



## Grazing

**Adobo pork and potato bites**, sambal mayonnaise, coriander, chilli. (gf) \$17

**Buffalo chicken ribs**, buffalo sauce, celery, blue cheese dressing. \$17.50

**Nopales quesadilla**, prickly pear cactus, refried beans, jalapeño, charred corn salsa, vegan mozzarella. (vg) \$14.50

**Crispy chipotle cauliflower**, sweet chipotle sauce, pickles, dill. (v) \$14.50

**Baja fish tacos** (2), grilled Barramundi, charred corn salsa, cabbage slaw, Baja sauce, coriander, lime. (gf) \$17

**Edamame**, sea salt. (vg, gf) \$9

**Chips**, chipotle ketchup. (vg) \$12

## Sharing

**Slow cooked beef barbacoa taco kit**, (makes 8) slow cooked beef, white corn tortilla, green chilli salsa, lime crema, pickled cabbage. (gf) \$48

**Spiced roasted cauliflower**, romesco, spiced nuts, red onion, parsley. (vg, gf) \$29

**Whole roast chicken**, (8 pieces) Old Mate Pale Ale gravy. (gf) \$30

## Dessert

**Moon Dog chocolate sundae**, chocolate ice cream, chocolate cream, caramel, chocolate ripple biscuit, meringue kisses. \$14

**Coconut and vanilla rice pudding**, soft set coconut rice, vegan custard, ginger biscuit crumb. (vg, gf) \$13

**Coffee and brandy crème brulee**, stout ice cream, tuille biscuit. \$13

## Brewery Favourites

**Half roast chicken**, chips, Old Mate Pale Ale gravy, green salad. \$24

**Vegan parma**, crumbed vegan schnitzel, Napoli sauce, vegan cheese, chips, green salad. (vg) \$24

**Chicken parma**, crumbed chicken breast, Napoli sauce, ham, mozzarella cheese blend, chips, green salad. \$28.50

**Spice rubbed roast pumpkin**, spinach and kale pesto, sriracha mayo, rocket, mint, quinoa, puffed rice. (vg, gf) \$22

**Crispy skin Salmon fillet**, garlic roasted kipfler potatoes, Brussels Sprouts, lemon caper butter, rocket. \$33

**Vegan burger**, vegan patty, vegan cheese, tomato, red onion, special sauce, vegan bun, chips. (vg, gfo) \$25  
(Add a vegan patty and cheese \$4)

**Crispy chicken burger**, double stacked chicken fillet, smokey BBQ sauce, mayo, slaw, pickles, milk bun, chips. \$25.50  
(Add a chicken fillet \$4)

**Beef burger**, 180g beef patty, bacon, cheese, tomato, red onion, pickles, tomato sauce, mayo, milk bun, chips. (gfo) \$25.50  
(Add a patty and cheese \$5)

**Spicy BBQ bacon burger**, 180g beef patty, cheese, beer battered onion rings, tomato, bacon and jalapeno jam, Westmont pickles, BBQ sauce, milk bun, chips. (gfo) \$26  
(Add a patty and cheese \$5)

**Gluten Free buns available \$2**

## Beers

	ABV	Pot	Schooner	Jug
Moon Dog Lager	4.5%	\$6.50	\$9.50	\$24
Old Mate Pale Ale	4.5%	\$6.50	\$9.50	\$24
Beer Can Tropical Lager	4.2%	\$6.50	\$9.50	\$24
Lagoona Matata Sour Ale	4.2%	\$6.50	\$9.50	\$24
Mack Daddy Dark Ale	5.0%	\$6.50	\$9.50	\$24
Goin' Steady Mid Strength XPA	3.5%	\$6.50	\$9.50	\$24

Please head to the bar to see our full list of our beers!

## Fizzer Alcoholic Seltzer

	ABV	Small	Large	Jug
Raspberry Sorbet, Pink Flamingo, Peach Iced Tea, Tropical Crush, Coco Mango, Piney Limey, Lemon Squeezy, Guava Splash, Mixed Berry, French Martini	4.0%	\$6.50	\$8.50	\$24

## Wine

	Glass	Carafe
<b>On Tap!</b>		
Alpha Box & Dice Tarot Pinot Grigio 2019 (Adelaide Hills)	\$11	\$34
Alpha Box & Dice Pink Matter Rosé 2019 (McLaren Vale)	\$11	\$34
Alpha Box & Dice Tarot Grenache 2019 (McLaren Vale)	\$11	\$34
<b>In Bottles!</b>	Glass	Bottle
Unico Zelo Sea Foam Pet Nat (Riverland)	\$13.50	\$62
Tropo Sparkling Blanc De Blanc (Peramangk Country)	\$12	\$55
Amelia Park Trellis Sauvignon Blanc Semillon 2017 (Margaret River)	\$12	\$54
Lazy Bones 'Blanco' Semillon 2019 (Margaret River)		\$68
Pour Le Vin 'Avoir La Peche' Chardonnay 2019 (Languedoc)	\$13	\$59
Payten and Jones 'VV' Chardonnay 2018 (Yarra Valley)		\$72
Shut the Gate Riesling 2018 (Clare Valley)	\$12	\$54
Mac Forbes Spring Riesling 2018 (Yarra Valley)		\$72
La La Land Rosé (Riverina)	\$11.50	\$55
Jamsheed Harem La Syrah (Yarra Valley)		\$76
Head Red Shiraz 2020 (Barossa)	\$14	\$68
Tropo 'Big Red' Syrah, Merlot (Peramangk Country)	\$13.50	\$62
La La Land Pinot Noir (Riverina)	\$11.50	\$55
Payten and Jones 'VV' Pinot Noir (Yarra Valley)	\$15	\$72
Hesketh Cabernet Sauvignon 2018 (Coonawarra)		\$62

## Cocktails

<b>Summer Spritz</b>	\$12.50	<b>Pinky Tuscadero</b>	\$19
Orange aperitif, white wine vibes, sparkling water.		Vodka, aperol, passionfruit, pineapple, lime, sugar syrup	
<b>Cooler - Cocktail Spritz</b>	\$12.50	<b>Espresso Martini</b>	\$19
Blood orange, finger lime, agave.		Vodka, coffee liqueur, cold brew coffee.	
<b>Cooler - Cocktail Spritz</b>	\$12.50	<b>Pomeranian Pooch</b>	\$19
Passion fruit, yellow peach, yuzu.		Tequila, pomegranate syrup, lime, bitters.	

## Shots

<b>Pond Punch</b>	\$10	<b>Lagoon Water</b>	\$10
Vodka, Midori, pineapple syrup.		Vodka, Alize, passionfruit syrup.	
<b>Wet Puppy</b>	\$10		
Vodka, Cassis, raspberry.			