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### NOT SMALL BITES BUT NIBBLES:

<b>BASKET OF BREAD:</b>	7
Fresh house baked bread served with Alloway olive oil and balsamic glaze.	
<b>ROSEMARY SALTED STEAK FRIES:</b>	9
Rosemary salted steak fries served with our housemade Mossiface Pale Ale relish. <b>(GF available with aioli)</b>	
<b>SPICY PICKLED ONIONS:</b> (GF) 	4.5
<b>DUO OF DIPS:</b>	10.5
With toasted focaccia.	
<b>SPICED NUTS:</b> (GF)	6
<b>MARINATED MOUNT ZERO OLIVES:</b> (GF)	6
<b>OVEN BAKED CORN CHIPS:</b> with guacamole and chunky salsa. (GF)	11.5

### SHARED BITES (PLATTERS FOR TWO):

<b>HOT SHARE PLATTER:</b> <i>Beer suggestions - Tasting Paddle</i>	43
Rosemary salted steak fries, Cantonese chicken wings, Chefs choice pizza, potato spun prawns, grilled pork dumplings and tagine lamb served with dipping sauces.	
<b>SEAFOOD PLATTER:</b> <i>Beer suggestions –Wheat Beer or Pilsner</i> 	49
Grilled Dory fillets, Spanish style mussels, Singapore chilli prawns, squid salad with crispy noodles, potato spun prawn and steak fries served with lemon wedges and dipping sauce.	
<b>ASIAN INSPIRED PLATTER:</b> <i>Beer suggestions – Pale Ale or Pilsner</i> 	49
Pork belly pizza, steamed rice, Asian style fish fillet with rice, Vietnamese beef salad, pan flashed Calamari and Cantonese chicken wings with dipping sauce.	
<b>PLOUGHMANS PLATTER:</b> <i>Beer suggestions – Brown Ale, Dunkel or Stout</i>	38
A selection of cured meats accompanied by breads, cheese, spreads, mustards, pickles and marinated vegetables.	

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## SMALL BITES:

<b>SOUP OF THE DAY: (GF available)</b>	<b>10</b>
Your waiter/waitress will inform you of the soup of the day served with house baked crusty bread.	
<b>KING PRAWN TAILS: (GF) Beer suggestions – Wheat Beer</b>	<b>17</b>
Crispy potato spun and wrapped prawn tails served with sweet chilli & lime dipping sauce.	
<b>CANTONESE CHICKEN WINGS: (GF available) Beer suggestions – Pilsner</b>	<b>17</b>
Crispy seasoned chicken wings with Peking style plum dipping sauce.	
<b>SAN CHOI BAO: (GF) Beer suggestions - IPA</b> 	<b>17</b>
Pan fried minced chicken, full of Asian flavour with crispy noodles and crushed nuts. served with baby cos leaves for wrapping.	
<b>STICKY PORK BELLY: Beer suggestions –IPA</b> 	<b>17.5</b>
Sticky pork belly with roasted chilli and peanut glaze.	
<b>RAINBOW STEAK: Beer suggestions -Pilsner</b>	<b>17</b>
Crispy coated beef stir fried with a zesty plum sauce and served with rice.	
<b>BEEF FAJITAS: Beer suggestions – Stout</b>	<b>18</b>
Grilled Mexican spiced beef strips served with corn fritters, salsa, sour cream, tortias and rice.	
<b>VEGETABLE CREPE: Beer suggestions – Wheat Beer</b>	<b>19</b>
Sautéed Italian style vegetables inside a parmesan covered crepe.	
<b>GRILLED PORK DUMPLINGS: (GF) Beer suggestions – Pale Ale</b> 	<b>17</b>
Asian style pork dumplings served with a sweet chilli and lime dipping sauce garnished with Oriental slaw.	
<b>TUNA TATAKI: (GF) Beer suggestions – Wheat beer</b>	<b>19</b>
Fine slices of pan seared tuna coated in a traditional Japanese dressing.	
<b>TAGINE LAMB: Beer suggestions – Brown Ale</b> 	<b>17.5</b>
Spice encrusted lamb pieces served on a home made Pidda and topped with fresh Salad, hummis and minted yogurt.	

