shallots

CRISPY SKIN BARRAMUNDI G.F. 26.9

pan roasted fillet | roast potatoes |
tomato olive + basil salad

MEDITERRANEAN CHICKEN G.F.O. 27.0

w fattoush salad | garlic
hummus | pomegranate

SALSA VERDE STEAK G.F. 27.5

thinly sliced eye fillet | semiroasted tomatoes | rocket + parmesan salad

CONFIT DUCK LEG 28.0

served w mashed potato |
sautéed spinach | quince jus

DESSERTS

STICKY DATE PUDDING 12.0

served w vanilla bean ice cream

LEMON CURD TART 12.0

passionfruit coulis + vanilla bean ice cream

CHOCOLATE BROWNIE 12.0

served w vanilla bean ice cream

v vegetarian d.f. dairy free g.f. gluten free v.o. vegetarian option

g.f.o gluten free

ALLERGY STATEMENT: Nuts, seeds, gluten, eggs, soy, shellfish and dairy are used in our kitchen. We do our best to avoid cross contamination, but we are unable to guarantee that any menu item is completely free of allergens.