

MOORILLA WINE BAR

LUNCH from 11:30am

SMALL PLATES

ROASTED CHILLI & JALAPEÑO CORN – \$5

OYSTERS – \$25/ \$48

Half or Dozen oysters

Natural, Chili Tequila or Mignonette Dressing

MARINATED PENDLETON OLIVES – \$12 (VeganO, GFO)

With Parmesan Shortbread

SOUP OF THE DAY – \$15.5

SANDWICHES & CO

REUBEN SANDWICH – \$15.5 (V)

Smoked celeriac pastrami, savoy cabbage sauerkraut, Gruyere, Tasmanian mountain pepper dressing, light rye bread

RATATOUILLE CIABATTA – \$15.5 (V)

Roast peppers, grilled eggplant, artichoke, balsamic onion, provolone, pesto

WALLABY BURRITO – \$26 (NF)

Tasmanian wild shot wallaby burrito, wattle seed spiced rice, tomatillo salsa, sour cream, corn salsa

SPANISH TORTILLA – \$18 (V, GF, NFO)

Potato, onion, cheese & spinach tortilla, romesco, green olive salsa, rocket

SALADS

MISO ROASTED PUMPKIN &

SWEET POTATO SALAD – \$22 (V, DF, NF, VeganO)

Miso roasted pumpkin, sweet potato, tea infused egg, winter greens, black barley, pickled mushrooms, marinated Tempeh, soy pumpkin seed crunch

BUFFALO MOZZARELLA SALAD – \$24 (V, GFO)

Buffalo mozzarella, roast peppers, olives, lentils, capers, sweet onions, agrodolce, bitter leaves, rye crostini

PLATTERS

PICNIC PLATE – \$26 (V)

Lentil fritters, cheese puff, celeriac pastrami, mushroom parfait, pickled radish, marinated olives, Pyengana cheddar, pear chutney, rocket pesto, pickled onion, olive tapenade, baguette

GOD'S PLATE – \$26 (V, VeganO, NFO, GFO)

Hummus, baba ghanoush, yoghurt & tahini dressing, roasted cauliflower, roasted baby carrots, saffron cauliflower, pickled radish, pickled zucchini crunchy chickpeas, popped rice za'atar, chilli oil, flat bread

CHEESE PLATE – \$28 (V, GFO)

Brie de Nangis, Bleu d'Auvergne, Pyengana Cheddar, Tongola Bloom, quince, grapes, lavosh

VEGAN CHEESE PLATE – \$28 (Vegan, GFO)

Artisa cashew based cheese

Tasman Black - black garlic marbled, Gladstone - smoked, Ben Lomond - camembert style, quince paste, figs, sourdough

ALL DAY TREATS

Tomato, Pesto & Gruyere Croissant – \$10.50

Cheese & Tomato Toastie – \$9.50

Black Forest Scone – \$7.50 (NF)

Scone, red wine cherries, vanilla cream

Muffin – \$7.50

Vegetable Tart – \$9.50

Croissant – \$6

Almond Croissant – \$7.50

Baked Donut with Custard & Jam – \$7.50 (NF)

Chocolate & Hazelnut Cookie – \$5

Macaron – \$5 (GF)

Mandarin & Almond Cake – \$7.50 (GF, DF)

Baked Cheesecake – \$7.50 (GF)

Red Velvet & Cream Cheesecake – \$7.50 (NF)

Caramel Slice – \$6.50 (GF, Vegan)

Lemon Syrup & Pistachio Cake – \$7.50 (Vegan)

MOORILLA WINE BAR

ALCOHOLIC

WINE

2015 Moorilla Muse Extra Brut - \$15 / \$75
2019 Moorilla Praxis Sparkling Riesling - \$10 / 50
2015 Moorilla Muse Extra Brut Rosé - \$15 / \$75
2017 Moorilla Muse Riesling - \$12 / \$60
2019 Moorilla Muse Pinot Gris - \$10 / \$50
2018 Muse Sauvignon Blanc - \$10 / \$50
2019 Moorilla Praxis Chardonnay Musqué - \$8 / \$40
2018 Moorilla Muse Chardonnay - \$12 / \$60
2018 Moorilla Praxis Pinot Noir - \$10 / \$50
2013 Domaine A Petit a - \$13 / \$65
2016 Moorilla Muse Pinot Noir - \$18 / \$90
2014 Domaine A Pinot Noir - \$25 / \$125
2016 Moorilla Muse Syrah - \$18 / \$90
2015 Moorilla Muse Cabernet Sauvignon - \$13 / \$65
2010 Domaine A Cabernet Sauvignon - \$37 / \$185

COCKTAILS

Love Can Spritz - \$9
Love Can Gin Tonic - \$9
Love Can Vodka Yuzu - \$9

Aperol Spritz - \$16
Aperol Spritz IL - \$48

BEER & CIDER

Moo Brew Pale Ale 4.9% - \$9
Moo Brew Pilsner 5% - \$9
Moo Brew Dark Ale 5% - \$9
Moo Brew Session Ale 3.5% - \$8
Moo Brew Single Hop 4.8% - \$9
Brew Tassie Lager 4.3% - \$8
Moo Brew Barrel Aged Stout 8% - \$12
Moo Brew Winter IPA 6.5% - \$10
Moo Brew Forty Spotted Boilermaker 5.5% - \$10
Cascade Premium Light 2.4% - \$7.50
Willie Smith's Organic Cider 5.4% - \$9
Willie Smith's Traditional Cider Can 5.4% - \$9

SPIRITS

Taylor & Smith Gin & Capi Tonic - \$12
Starward Twofold Whisky & Capi Dry Ginger Ale - \$12
Ketel One Vodka & Soda - \$12
Appleton Rum & Capi Ginger Ale - \$12
Bulleit Bourbon & Hepburn Organic Cola - \$12
Del Maguey Vida Mezcal & Capi Pink Grapefruit - \$12

NON ALCOHOLIC

SOFTS & JUICES - \$5

Tonic, Lemonade, Dry Ginger Ale, Ginger Beer,
Cranberry, Grapefruit, Blood Orange, Spiced Cola

Kombu Kombucha Ginger & Lemon Myrtle,
Kombu Kombucha Raspberry & Thyme,
Kombu Kombucha Watermelon, Strawberry & Rose

Orange Juice, Apple Juice

VILLINO COFFEE - \$4.5

Bonsoy, Milklab Almond, extra shot - +50c
Babycino - \$1.5
Hot chocolate - \$4.5
Chai Latte - \$4.5

ART OF TEA - \$4.5

English Breakfast, Earl Grey, Chamomile, Lemongrass and Ginger
Japanese Sencha, Peppermint Tea, Indian Chai, Rooibos