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## HEALTHY BITES:

**SPICED ROAST VEGETABLE SALAD: (GF) – Beer suggestions – Wheat Beer or Pilsner** 18


Oven roasted vegetable medley seasoned with zesty spices and dressed with fresh lemon vinaigrette over garden greens.

**SMOKED CHICKEN SALAD (GF available) Beer suggestions –Pilsner** 19

Warm in house smoked sliced chicken breast topped with gratinated blue cheese on leafy greens, roasted capsicums, Spanish onions, sautéed mushrooms, tomato wedges, crispy bacon and dressed with roasted garlic aioli.

**WARM CALAMARI SALAD: Beer suggestions –Wheat Beer**  19

Pan fried calamari pieces on a crispy noodle salad dressed with a sweet chilli and sesame oil dressing.

**VIETNAMESE BEEF SALAD: (GF) – Beer suggestions – Pale Ale**  18

A gourmet version of the traditional Vietnamese beef salad full of the authentic flavours of Asia.

**BLACKENED TUNA SALAD: (GF) Beer suggestions – Pilsner** 20

Cajun spiced and dry grilled tuna steak served on balsamic glaze coated greens and Mediterranean vegetables.

## PASTA BITES:

### You choice of either spaghetti or penne

**CHICKEN AND MUSHROOM: Beer suggestions –Pilsner** 18.5

Sautéed chicken, mushroom and garlic, finished with a basil reduced cream.

**MEATBALLS: Beer suggestions –Double Bridges IPA**  18

House made zesty meatballs tossed through roasted capsicums, sun dried tomatoes, olives and a rich bolognese sauce.

**VEGETARIAN LASAGNE: Beer suggestions –Wheat Beer** 18

Italian style vegetables and mozzarella cheese baked between lasagne sheets then spread with a basil and tomato sauce.

**CHICKEN AMATRICIANA: Beer suggestions –Pale Ale** 18.5


A traditional spicy pasta with sautéed prosciutto sun dried tomatoes and chicken in a tomato sauce.

**WINTER LAMB RISOTTO: Beer suggestions –Gippsland Draught** 18.5

A creamy vegetable risotto finished with grilled lamb, peas and fresh mint.

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## PIZZA BITES (GF Base available - \$3.50 extra):

<b>GARLIC PIZZA:</b> Garlic, herbed olive oil and mozzarella cheese.	9.5
<b>CHILLI PIZZA:</b>  Freshly ground chilli, roasted capsicum, Napoli sauce, herb infused olive oil & mozzarella cheese.	9.5
<b>MARGHERITA PIZZA:</b> A fresh tomato and herb sauce finished with mozzarella cheese.	9.5
<b>VEGETARIAN PIZZA:</b> Tomato base topped with roasted capsicum, onion and cracked pepper jam, olives, fresh and semi dried tomatoes and mozzarella cheese, topped with sauteed spinach.	17.5
<b>HAWIIAN:</b>  Napoli base topped with off the bone ham, pineapple pieces, onion and jalapeño chillies and finished with mozzarella cheese.	18
<b>MEAT LOVERS PIZZA:</b> Seasoned beef, salami, ham, crispy bacon, onions and capsicums on a Napoli base.	18
<b>AUSSIE:</b> BBQ and napoli sauce base with off the bone smoked ham, crispy bacon and topped with mozzarella cheese and of course an egg in the centre.	17.5
<b>MARIO:</b>  Napoli sauce base with salami, ham, roasted capsicums, olives and semi dried tomatoes and topped with mozzarella cheese.	17.5
<b>PORK BELLY PIZZA:</b>  (GF not available) Thin strips of slow roasted pork belly drizzled with a little Chinese BBQ sauce, garlic, chillies and a little mozzarella finished with fresh julienne apple.	17.5
<b>GRILLED LAMB PIZZA:</b> Slices of grilled lamb, sautéed mushrooms, Napoli sauce, roasted capsicums, onions mozzarella cheese and finished with chopped mint.	18
<b>CAJUN CHICKEN: (GF not available)</b> Grilled Cajun chicken pieces on a Napoli base with sun dried tomatoes, onions, sautéed mushrooms, roasted capsicums and finished with mozzarella cheese.	17.5

