



The
MOAT
MENU

STARTERS

olives 7

antipasto misto * 26

veg & vegan options available

mushroom and lentil pate * (VO) 14

swordfish carpaccio 18

Spanish anchovies on crostini with aioli & tomato relish* 14

burrata caprese 22

polpette in umido – pork and veal meatballs with sugo (gf) 18

M A I N S

“FATTA A MANO” ALL OUR PASTA IS HAND MADE

Pesto lasagna – green beans and potato 28

tortelli – filled with pumpkin, parmesan & amaretti, burnt butter, sage & pinenuts 32

pappardelle – king prawns, artichoke, butter, garlic, white wine 36

slow roasted grass fed saltbush lamb rump 450gm, jus 46

S I D E S

twice cooked chats, rosemary, garlic aioli (VO) 12

Italian slaw – cabbage, peas, raddish, mint, parmesan 15

mixed leaf salad 10

D E S S E R T S

tiramisu 15

bonet delle Langhe 16

ricotta filled cannoli 6

Cheese *please ask for menu*

* Gluten free option, (VO) vegan option

**GLUTEN INTOLERANCE: We take a lot of care in crafting our gluten free range, however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities daily in our kitchen.

APERITIVO FESTIVAL SPRITZ

BACIO DELLA LUNA 10

non alcoholic bitters spritze from Italy

BASIL GIN SPRITZ 18

house infused basil gin, swet vermouth, lime
soda

CAMPARI SPRITZ 16

campari, prosecco, soda, orange

APEROL SPRITZ 16

aperol, prosecco, soda, orange

PAMPELLE 18

pampelle grapefruit liquor, prosecco, soda ,
grapefruit

BLOODY SPRITZ 18

4 pillars bloody shiraz gin, ruby grapefruit,
prosecco, soda