

Mixed salted nuts • 6.5
Housemade focaccia with tomato & basil butter • 4.5pp
Sicilian marinated olives • 9
Cantabrico anchovies, toasted sourdough, lemon & confit garlic ricotta (3per) * • 16
Eggplant & provolone polpette, aioli, napoli (gf) (vo) (3per) • 18
Prosciutto di Parma (18mth) & parmesan • 25
Whipped Mushroom pate with handmade grissini (vgn) - 18
Kingfish crudo, anchovy aioli, muscatel vinaigrette, orange, dill, spice (gf) • 26
Stracciatella, green olive, almond, chilli oil & focaccia * • 25

P A S T A "Fatta a mano." All our pasta is hand made.

Agnolotti of ricotta & asparagus, new season peas, pea shoots, split garlic
chive butter sauce, pangrattata • 39
Puttanesca - tagliatelle, tomato, capers, olives, chili & anchovies * (vo) • 36
Tagliatelle con calamari e gamberi
(calamari, prawn, cherry tomato, white wine, garlic & chili) * • 40
Orecchiette fagioli – cannellini bean, fennel, garlic, chili & parmesan (vo) * • 34

Spring Bay mussels with Nduja butter cream on focaccia • 35

Or Mussels marinara • 35

Oven roasted market fish • *Market price*

12 hr Slow roasted lamb shoulder, heirloom carrots, jus (gf) • 45

Sautéed green beans, hazelnut gremolata, salt flakes (gf) • 15

Twice cooked chats, rosemary, garlic aioli (vo) (gf) • 13

Rocket, pear, candied walnut and parmesan with balsamic (vo) • 18

Victorian leaf salad • 15

PLEASE NOTE A 10%
SURCHARGE
APPLIES FOR
WEEKENDS AND
15% PUBLIC
HOLIDAYS

DESSERTS

Pistachio Tiramisu (contains small amount of Amaretto) • 18

Callebaut chocolate mousse, olive oil, sea salt, puffed buckwheat • 18

WOOMBYE ASHED BRIE (QLD) • 16

slightly smoky & mushroom flavours

MAURI FORMAGGI DOLCE GORGONZOLA ITA • 16

distinct yeasty flavours reminiscent of Taleggio. Gorgonzola Dolce is soft, sweet, with a subtle creamy texture, and piquant finish.

* 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.

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 • 14

Lucano Amaro, ITA • 14

Montenegro Amaro, ITA • 14

Autonomy Amaro, AUS • 14

Cynar, ITA • 14

Don Giovanni Limoncello, ITA • 12

Strega, ITA • 12

T h e M o o t

SPARKLING

Prosecco NV Biblio, VIC

14 / 60

Crisp, light bubbles with fresh apple and citrus flavors

Crémant de Loire (Rosé) De Chanceny

84

Fruity, crisp, with delicate red berry and floral notes

Champagne Veuve Clicquot NV FRA

150

Bold, rich, with bright fruit and a smooth, creamy finish

Brut Rosé Sparkling Meslier, Levrier, S A

95

Master wine maker, Jo Irvine's Crisp bubbles with red berry and floral undertones

ROSÉ , AMBER & CHILLED

Pet Nat Allez Klar, King Valley VIC 2022 16 / 68

Natural sparkling, vibrant fruit, with a refreshing, cloudy finish

Chilled Red (blend) Roots, VIC 2024 15 / 68

Light, vibrant red fruit with refreshing acidity and a smooth finish

Rosé Chateau Saint Julien, Provence, FRA 2023 14 / 64

notes of cherry, pomegranate and strawberry wood with a touch of zest and licorice

WHITE

Pinot Grigio Roccaventosa, Abruzzo ITA 2022

14 / 60

Crisp, light, citrus and apple flavours with refreshing acidity

Vermentino Alles Klar, SA (vegan)

68

Dry, fresh, lo-fi wine, delicious mouth feel and a hint of parmesan on the palate

Sauv Blanc Jules Taylor, Marlborough NZL 2023 (vegan)

16 / 72

Crisp, grassy, with tropical fruit and citrus flavours

Riesling Delatite, VIC 2021 (biodynamic, vegan)

76

Fresh, floral, citrus and green apple with balanced acidity

Riesling Future Perfect, Piper's Brook, TAS 2024

84

Intense citrus, minerality, balanced sweetness with crisp finish

Chardonnay

Merricks Estate , Mornington, VIC 2024

19 / 86

Very expressive nose reminiscent of ripe white-fleshed fruit and citrus.

Pecorino Roots, VIC 2024

68 Crisp, aromatic, vibrant citrus, green apple, refreshing minerality, clean finish.

Etna Bianco Nocosa "Vulka" DOC, ITA 2022

96

Floral, citrusy, bright acidity, apple, refreshing, balanced.

