



MAIN MENU

BISTRO

DRINKS

STARTERS

BOWL OF FRIES **\$13**
Crispy fries seasoned with sea salt and served with aioli

LOADED FRIES **\$19**
Crispy fries topped with beef mince and cheese melted untill golden perfection.

LOADED HUMMUS **\$22**
Chipotle hummus with olives, feta, pickled onion, radish, cucumber and tomato salad served with toasted bread, pomegranate seeds and olive oil

CHICKEN WINGS **\$21**
Crispy fried chicken wings tossed in your choice of sauce: Buffalo (tangy & spicy) or BBQ (sweet & smoky). Served with celery sticks and buttermilk ranch.

CRISPY CALAMARI **\$19**
Golden-fried calamari served with a fresh salad drizzled in balsamic glaze, paired with house-made chipotle mayo

BBQ PORK RIBS **\$23**
Smoked sous-vide pork ribs, finished over open flame with a house-made BBQ glaze. Served with tangy coleslaw.

SALADS

CAESAR SALAD **\$26**
Crispy cos lettuce with caesar dressing, croutons, parmesan cheese, crispy bacon and 7minutes egg
+ Add Grilled Chicken \$8

BURRATA SALAD **\$23**
Burrata served an heriloom tomato bed with shallots chilli oil

QUINOA & ROCKET SALAD **\$25**
A vibrant mix of fluffy quinoa and peppery rocket, tossed with cherry tomatoes, cucumber, and mandarin, finished with roasted chickpeas, crumbled feta, and a sweet vinaigrette.

MAINS

SEAFOOD SPAGHETTI **\$36**
Seafood marinara with chilli & garlic with white wine sauce

SLOW-BRAISED BEEF RIGATONI **\$33**
Slow cooked beef ragu in a rich tomato sauce with garlic, onions, and aromatic herbs, tossed with al dente rigatoni and finished with Parmesan cheese

FISH & CHIPS **\$32**
Freshly beer battered fish fillet golden fried to a crisp perfect, served with fries and tartare sauce with slaw

CHICKEN PARMIGIANA **\$33**
Tender breaded chicken breast topped with rich marinara sauce and melted mozzarella cheese baked to golden
+ Add Ham: \$ 2

CHICKEN & PRAWN PAD THAI **\$31**
Chicken and prawns pan-fried,flat rice, noodles with egg, spring onions, corainder, mung bean, lemon and roasted peanuts.

SCOTCH FILLET STEAK **\$44**
250g Scotch fillet served on top of creamy mashed potatoes, with seasonal veggies and finished with a rich house-made gravy.

BURGERS

CHICKEN BURGER **\$28**
Sesame brioche bun with creamy slaw overnight marinate chicken thigh in buttermilk, pickled onion, crispy chicken glazed with house-made chilli oil with chips.

BEEF BURGER **\$29**
Sesame brioche bun with iceberg lettuce, tomato, caramelised onion, bacon, cheese, tomato relish, salad & special sauce with chips.

MUSHROOM BURGER **\$30**
Mushroom, quinoa & walnut patty, crumbed field mushroom, mixed salad, cheese, caramelised onions, jalepeno avocado mayo, tomato relish in green matcha bun with chips.

MOONCHILD BURGER **\$27**
Double smashed patty, creamy avocado jalapeño mayo, cos lettuce, house pickles, melted cheese, and rich tomato relish in red sesame brioche bun — a bold, spicy bite under the stars with chips.

SOFTDRINKS

Coke | Coke Zero |Sprite **\$5.5**
Ginger Beer | Coconut Water
Red Bull

BEERS **POT PINT**
TAP BEER
Tiger Premium Lager **\$12 \$16**

BOTTLED BEER

Bodriggy Utopia Pale Ale **\$14**
Melbourne,Vic
Bodriggy Speccy Juice Hazy IPA **\$12**
Melbourne,Vic
Stella Artois -Belgium **\$13**
Birra Moretti -Italy **\$14**
Corona - Mexico **\$12**
Asahi - Japan **\$13**
Monteith's Crushed **\$14**
Apple Cider-New Zealand

COCKTAILS
CLASSIC MARGARITA **\$19.5**
Rooster Rojo Tequila, Steinbok Triple Sec, Fresh Lime Juice And Agave

ESPRESSO MARTINI **\$20**
Locally Distilled Vanilla Vodka, Melbourne Cold Drip Coffee, Coffee Flavour, Organic Sugar(Gluten Free) (Vegan)

SMOKED CHILLI MARGARITA **\$24**
Tequila, Orange Liqueur, Fresh Lime Juice & Smoked Chilli

THE LONG ISLAND ICED TEA **\$23**
Steinbok Triple Sec, Gilly’s Gin, NYD Vodka,Capricorn Premium White Rum , Tequila ,Lemon Juice and Cola

BRAMBLE **\$21.5**
Gilly’s Gin, Steinbok Parfait Amour, Sugar Syrup and Lemon Juice

LIMONCELLO MARTINI **\$20**
Gin,Limoncello,Lemon Juice (Gluten Free) (Vegan)

PORNSTAR MARTINI **\$21**
Locally Distilled Vanilla Vodka, Passionfruit,Fresh Lime Juice, Organic Sugar And Verjus (Gluten Free) (Vegan)

WINES

SPARKLING WINE **Glass/Bottle**

Like It Like That Prosecco **\$11 / 50**
Apple-Dry-Citrus (Riverland, SA)

Chandon Nv Brut **\$55**
Lemon-Complex-Dry (Yarra Valley,Vic)

WHITE WINE **Sml / Lrg / Btl**

Like It Like That Pinot Grigio **\$11/16/50**
Citrus-Apple-Bright (Riverland, SA)

Topé 100 Osmond Riesling **\$14/19/58**
Dry-Lemon lime-Floral (Clare Valley, SA)

821 South Sauvignon Blanc **\$12/17/52**
Tropical-Fresh-Citrus (Marlborough, NZ)

Wills Domain Eightfold Chardonnay **\$15/20/66**
Oak-Citrus-Stone Fruit (Margaret River)

Maison Francaise Rosé **\$12/17/54**
Strawberry-Dry-Citrus (Provence, France)

RED WINE

Vinfolk Pinot Noir **\$15/20/66**
Bright-Red Berry-Oak (Yarra Valley)

Lienert Tierra Del Puerco Malbec **\$14/19/62**
Spice-Earthy-Red Fruit (Barossa Valley)

Boucher Shiraz **\$12/17/54**
Dark Fruit-Elegant-Spice (Heathcote, VIC)

Like it Like That Cabernet Blend **\$11/16/50**
Earthy-Oak-Dark Fruit (Yarra Valley)

Oyster Bay Merlot **\$13/18/63**
Earthy-Dark Fruit-Spice (Hawkes Bay, NZ)

*Please let us know if you have any dietary and allergies requirements and we'll do our best to accommodate them. Please note that there is 15% surcharge on weekends and public holidays.