

GRAZING

- Chips (vg, gf)** \$13
House made seasoning salt, chipotle ketchup.
- Crumbed mushrooms (vg)** \$18
Crumbed garlic butter filled button mushrooms, aioli.
- Calamari** \$18
Semolina dusted and fried calamari pieces, aioli, lemon.
(Add chilli crunch \$2)
- Chimichurri white bean dip (vg, gf)** \$16
Chilli and lime seasoning, coriander, pepitas, tortilla chips.
- Pulled pork taquitos (3) (gf)** \$19
Slow cooked pork shoulder, pico di gallo, chipotle ranch, coriander (Add chilli crunch \$2)
- Achiote marinated barramundi fish tacos (2)** \$20
Crisp iceberg lettuce, charred lime salsa, herb and avocado crema.
- Buffalo chicken ribs** \$19
Buffalo sauce, celery, blue cheese dressing.
- Mixed Spanish olives (vg, gf)** \$10
- Edamame (vg, gfo)** \$11
Soybeans in the pod, smoked stout salt.

SHARING

- Beef flank steak (gf)** \$65
700g beef flank steak, reverse seared and served with green salsa. Served medium.
- Moon Dog spiced whole roasted chicken (gf)** \$38
Lime and chilli roasted chicken, grilled lime.
(Add chilli crunch \$2)
- Build your own taco kit (makes 6) (vgo, gf)** \$42
Choice of BBQ shiitake mushroom or pulled pork. Corn tortillas, chipotle and lime crema, apple slaw, coriander, lime. (Add chilli crunch \$2)

MOON
DOG
WORLD

FAVOURITES

Gluten
free buns
+\$2

- Half chicken (gfo)** \$27
Lime and chilli roasted half chicken, chips, green salad, Old Mate Pale Ale gravy. (Add chilli crunch \$2)
- Market fish (gf)** \$35
Spanish chat potato and chorizo stew.
- Pork ribs** \$38
Slow cooked Canadian pork ribs, Smokey BBQ sauce, creamy slaw, chips, pickles.
- Chicken parma** \$31
Crumbed chicken breast, Napoli sauce, ham, mozzarella cheese blend, chips, green salad.
- Vegan parma (vg)** \$26
Crumbed vegan schnitzel, Napoli sauce, vegan cheese, chips, green salad.
- Sweet potato steaks (vg, gf)** \$24
Grilled sweet potato steaks, mole sauce, pepitas, fried okra.
- Santa-Fe salad (v, gf)** \$24
Cos lettuce, tortilla crisps, charred corn salsa, avocado, mexican cheese, coriander, South-Western dressing.
(Add crispy chicken fillet or pulled pork \$6)
- Southern style chicken burger** \$27.5
Crispy chicken fillet, bacon, Alabama white BBQ slaw, milk bun, chips. (Add crispy chicken fillet +6)
- Beef burger (gfo)** \$27.5
180g beef patty, bacon, cheese, tomato, red onion, lettuce, Westmont pickles, burger sauce, milk bun, chips.
(Add a beef patty and cheese \$6)
- Vegan burger (vg, gfo)** \$26.5
Vegan patty, vegan cheese, lettuce, tomato, burger sauce, vegan bun, chips. (Add a vegan patty and cheese \$6)

SIDES

- Beetroot salad (v, gf)** \$16
Pickled heirloom beetroots, stracciatella.
- Charred broccoli (vg, gf)** \$14
Ajo blanco, paprika oil.
- Roasted pumpkin (vgo, gf)** \$15
Mojo rojo, manchego cheese.
- Grilled cos lettuce (gf)** \$14
Herbed buttermilk dressing, toasted breadcrumbs.
- Deep fried mash** \$14
Panko crumbed vintage cheddar and mashed potato ball, Old Mate Pale Ale gravy.

KIDS

- Chicken nuggets and chips** \$15
- Cheeseburger and chips (vgo, gfo)** \$15
- Hot dog and chips** \$15
- Vanilla ice cream with chocolate sauce and sprinkles (2 scoops)** \$6
- Choc Tops** \$8
Banana, choc mint, boysenberry, cookies and cream.

DESSERT

- Cinnamon dusted churro doughnuts (v)** \$14
Chocolate sauce.
- Vegan caramel slice (vg)** \$14
Date and cashew base, vegan caramel, chocolate dipped.
- Moon Dog sundae (v)** \$15
Stout cheesecake, cookie crumbs, vanilla ice-cream.
- Hazelnut pot de creme (gf)** \$14
Frangelico vanilla cream, mixed nut praline.