

\$95 MOSO BOTTOMLESS

MARINATED OLIVES

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

FOCACCIA

extra virgin olive oil DF/NF/V

ARANCINI

tomato & mozzarella,
truffle aioli + parmesan V/NF

KINGFISH CRUDO

kingfish, lemon, capers + extra
virgin olive oil DF/GF/NF/A

RIGATONI ALLA VODKA

tomato vodka sauce +
parmesan NF/V

HERB & GARLIC FIELD MUSHROOMS

grilled shallot, feta + honey
balsamic dressing GF/V

BURRATA

sweet onion, rocket + chilli
crunch GF/NF/V

SHOESTRING FRIES

sea salt DF/GF/NF/V

upgrades

ADD 2 X SYDNEY ROCK
OYSTERS A 6PP

ADD ANTIPASTI 8PP

dessert

ADD STICKY DATE
PUDDING 14PP

whisky butterscotch sauce +
vanilla ice cream NF / V

VG vegan V vegetarian GF gluten free GFA gluten free NF nut free DF dairy free A australian seafood

Please note, all menus and pricing are subject to change. We accept Amex, Visa and Mastercard. 10% surcharge on Saturday, 12.5% surcharge on Sunday, 20% on public holidays. Please note you will be charged up to 1.54% 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 Shiraz
House Pinot 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