

# *The* MOAT

## HAPPY HOUR SMALL PLATES

House made focaccia with olive oil and balsamic • 4.5

Sicilian marinated green olives • 9

Mixed salted nuts • 6.5

Eggplant & provolone polpette, aioli, sugo (gf) • 18

Crema di fagioli - white bean, pickles, sourdough (vgn)\* • 17

Salumi plate – artisan Australian cured meats, cornichons • 25

Cantabrico anchovies, toasted sourdough, whipped lemon & thyme  
ricotta \*• 15

Cured Kingfish, ruby grapefruit, chive oil, chilli, crème fraiche (gf) • 22

Burrata with olive XO \*• 25

Twice cooked chats, rosemary, garlic aioli (vo,gf) • 12

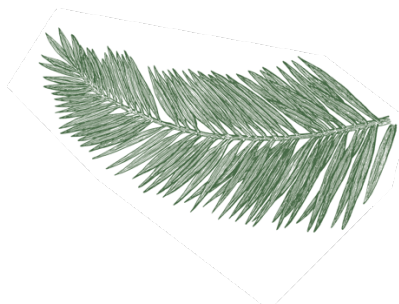
### Cheese

Woombye ash brie • 16

Long Paddock Banksia • 16

Tarago Shadows of Blue • 16

3 cheese board • 32



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**HAPPY HOUR**  
**4:00PM – 6:00PM**

## **COCKTAILS ALL – 14**

Espresso Martini – Kahula, Vodka, Espresso  
Gin Martini – Tanqueary, dry Vermouth, olives  
Lt Lonsdale – Lavender Gin, Cucumber, Lavender Syrup, Lemon, Soda  
Aperol Spritz – Aperol, Prosecco, Soda

## **WINE**

Trentham Pinot Gris – 8  
Farm To Table Shiraz – 8  
Terre Forti Sangiovese - 8  
Fowles Sparkling – 8  
La Zona – Prosecco - 10  
Masso Antico Rose – 10

## **BEER/CIDER**

Asahi | Lager – 7  
Peroni Red | Lager – 7  
Recreation Brewing | Easy Ale 2.5% - 7  
Golden Axe | Cider – 8

## **GUEST TAP BEER**

Schooner 425ml – 8  
Large Flask - 15

