

SNACK & SHARE

Pizza Oven Garlic Loaf garlic & herb butter	\$12
<i>add romesco basil pesto hummus +\$2ea</i>	
Bruschetta tomatoes, cashew ricotta, balsamic & basil 🌿	\$17
Cheeseburger Spring Rolls angus beef & american cheese	\$14
Salt & Pepper Squid house pepper salt, aioli & lemon 🍷	\$17
Tempura Zucchini Chips chippie salt, hummus & dukkah 🍷 🌿	\$14
Chicken Wings naked mango bbq louisiana hot 🍷	\$16
Sweet Potato Fries sour cream & sweet chilli 🍷 🌿	\$14
Bowl of Chips chippie salt & aioli 🍷 🌿	\$10

\$20 LIGHT LUNCH

We politely request no swaps on our \$20 lunch items.. Thank you!

Spiced Potato Fritters 🍷 🌿
Garden salad, smoked vegan cheddar & toasted almond romesco
Italian Steak Sandwich
Housemade sourdough, mixed salad, pesto, chipotle mayo, chips & aioli
Moss On Wood Cheeseburger
Cheese, lettuce, onion, pickles, burger sauce, chips & aioli
Grilled Chicken Burger
Haloumi, house cut slaw, chipotle mayo, chips & aioli
Classic Chicken Schnitzel
Chips, garden salad, aioli & lemon wedge - <i>Parmigiana +\$5</i>
Panko Whiting Tacos
House cut slaw, chipotle mayo, lime wedge & fresh salsa
Crispy Squid & Chips 🍷
House pepper salt, garden salad, chips, aioli & lemon
Ricotta Gnocchi 🌿
Creamy tomato vodka passata, basil & parmesan

SIDES \$6

Chips chippie salt & aioli 🍷 🌿
Mashed Potato cream & butter 🍷
Seasonal Vegetables herb butter 🍷
Garden Salad house dressing 🍷 🌿

SAUCES \$2

Gravy / mushroom
Diane / peppercorn
Garlic butter / aioli
Tomato / BBQ

LUNCH PROPER

Roasted Chicken Market Salad 🍷	\$23
Toasted walnuts, avocado, mixed lettuce, creamy hemp mayo	
Grilled Beef & Crispy Noodle Salad	\$25
Crispy noodles, grilled grain fed beef, chilli & lime vinaigrette	
Thick Cut Cauliflower Steak 🍷 🌿	\$26
Seasonal vegetables, crispy pressed potato, aioli & lemon	
Plant Based Schnitzel / Parmigiana 🌿	\$24/\$28
Garden salad, gravy, chips & aioli	
Creamy Prawn Spaghetti	\$31
Sauteed prawns, grilled zucchini, cream, herb butter	
Steak & Chips 🍷	\$33
250g grain finished sirloin, house glaze, chips & aioli	
Coral Coast Barramundi 🍷	\$35
Seasonal vegetables, crispy pressed potato, aioli & lemon	

KILN FIRED PIZZA

Red Pizza <i>tomato base, mozzarella & parmesan</i>	
Garden Supremo capsicum, mushroom, pineapple & onion 🌿	\$24
Margherita cherry tomato & basil 🌿	\$22
Hawaiian smoked ham & roasted pineapple	\$23
Caldo pepperoni, italian herbs & chilli	\$24
Carne pork meatballs, pepperoni, smoked ham & house bbq	\$28
Forestier smoked ham, mushrooms & oregano kalamata olives	\$23
White Pizza <i>mozzarella base, parmesan</i>	
Pesce prawns, grilled zucchini, chilli	\$28
Campo mushrooms, garlic & herb butter 🌿	\$23
Pollo chicken, basil pesto, roasted capsicum	\$26
<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 can be catered for vegans</i> 🌿	+\$3

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.