

The Moseley Igloos Menu

Igloo Set Menu



Shared Feed Me | 75pp



First Course

Rare Seared Tuna (gfo)

vitello sauce, white anchovy, baby caper, charred bread

Prawn Skewers (gfo)

nduja aioli, nduja crumb, lemon oil, chive

Second Course

Murray Valley Pork Cutlet (gf)

bacon jam, white bean skordalia, fennel & apple salad, jus

Slow Roasted Lamb (gf)

chermoula, hummus

Sides

Brown Rice Salad

cherry tomato, cucumber, herbs, fried chickpea, currants, feta, tahini dressing

Colcannon Mash

Dessert

Chocolate Hazelnut & Buttermilk Torte (gf)

chocolate hazelnut gelati, chocolate fudge, chocolate soil



gf - gluten free, v - vegetarian, vg - vegan, o - option available

Please advise staff of any dietary requirements or allergies when ordering meals.

Please note that all our food is prepared in the same kitchen where common allergens are present. While we take steps to avoid cross contamination, we cannot 100% guarantee that any dish will not contain traces of milk, soy, wheat, eggs, peanuts, tree nuts, fish, shellfish, sesame and gluten. 10% surcharge on public holidays.

Igloo Set Menu



3 Course Set Menu | 65pp



Entrée (choice of)

Rare Seared Tuna (gfo)

vitello sauce, white anchovy, baby caper, charred bread

Korean Fried Chicken Wings (gf)

Korean sweet chili sauce, bean sprouts, cucumber, lime

Main (choice of)

Humpty Doo Barramundi

seafood velouté, prawns, cockle, crab, gnocchi, kale & cherry tomato

Slow Roasted Lamb Bowl (gf)

brown rice, cherry tomato, cucumber, herbs, hummus, fried chickpea, currants, feta, tahini dressing

Murray Valley Pork Cutlet (gf)

bacon jam, white bean skordalia, fennel & apple salad, jus

Dessert

Chocolate Hazelnut & Buttermilk Torte (gf)

chocolate hazelnut gelati, chocolate fudge, chocolate soil



Igloo Shared Mains



Slow Roasted Tomahawk | 140



1-1.2kg, serves 2-4 people, served medium with:

Colcannon mash

Red wine jus

Café de Paris butter

Charred broccolini

Side salad

Add prawn skewers & half a lobster | 70

14 Hr Chermoula Roasted Lamb Shoulder | 100



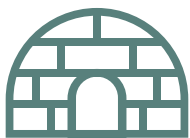
800g, serves 2-4 people, served with

Red wine jus

Hummus

Charred broccolini

Brown rice salad with cherry tomato, cucumber, herbs,
fried chickpea, currants, feta, tahini dressing



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