$95 MOSO BOTTOMLESS

ENTREES

MARINATED OLIVES
mixed olives, chilli, rosemary + orange
DF / GF / NF / VG

FOCACCIA
extra virgin olive oil DF / NF / V

ARANCINI
cheese & thyme arancini,
truffle aioli + grana padano V / NF

KINGFISH CRUDO
kingfish, lemon, capers, extra
virgin olive oil DF / GF / NF

ADD 2 X SYDNEY
ROCK OYSTERS **6PP**

ADD ANTIPASTI **8PP**

MAINS

RIGATONI ALLA VODKA
tomato vodka sauce + parmesan NF / V

ROAST EGGPLANT
whipped ricotta, pistachio +
pomegranate, mint GF / V

WATERMELON, FETA SALAD
cucumber, pickled chilli, basil + mint
GF / NF / V

DESSERT

ADD VANILLA SUNDAE **12PP**
Cornflakes and Salted Caramel

VG vegan V vegetarian GF gluten freen GFA gluten free N contains nuts DF dairy free

We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 15% on public holidays.
Please note you will be charged up to 1.43% for Visa and Mastercard and 2.2% for Amex.

MOSO BOTTOMLESS DRINKS

2 HOUR BOTTOMLESS

TAP BEERS INCLUDED
4 Pines Pacific
Swingers Lager
Carlton Draught
Peroni
Reschs

COCKTAILS INCLUDED
Aperol Spritz
Boathouse Margarita

BUBBLES + WINE INCLUDED
House Sparkling
House Sauv Blanc
House Pinot Gris
House Chardonnay
House Rose
House Shariz
House Piont Noir

NON ALCOHOLIC INCLUDED
Soft Drinks, Heaps Normal + Lyres
Classic Sparkling

UPGRADE

GO FRENCH!
WHISPERING ANGEL ROSÉ
FOR 2 HOURS **50PP**

GO CRAFT!
STONE & WOOD PACIFIC ALE,
BALTER XPA, GUINNESS &
GINGER BEER PINTS FOR
2 HOURS **10PP**