WHITE

Pinot Noir Bryne, Geelong, VIC 2023

18 / 82

Light-bodied, fresh red fruit, subtle earthy notes, smooth finish

Pinot Noir Holm Oak The Wizard" TAS, 2021

130

Dark cherries, plums and floral undertones along with complex French oak

Pinot Noir Dexter, Mornington, VIC 2023

110

Vibrant red fruits, silky texture, hints of oak and spice

Nero D'avola Santolin, "il Capo" Heathcote, VIC, 2020

76

Aromas of red cherries, dried herbs and just a hint of lavender

Barbera Casali di Barone, Piemonte DOC ITA 2021

74

Juicy, medium-bodied, with cherry and earthy flavours

Sangiovese Roccaventosa, ITA 2022

14 / 60

Bright acidity, cherry and herbal notes, medium bodied

Chianti Monte Quelfo, Tuscany DOCG ITA 2023

82

think Mulberries, red cherry jam building through leather, dried herbs and gentle savoury tannins

Cab Franc Patch Wines, Nagambie, VIC 2020

76

Light, herbal, peppery, with dark berry undertones

T h e M o o t

<p>Cabernet Sauvignon Snake & Herring, Margaret River, WA 2022 74</p> <p><i>A medium-bodied with a stylish union of red berry fruit, floral violet aromas and dense, rich tannins.</i></p> <p>Shiraz Solace, Heathcote, VIC 2023 17 / 78 Deep aromas of blackberry, dark cherry and violet are layered with cedar, cacao and spice</p> <p>Shiraz Farm to Table, VIC 2020 60 <i>Rich, dark fruit, peppery spice, and a smooth finish</i></p> <p>Shiraz "Argos" Levrier, Joe Irvine, Barossa SA, 2016 (vegan) 125 <i>Rich, dark red and blackberry fruits, 40% new French oak for 24 months</i></p> <p>HOUSE COCKTAILS</p> <p>Lt Lonsdale 2 2 <i>House Infused Lavender Gin, Lavender syrup, Cucumber, Lemon, Soda</i></p> <p>Bloody Sour 2 5 <i>Four Pillars Bloody Shiraz Gin, Lemon, Rose syrup, Rhubarb bitters, Foamer</i></p> <p>Chocolate orange Negroni 2 4 <i>MGC Gin, Sweet Vermouth, Campari, Crème de cacao, Chocolate Bitters</i></p> <p>Bravo Braidy 2 3 <i>Thyme infused Vodka, Campari, Sparkling Grapefruit</i></p> <p>Limoncello Margarita 2 4 <i>1800 Tequila Reposado, Limoncello, Lemon, Lime, Agave nectar, Salt rim</i></p> <p>Martini 2 4 <i>MGC Gin or Baxter Vodka, Dry Vermouth, Olive or Lemon twist</i></p> <p>Espresso Martini 2 4 <i>Vodka, Kahlua, Sugar, Espresso</i></p> <p>Margarita 2 4 <i>Tequila Reposado, Cointreau, Lime, Agave</i></p> <p>Negroni 2 4 <i>MGC Gin, Campari, Sweet Vermouth</i></p> <p>Manhattan 2 4 <i>Bulleit Bourbon, Sweet Vermouth, Bitters, Maraschino cherry</i></p>	<p>PLACEBO COCKTAILS & NON ALC WINE</p> <p>NON 1 Salted Raspberry and Chamomile 1 6 / 6 8 Vegan and gluten free sophisticated alternative</p> <p>Sensible Lonsdale • 1 4 <i>Lavender syrup, Cucumber, Lemon, Soda</i></p> <p>PLACEBO COCKTAILS & NON ALC WINE continued..</p> <p>No - Groni 1 8 Lyres Italian Orange, Seedlip 0%, Lyres Aperitif Rosso, Orange twist</p> <p>Low key Spritz 1 8 Lyres Italian Orange, San Pellegrino Aranciata Rossa</p> <p>BEER</p> <p><i>Guest tap beer</i></p> <p>Schooner 425ml 14 Large flask 1ltr 25</p> <p>BOTTLES/CANS</p> <p>Asahi lager 13</p> <p>Peroni Red lager 13</p> <p>Stone & Wood Pacific ale 14</p> <p>Two Bays Gluten free lager</p> <p>14</p> <p>Young Henry's IPA 13</p> <p>Brick Lane Pale Ale 13</p> <p>Menebrea Lager</p> <p>14</p> <p>Guinness Stout 15</p> <p>CIDER</p> <p>Golden axe Apple 13</p> <p>Hill Billy Scrumpy Apple 13</p> <p>NON ALC</p> <p>Heaps normal lager 11</p> <p>Mornington XPA 12</p>
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