ENTRÉES

SOUP OF THE DAY $14
Served with charred turkish bread (see specials board)

GARLIC BREAD (V) $14
ADD CHEESE $3 | CHEESE & BACON $4

BRUSCHETTA (V) $19
Red Onion, Tomato,Feta, Basil, Topped with a Balsamic Glaze

PORK BELLY BITES $18
Mixed with a Smokey BBQ Sauce

SALT & PEPPER SQUID (I)(GFO) $17
Served with Salad & Aioli Sauce

POPCORN CHICKEN $18
Southern Fried Chicken Pieces with Aioli

SEASONED POTATO WEDGES (V) $18
Seasoned Potato Wedges served with Sour Cream & Sweet Chilli Sauce

PASTA

Option of Fettuccini or Penne. Gluten Free Pasta Available ADD $2

CHICKEN & AVOCADO (GFO) $29
Chicken, Avocado, Garlic, Onion, Cream & Parmesan

CARBONARA (GFO) (VO) $27
Creamy Bacon, Garlic, White Wine Sauce with Parmesan & Spinach. ADD CHICKEN $4

VEGETARIAN PASTA (VGO)(V)(GFO) $26
Roast Vegetables, Onion, Garlic, Napoli & Parmesan

LASAGNE $29
Traditional House Made Beef Lasagne, Served with Chips & Salad

SALADS

CAESAR SALAD (VO) (VGO) (GFO) $26
Cos lettuce, Bacon, Garlic, Croutons, Poached Egg & Parmesan, with a light Caesar dressing. Add Chicken $4, Add Prawns $6

THAI BEEF SALAD (GFO) $30
Marinated Beef, Red Onion, Tomato, Capsicum, Cucumber & Noodles

QUINOA SALAD (GFO)(V) $26
Roast Pumpkin, Spinach, Beetroot & Feta. Add Chicken $4

FOOD ALLERGIES

Please be aware that all care is taken when catering for special dietary requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for the best to our ability, however the decision to consume a meal is the responsibility of the diner.

V = VEGETARIAN | VO = VEGETARIAN OPTION | VGO = VEGAN OPTION | GF = GLUTEN FREE | GFO= GLUTEN FREE OPTION | I= IMPORTED

MAINS

ROAST OF THE DAY (GFO) $30
Served with gravy, roasted & steamed veg SEE SPECIALS BOARD

CHICKEN SCHNITZEL (GFO) $30
Served with Chips & Salad

CHICKEN PARMIGIANA (GFO) $33
Chicken schnitzel topped with ham, napoli & cheese served with chips & salad

BEEF SCHNITZEL $32
Served with Chips & Salad

BEEF PARMIGIANA $34
Beef schnitzel topped with ham, napoli & cheese served with chips & salad

BEER BATTERED WHITING (GFO) (I) $33
Choice of Grilled or Battered Whiting, served with chips & salad

LAMBS FRY & BACON (GFO) $28
Seared liver tossed with Bacon & Onion Gravy, served with Mash & Veg

GARLIC PRAWNS (GFO) (I) $34
12 Prawns in a creamy garlic sauce served with rice & salad

PORTERHOUSE (300G) (GFO) $48
Marble score 2+, grass fed and finished cooked to your liking with your choice of sides

350GM RUMP $45
Marble score 2+, grass fed and finished cooked to your liking with your choice of sides.

MUSSELS (I) (GFO) $38
Garlic, Wine, Rich Napoli Sauce, Served with Turkish Bread

GRILLED SALMON (GFO)(I) $37
Served on Honey Sweet Potato Mash with Broccolini & topped with a Lemon Butter Sauce

SEAFOOD LAKSA (I) (GFO) $35
Mixed Seafood with a base of noodles, Rich spiced broth & vegetables

BEEF BURGER $32
Beef Pattie, Bacon, Cheese, Tomato, Lettuce, Aioli & BBQ Sauce. Served with Chips

GRILLED CHICKEN BURGER $29
Chicken, Bacon, Lettuce, Tomato, Cheese & Relish. Served with Chips

OPENING HOURS

LUNCH 11:30 AM - 2:00 PM DINNER 5:00 PM - 8:00 PM
7 DAYS A WEEK
Public holiday Surcharge 10%

SENIORS

ROAST OF THE DAY (GFO) $24
Served with gravy, roasted & steamed veg SEE SPECIALS BOARD

LAMBS FRY & BACON (GFO) $22
Seared liver tossed with bacon & onion gravy served with mash & veg