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## BIG BITES:

- BULLANT SLOW ROASTED BEEF BRISKET SANDWICH:** *Beer suggestions any beer*  **20.5**  
A juicy, tender 16 hour slow roasted, marinated and lightly smoked brisket with pickled coleslaw, American style chilli aioli and melted cheese between a house made sesame seed bun.
- BULLANT BEEF BURGER:** *Beer suggestions – Pale Ale* **22.5**  
A monstrous 250 gram house made beef patty inside a homemade burger bun with tomato, beetroot, bacon, lettuce, onion jam & whole grain mustard mayonnaise. Served beside steak fries, and finished with our famous Mossiface Pale Ale relish.
- TANDOORI LAMB OPEN BURGER:** *Beer suggestions –IPA*  **22.5**  
Tandoori seasoned minced lamb patties served on toasted Turkish bread with cos leaves, tomato, capsicum, red onion and topped with roasted capsicum aoli and served with steak fries.
- CHICKEN AND LEEK PIE:** – *Beer suggestions –Gippsland Draught* **29**  
Sautéed chicken and leeks finished in a rich béchamel sauce topped with crispy puff pastry and a side of garden vegetables.
- BULLANT STEAK: (GF available) – Beer suggestions – Brown Ale**  
**Market price depending on the cut, ask your waiter for today's cut.**  
Locally sourced beef, served on a bed of seasonal vegetables, finished with your choice of mushroom sauce, pepper sauce, blue cheese infused jus or homemade hot mustard.
- BAKED DORY AND SCALLOPS: (GF) – Beer suggestions - Pilsner** **30.5**  
Baked dory fillets with sauteed scallops topped with a tasty bisque cream sauce, served on top of Italian style vegetables.
- SEAFOOD MIXED GRILL: (GF) Beer suggestions –Wheat Beer** **31.5**  
Grilled squid, scallops, whole prawns and Cajun tuna served around herbed butter and spinach tossed with thin pasta and topped with a little balsamic glaze.
- INDIAN CHICKEN CURRY: Spiced 3 to 10 (GF) – Beer suggestions –IPA** **29**  
Made to order and chilled up to your liking.  
This is the Chefs own spice blend to make this rich creamy curry served with rice, pappadums, Mango chutney and achcharu vegetables.  
Number 3 being mild ,  5 being medium  and hotter from there up. 
- OSSO BUCCO: - Beer suggestions - Stout** **29**  
A rich tomato based Italian slow cooked veal dish, topped with gremolata and served with mushroom risotto.

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## SWEET BITES:

**STICKY DATE PUDDING:** *Beer suggestions – Brown Ale or Stout* 12.5

Sticky pudding made with a our Pig and Whistle Brown Ale marinated dates and drizzled with a caramel sauce and creme fraiche.

**HONEY BRULEE: (GF)** *Beer suggestions – Wheat Beer* 12.5

A rich traditional Brulee with a lovely honey hit and a subtle cinnamon spice, served with creme fraiche.

**WARM APPLE STRUDEL:** *Beer suggestions –Pilsner* 12.5

House made strudel served with vanilla ice cream.

**CREPE SUZETTE:** *Beer suggestions-Wheat Beer* 12.5

A rich traditional Crepe, with beurre Suzette, a sauce of caramelized sugar and butter, orange juice, zest and Grand Marnier liquor with a hint of local passionfruit topped with creme fraiche .

**SHORT BREAD BASKETS:** *Beer suggestions – Pilsner* 12.5


Delicate short bread baskets filled with berry mascarpone and mocha crème patisserie.

## COFFEE & TEA:

Cappuccino:	4	Latte:	4
Long Black:	4	Short Black:	3.5
Long Macc:	4	Short Macc:	3.5
Chai Latte	4	Hot Chocolate:	4
Flat White	4	Earl Grey Tea:	4
English Breakfast Tea:	4	Green Tea:	4
Peppermint Tea:	4	Baby Chino:	.50
Soy Milk:	.50		
Extra Shot:	.50		
Mug:	1		

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