

SNACK & SHARE

Pizza Oven Garlic Loaf & Dips	\$12
<i>Add romesco basil pesto hummus +\$2ea</i>	
Toasted Sourdough Bruschetta 🌱	\$17
Tomatoes, cashew ricotta, balsamic & basil	
Cheeseburger Spring Rolls	\$14
Angus beef & american cheese, chipotle mayo	
Salt & Pepper Squid 🌱	\$17
House pepper salt, aioli & lemon	
Tempura Zucchini Chips 🌱	\$14
Chippie salt, hummus & dukkah	
Chicken Wings 🌱	\$16
Naked mango bbq louisiana hot	
Sweet Potato Fries 🌱	\$14
Sour cream & sweet chilli	
Bowl of Chips 🌱	\$10
Chippie salt & aioli	

KILN FIRED PIZZA

Red Pizza <i>tomato base, mozzarella & parmesan</i>	
Garden Supremo 🌱	\$24
Roasted capsicum, mushroom, pineapple & onion	
Margherita 🌱	\$22
Cherry tomato & basil	
Hawaiian	\$23
Smoked ham & roasted pineapple	
Caldo	\$24
Pepperoni, italian herbs & chilli	
Carne	\$28
Pork meatballs, pepperoni, smoked ham & house bbq	
Forestier	\$23
Smoked ham, mushrooms & oregano kalamata olives	
White Pizza <i>mozzarella base, parmesan</i>	
Pesce	\$28
Prawns, grilled zucchini, chilli	
Campo 🌱	\$23
Mushrooms, garlic & herb butter	
Pollo	\$26
Chicken, basil pesto, roasted capsicum	
<i>Additional pizza toppings</i>	+\$3
<i>Add prawns to your pizza</i>	+\$6
<i>Any pizza on a gluten friendly base</i> 🌱	+\$3
<i>Vegetarian pizza catered for vegans</i> 🌱	+\$3

MOSS

On Wood

Food | Drinks | Entertainment

THE OCEAN

Creamy Prawn Spaghetti	\$31
Sauteed prawns, grilled zucchini, cream & herb butter	
Garlic & Herb Butter Prawns 🌱	\$28
Coconut rice, seasonal vegetables & lemon	
Crispy Squid & Chips 🌱	\$25
House pepper salt, garden salad, chips, aioli & lemon	
Coral Coast Barramundi 🌱	\$35
Seasonal vegetables, crispy pressed potato, aioli & lemon	

THE PASTURE

Includes your choice of two sides

250g Sirloin Steak 🌱	\$41
100 days grain finished, house glaze	
350g Rump Steak 🌱	\$43
100 days grain finished, house glaze	
Classic Chicken Schnitzel	\$26
Chippie salt, lemon wedge	
Kiln Fired Chicken Parmigiana	\$28
Tomato passata, smoked ham, mozzarella	
Barkers Creek Pork Cutlet 🌱	\$35
Pan roasted, house glaze	
Moss On Wood Signature Lamb Shoulder 🌱	\$34
Chargrilled & slow cooked, lamb gravy	

SIDES \$6

Chips 🌱
Chippie salt & aioli
Garden Salad 🌱
Balsamic dressing
Mashed Potato 🌱
Cream & butter
Seasonal Vegetables 🌱
Garlic & herb butter

SAUCES \$2

Moss on Wood gravy
Mushroom
Diane
Creamy peppercorn
Garlic butter
Aioli
Tomato / BBQ

THE GARDEN

Moss Garden Salad 🌱	\$12
Mixed greens, seasonal vegetables with house soy balsamic	
Ricotta Gnocchi 🌱	\$24
Creamy tomato vodka passata, basil & parmesan	
Thick Cut Cauliflower Steak 🌱	\$26
Seasonal vegetables, crispy pressed potato, aioli & lemon	
Plant Based Schnitzel / Parmigiana 🌱	\$24/\$28
Garden salad, gravy, chips & aioli	
Spiced Potato Fritters 🌱	\$23
Garden salad, smoked vegan cheddar & toasted almond romesco	
Vegan Cheeseburger 🌱	\$24
Vegan patty, cheddar, lettuce, onion, pickles, chips & aioli	

THE CLASSICS

Grilled Chicken Burger	\$24
Haloumi, house cut slaw, chipotle mayo, chips & aioli	
Moss On Wood Cheeseburger	\$24
Cheese, lettuce, onion, pickles, burger sauce, chips & aioli	
Roasted Chicken Salad 🌱	\$23
Toasted walnuts, avocado, mixed lettuce, creamy hemp mayo	
Grilled Beef & Crispy Noodle Salad	\$24
Crispy noodles, grilled grain fed beef, chilli & lime dressing	
Panko Whiting Tacos	\$23
House cut slaw, chipotle mayo, lime wedge & fresh salsa	

SWEET FAREWELL

Moss Sundae	\$16
Strawberry, vanilla & mango ice creams, candied cherry & whipped cream	
Hot Chocolate Brownie	\$14
Vanilla ice cream, salted caramel & fresh strawberry	
Coconut Panna Cotta 🌱	\$12
Mango sorbet, rainforest vanilla & seasonal fruits	

PLEASE TELL US WHEN ORDERING IF YOU HAVE ALLERGIES

Some dishes may contain traces of allergens. We do not list every ingredient contained in our dishes on the menu. While we aim to accommodate dietary and allergy needs, Moss on Wood cannot be held responsible for any harm suffered from the presence of these traces, and the guest releases and indemnifies Moss on Wood and Rydges Hotels of any claims.