FETTUCCINI CARBONARA (VO) $22
Fettuccini tossed through a creamy bacon & garlic sauce, topped with parmesan (ADD CHICKEN $4)

BEER BATTERED WHITING (GFO) (I) $26
Whiting, in batter. Served with chips & Salad

GARLIC PRAWNS (6) (GFO) $23
Prawns in a creamy garlic sauce served with rice & salad

PORTERHOUSE (200G) (GFO) $30
200 gram steak cooked to your liking served with your choice of sides

CHICKEN SCHNITZEL $20
Served with chips & salad

CHICKEN PARMA $22
Chicken Schnitzel topped with Ham, Napoli & Cheese. Served with Chips & Salad

CHICKEN & AVOCADO FETTUCCINI $23
Chicken, Avocado, Garlic, Cream, Topped with Parmesan

VEGETARIAN PASTA (V)(VGO)(GFO) $20
Roast Vegetables, Onion, Garlic, Napoli & Parmesan.

KIDZ ZONE

Kids 12 & under, Free Kids Drink Included

CHICKEN NUGGETS & CHIPS $15

FETTUCINI BOLOGNAISE, CARBONARA (GFO) $15

FISH & CHIPS (I) $15

CHICKEN SCHNITZEL/PARMA & CHIPS $15

EXTRAS

SIDE ROCKET & PARMESEN SALAD (GFO) (V) $16
Rocket, Parmesan & Dressing

BOWL OF VEG (V) (VG) I BOWL OF CHIPS (V) (VGO) ... $10

PLAIN GRAVY, AIOLI $2

FIERY PEPPER, MUSHROOM, DIANNE $3

CREAMY GARLIC SAUCE, GARLIC BUTTER $4

ADD SEAFOOD SAUCE $12
Prawns, scallops and calamari in a creamy garlic sauce

MOE HOTEL

WINE LIST

SPARKLING	PICCOLO	BOTTLE
JACOBS CREEK CHARDONNAY PINOT NOIR	$12	--
HENKELL TROKEN	$12	$30
DE BORTOLI KING VALLEY PROSECCO	$12	$30
YARRA BURN PREMIUM CURVE	$13	$30

REDS	150ML	250ML	BOTTLE
MCGUIGAN BLACK CABERNET SAUVIGNON	$9	$13	$27
GRANT BURGE GB56 SHIRAZ	$9	$13	$27
TREAD SOFTLY PINOT NOIR	$9	$13	$27
GRANT BURGE GB43 MERLOT	$9	$13	$27
PETER LEHMAN BOND CABERNET SAUVIGNON	--	--	$32
ST HUBERTS STAG PINOT NOIR	--	--	$30
INNOCENT BYSTANDER PINOT NOIR	--	--	$30
TAKE IT TO THE GRAVE PINOT NOIR	--	--	$27

WHITES	150ML	250ML	BOTTLE
TREAD SOFTLY MOSCATO	$9	$13	$27
UPSIDE DOWN SAUVIGNON BLANC	$9	$13	$27
GRANT BURGE GB15 PINOT GRIGIO	$9	$13	$27
821 SAUVIGNON BLANC	--	--	$30
TGALLANT JULIET MOSCATO	--	--	$29
DEVILS CORNER PINOT GRIGIO	--	--	$32
DE BORTOLI WINEMAKER CHARDONNAY	--	--	$27
UPSIDE DOWN ROSE	--	--	$27

MOE HOTEL

BISTRO COCKTAIL MENU

CLASSIC MOJITO $23
Bacardi Rum, Lime, Mint, Sugar & Soda Water

LONG ISLAND ICED TEA $25
Vodka, Tequila, Bacardi Rum, Gin, Lemon Juice & Pepsi

COSMOPOLITAN $23
Vodka, Triple Sec, Lime & Cranberry Juice

MIDORI SPLICE $24
Midori, Malibu, Pineapple Juice & Cream

ESPRESSO MARTINI $24
Vodka, Kahlua, Coffee & Sugar Sryup

FRUIT TINGLE $22
Vodka, Blue Curacao, Grenadine & Lemonade

FRENCH MARTINI $23
Vodka, Chambord & Pineapple Juice

CLASSIC MARGARITA $23
Tequilla, Orange Liqueur & Lemon Juice

MUDSLIDE $22
Baileys, Kahlua, Vodka & Milk,topped with cream and chocolate

GREEN APPLE SPRITZ $23
Gin, Apple Liquor, Cucumber & Lemonade