

The
MOAT

\$ 65 SHARED MENU

ENTREE

Antipasto — olives, white bean and rosemary dip,
pickles, nuts, cured meats

Eggplant and provolone polpette (gf)

Spanish anchovies on crouton with whipped lemon & confit
garlic ricotta

MAINS

Gnocchi with roasted pumpkin, burnt butter, sage,
parmesan & pine nuts

12hr slow cooked lamb shoulder with jus

Italian coleslaw

Roasted chat potatoes with garlic & rosemary

