

MOORILLA WINE BAR

LE GRAND PIQUE-NIQUE

from 11:30am – 3pm

PUFFED CRUNCHY JALAPENO CORN – \$8.5 (GF, Vegan)

SALT & VINEGAR ROAST CASHEWS – \$9.5 (GF, Vegan)

MIXED CRISPS – \$9.5

Mixed potato crisps with Wakame seasoning

MARINATED PENDLETON OLIVES – \$14 (Vegan O, GFO)

With Parmesan Shortbread

OYSTERS – \$25.5/ \$50.5 (GFO)

Half or Dozen oysters

Natural, Nouc Cham or Merlot Vinegar Mignonette

PUMPKIN TOM YUM SOUP – \$19 (GFO, DF, Vegan)

With fresh coriander and soy sesame seeds

SPANAKOPITA CIABATTA – \$18.5 (V, NAN)

Lemon thyme roasted field mushrooms, sautéed mixed greens, ricotta & feta herb mix

WALLABY BURRITO – \$20.5 (NAN)

Wild shot wallaby burrito, spiced rice, sour cream, corn salsa

GRILLED COS & CONFIT MARKET FISH \$37 (GFO, DFO)

Confit market fish, grilled cos, white anchovies, seven-minute egg, pecorino, caesar dressing, pangritata

MISO MUSHROOM MEDLEY – \$29 (V, NAN)

Miso roasted medley of mushroom, barley congee, silken tofu, mushroom broth, pickled daikon, pickled wood ear, black garlic, topped with saltbush crispies

FISH & CHIP DIP – \$29 (GF, NAN)

Market fish, lemon & crème fraîche brandade, tartare pickles, nori salt, dutch cream & sweet potato crisps

PRAWN ROLL – \$29 (NAN)

Mooloolaba king prawns, kewpie mayo, pickled cucumber, kimchi, furikake, hotdog roll

HUMMUS PLATE – \$28.5 (Vegan O, GFO)

Chickpea & tahini hummus, persian goat feta, za'atar roast cauliflower, almond dukkah, grilled pita bread
add extra pita bread – \$2

MUHAMMARA PLATE – \$27 (V)

Roasted red pepper & walnut dip, pickled shallots, roasted carrots & beats, grilled artichokes, herb oil, burrata, sour dough baguette
add extra bread – \$2

SPICED ROASTED PUMPKIN SALAD – \$26.5 (Vegan O)

Caramelised onion, cous cous, tahini yoghurt, orange and date, pomegranate, almond crunch

CHEESE PLATE – \$38.5 (Vegan O, V, GFO, NAN)

Dongé Brie, Cashel Blue, Pyengana Cheddar, Ossau-Iraty, quince paste, figs, lavosh
add extra lavosh – \$2

VEGAN CHEESE PLATE – \$30 (Vegan, GFO)

Artisa cashew-based cheese
Tasman black – Aged cashew cheese, marbled with black garlic
Gladstone – Aged cashew Cheese, smoked with Tasmanian Applewood
Freycinet – Semi firm cashew cheese, rolled in aromatic Tasmanian botanicals
add extra crostini – \$2

ALL DAY TREATS

Cherry Tomato, Gruyere and Herb Salsa Bostock – \$12.5 (NAN)

Zucchini and Ricotta Seeded Focaccia – \$12.5 (V, NAN)

Croissant – \$7 (NAN)

Almond Croissant – \$10

Almond and Orange Streusel Cake – \$9.5 (GF)

Vegan Chocolate and Toasted Coconut Cake – \$9.5 (NAN)

Lemon, Olive Oil and Poppy Seed Cake – \$9.5 (NAN)

Strawberry Tea Cake – \$9.5 (Vegan, NAN)

Chocolate and Hazelnut Scroll – \$12.5

Chocolate, Salted Caramel and Hazelnut Roll – \$9.5 (GF)

White Chocolate and Blackberry Cheesecake – \$9.5 (NAN, GF)

GF - Gluten Free | DF - Dairy Free | NAN – No Added Nuts | V – Vegetarian | O – Optional
While we try our best, we cannot guarantee 100% allergen-free meals as they are all made in the same kitchen

MOORILLA WINE BAR

ALCOHOLIC

WINE

2022 Moorilla Praxis Sparkling Riesling – \$12/ 60
2018 Moorilla Muse Extra Brut – \$16/ 80
2018 Moorilla Muse Extra Brut Rosé – \$16/80

2021 Moorilla Praxis Sauvignon Blanc – \$10/ 50
2019 Moorilla Muse Sauvignon – \$12/ 60
2022 Moorilla Muse Pinot Gris – \$12/ 60
2022 Moorilla Alter Ego Rosé – \$10/ 50
2022 Two Tonne Chardonnay – \$15/ 75

2021 Moorilla Praxis Pinot Noir – \$10/ 50
2016 Domaine A Petit a – \$13/ 65
2018 Moorilla Muse Pinot Noir – \$18/ 90
2017 Moorilla Muse Syrah – \$16/ 80
2016 Moorilla Muse Cabernet Sauvignon – \$10/ 50
2017 Domaine A Pinot Noir – \$25/ 125
2012 Domaine A Cabernet Sauvignon – \$27/ 135

SPIRITS

Taylor & Smith Gin & Capi Tonic – \$12
Starward Twofold Whisky & Capi Dry Ginger Ale – \$12
Endangered Distilling Co. Bread Vodka & Soda – \$12
Appleton Rum & Capi Ginger Ale – \$12
Nuestra Soledad Mezcal & Capi Pink Grapefruit – \$13

BEER & CIDER

Moo Brew Session Ale 3.5% – \$8
Tassie Brew Lager 4.3% – \$9
Tassie Brew Ale 4.3% – \$9
Moo Brew Pale Ale 4.9% – \$10
Moo Brew IPA 6.66% – \$10
Moo Brew Pilsner 5% – \$10
Moo Brew Dark Ale 5% – \$10
Moo Brew Winter IPA 6.5 % – \$12
Moo Brew Stout 8 % – \$12

Moo Brew X Moorilla Farmhouse Ale 2.8% – \$45 | 750ml

Willie Smith's Organic Cider 5.4% – \$10
Willie Smith's Dark River Stormy Seas 6% – \$14
Willie Smiths Apple Cider <0.5% – \$8
Capital Brewing Alc-Less Pacific Ale <0.5% – \$8

COCKTAILS

Aperol Spritz – \$16
OK! Sparkling Margarita Seltzer (330ml) 4.4% – \$12

NON ALCOHOLIC

SOFTS & JUICES – \$6

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

Orange Juice, Apple Juice

KRÉOL. ICED TEA – \$8

Tahitian Lime and Organic Sencha Green Tea
Eureka Lemon and Daintree Black Tea

VILLINO COFFEE – \$5.5

Soy, Oat, extra shot – \$0.5
Babycino – \$2.5
Hot chocolate – \$5
Chai Latte – \$5

ART OF TEA – \$5

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