

The MOAT



S N A C K S

Mixed salted nuts • 6.5

House made focaccia with olive oil & balsamic • 4.5

Sicilian green olives • 9

S M A L L P L A T E S

Spanish anchovies on toasted sourdough, whipped lemon & rosemary ricotta * • 15

White bean, rosemary & lemon dip, house pickles, toasted sourdough * (vgn) • 17

Eggplant & provolone polpette, aioli, sugo (gf) • 18

Salumi plate- cured Italian meats and cornichons* • 25

Burrata with olive XO & focaccia * • 25

P A S T A *"Fata a mano" All our pasta is handmade.*

Prawn, artichoke & chilli tagliatelle • 38

Slow cooked lamb ragu tagliatelle • 38

Pan fried gnocchi in burnt butter & sage with roasted pumpkin • 36

M A I N S

Slow roasted saltbush lamb shoulder, heirloom carrots, jus (gf) • 42

S I D E S

Twice cooked chats, rosemary, garlic aioli (vo) (gf) • 12

Victorian leaf salad • 15

* 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.

DESSERTS

tiramisu • 16

chocolate mousse, crispy buckwheat, EVOO (gf) • 16

CHEESES

SIX FARMS ASH BRIE (QLD) • 16

slightly smoky & mushroom flavours, served with Mornington honey

TARAGO SHADOWS OF BLUE (EASTERN VIC) • 16 mild with a sweet blue flavour

LONG PADDOCK BANKSIA (VIC) • 16

An organic cow's milk cheese with a creamy, sweet, nutty earthy tones, becoming more pungent and brothy, umami with age

THREE CHEESE PLATTER • 32

STICKY WINES & AMARI

Gewurztraminer, Delatite 2019, VIC • 15/60

Noble Taminga Reserve, Trentham 2015, VIC • 10/44

If you haven't tried one of these Italian bitters, the time is now!
Amaro straight or on ice with a wedge of orange is the perfect finale.

Averna Amaro, ITA • 12

Lucano Amaro, ITA • 12

Montenegro Amaro, ITA • 12

Autonomy Amaro, AUS • 12

Cynar, ITA • 12

Don Giovanni Limoncello, ITA • 12

Strega, ITA • 12

