

Moon Dog WILD WEST

SHARING

- 1KG T-BONE STEAK (GF)** \$110
Served medium, Cowboy butter, chimichurri.
- CREOLE SMOTHERED CHICKEN SIZZLER** \$40
Whole Cajun rubbed chicken, grilled onion, Creole gravy.
- SIZZLING MUSHROOM FAJITAS (VG, GFO)** \$40
Grilled peppers, onions, guacamole, lime, Mexi rice, black beans, tortillas. (Makes 4)

SIDES

- CHARGRILLED CORN (V, GF)**..... \$14
Aji Amarillo crema, Pico de Gallo.
- BAKED POTATO (V, GF)**..... \$15
Sour cream, salsa roja, cheese.
- GEM LETTUCE HEARTS (VG, GF)** \$14
Citrus agave dressing, cotija cheese, Mexican oregano.
- CHARGRILLED BROCCOLINI (VG, GF)**..... \$15
Ranchero sauce, lime.
- DEEP FRIED CHEESY MASH** \$14
Panko crumbed vintage cheddar and mashed potato ball, Old Mate Pale Ale gravy.

FAVOURITES

- MARKET FISH (GF)**..... \$36
Crispy potatoes, Mojo rojo, lemon.
- SANTA-FE SALAD (VGO, GF)**..... \$22
Cos lettuce, charred corn salsa, avocado, Mexican string cheese, coriander, South-Western dressing.
- PORK RIBS (GFO)**..... \$32
Bourbon BBQ sauce, slow cooked and BBQ glazed pork ribs, white slaw, pickles, chips.
- CHICKEN PARMA** \$32
Crumbed chicken schnitzel, bechamel sauce, Napoli, Virginia ham, mozzarella, chips, green salad, agave citrus dressing.
- VEGAN PARMA (VG)** \$28
Crumbed vegan schnitzel, Napoli sauce, vegan cheese, chips, green salad, agave citrus dressing.
- ROASTED PUMPKIN MOLE (VGO, GF)** \$26
Spiced roasted pumpkin mole, yellow peppers, cherry tomatoes, queso fresco, fresh herbs.

GRAZING

- JALAPEÑO POPPERS (V)**..... \$17
Cheese filled crumbed jalapeños, ranch dipping sauce.
- CRISPY PORK BELLY (GF)**..... \$20
Avocado, cucumber, tomato and red onion salsa, chilli verde, coriander.
- CRISPY BAJA FISH TACOS (2)**..... \$18
Shredded lettuce, Baja sauce, pickled onion, lime.
- DOUBLE DECKER PULLED BEEF TACOS (2)** \$20
Hard & soft tacos, slow cooked beef, frijoles, lettuce, Mexican cheese, salsa.
- BUFFALO CHICKEN RIBS** \$18
Buffalo sauce, blue cheese ranch, celery.
- MEXI PRAWN COCKTAIL (GF)** \$20
Spiced Clamato & avocado salsa, corn chips.
- CHIPS (GFO)**..... \$13.5
Chipotle mayo.
- GUACAMOLE (VG, GF)**..... \$15
Chilli lime spice, corn chips.

BURGERS & SANDWICHES

- CRISPY BUFFALO CHICKEN SANDWICH** \$27
Buffalo dipped chicken, pickles, slaw, chips.
(Add a chicken fillet \$5)
- WESTERN BBQ BACON BURGER (GFO)**
180g beef patty, double cheese, bacon, beer battered onion rings, pickles, chipotle mayo, BBQ sauce.
(Add extra patty & cheese \$5)
- BBQ PULLED MUSHROOM BURGER (VG, GFO)**
Pulled mushroom, vegan cheddar cheese, slaw, BBQ sauce, pickles, chips.
- CRUMBED ROCKLING BURGER**
Crumbed Rockling fillet, jalapeño tartare, shredded lettuce, red onions, pickles, chips. (Add extra fillet & cheese \$5)

KIDS

- CHICKEN NUGGETS AND CHIPS** \$15
- CHEESEBURGER AND CHIPS (VGO, GFO)** \$15
- HOT DOG AND CHIPS** \$15
- VANILLA ICE CREAM WITH CHOCOLATE SAUCE AND SPRINKLES (2 SCOOPS) (V, GF)** \$7

DESSERT

- CHOCOLATE FUDGE SUNDAE (V)** \$15
Vanilla ice cream, choc sauce, whipped cream, cherry.
- PIE OF THE DAY (V)** \$15
Whipped cream.
- DULCE DE LECHE FLAN (V, GF)**..... \$15
Sweet egg flan, toffee caramel, nut praline.
- CINNAMON DUSTED CHURRO DOUGHNUTS (V)** \$12
Chocolate dipping sauce.

**PLEASE LET US KNOW
YOUR TABLE NUMBER WHEN
ORDERING AT THE BAR**