

APPETISERS

- v** Homemade Cheesy Garlic Bread with a Twist \$9
- v** Bruschetta w. Roma Tomatoes, Basil, Onion & Balsamic reduction \$9
- v** Trio of homemade dips w. grilled Pita bread \$10 extra bread \$2
- v, gf, vgn** Lemon & Herb Marinated Mixed Olives \$8
- gf** S.A Coffin Bay Oysters Natural (3 pcs/half doz.) - \$9/\$18
- gf** Kilpatrick (3 pcs/half doz.) - \$9/\$18
- gf** Bloody Mary Oyster Shots – (3 shots/half doz.) - \$12/\$24
- vgn** Homemade falafels with tangy tomato relish - \$12

TAPAS

- Satay Chicken Tenderloins \$12
 - gf** Rosemary & Garlic Lamb skewers w. Tzatziki & Lemon \$12
 - Salt & Pepper Calamari w. Citrus Aioli \$12
 - v, gf** Saganaki – Pan Seared Greek Cheese \$12
 - v** Arancini Balls w. Roasted Pumpkin, Baby Spinach & Mozzarella \$11
 - gf** Twice Cooked Pork Belly w. prunes & Sticky Plum Glaze \$12
 - gf** Gratinated Scallops w. Parmesan Cheese & Potato Puree \$12
 - gf** Spring Bay Mussels w. Basil, White Wine in Tomato Broth \$12
 - gf** Cevapcici w. Spanish Onion & Ajvar \$12
- v - vegetarian** **gf - gluten free** **vgn - vegan**

**Tapas platters of the above items are available, a selection of 5 of the above for \$48 portioned for 2 people. Please ask our waiting staff for details*

FROM THE GRILL

- gf** 350gm Victorian Premium Grass Fed. M.S.A Rib Eye \$38
- gf** 250gm Victorian Premium Grass Fed. M.S.A. Eye Fillet \$34

(Surf & turf Steak – 2x grilled Jumbo Prawns \$8)

Steaks served w. Garlic Mash Potatoes or Chips or Wedges
Choice of Sauce: Red Wine Jus, Peppercorn, Creamy Mushroom
Or Confit Garlic Butter Sauce.

Fisherman's Dream- Tiger Prawns, Fish,
S & P Calamari w/ Chips & Salad \$45

The Mixed Assiette for two – Chefs All Time Favorite Prime Cuts
Of Meat, Fresh Seafood, Salad, Chips & Accompaniments \$75

Meat Assiette: Meat Platter W. Lamb Shashliks, Chicken Tenderloins, Chorizo Sausage,
Chevapcici, 250 gm Prime Cut Steak, Fresh Salad, Chips & Accompaniments \$78

Seafood Assiette: Seafood Platter W. Jumbo King Prawns, Fish, Calamari fillet, Spring Bay
Mussels, Gratinated Scallops, Fresh Salad, Chips & Accompaniments \$ 98

ON THE SIDE

- v, gf, vgn** Crispy Garden Salad \$7
- v, gf** Creamy Garlic Mash Potato \$8
- v** Rustic Potato Chips w. Aioli \$8
- v** Potato Wedges w. Sour Cream & Sweet Chilli Sauce \$9
- v, gf**, Chefs Choice Seasonal Vegetables sautéed in Garlic Butter \$9

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THE MAIN EVENT

Sticky Pork Ribs Slow Cooked for 16 hours in Smoked Hickory Sauce
Served with Homemade Chips & Salad \$36

Seafood Spaghetti w. Market Fresh Seafood, Grilled King Prawns,
in a Garlic & White Wine Sauce with a hint of Chilli \$34

vgn Chickpea Shakshuka – A Middle Eastern Chickpea stew with Eggplant, Olives,
Red Peppers and Roma Tomatoes - \$26

vgn Paella Primavera: Veggie version of the Classic Spanish Rice dish with Seasonal
Vegetables and Saffron Rice - \$28

WE ALSO HAVE OUR CHEF'S SELECTION DAILY SPECIAL BOARD

gf Spanish Paella w. Chorizo Sausage, Chicken, Jumbo Prawns, Calamari, Fish & Mussels,
Saffron Rice & Vegetables \$36

gf Chicken & Mushroom Risotto with Spinach,
Green Peas, Sun Dried Tomato & Shaved Parmesan \$27

Panko Crumbed Mosaic Style Chicken Parmigiana w. Grilled Bacon, Napoli,
Shredded Mozzarella, Bush Tomato Relish w. Rustic Chips & Salad \$28

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LUNCH SPECIAL MENU

AVAILABLE 11AM-4PM EVERYDAY

ALL \$15

Steak Foccacia w. Bacon, Caramelised Onion, Cheese, Lettuce,
Tomato & Dijon Mustard served w. Chips.

Pulled Pork Burger – Slow cooked pulled Pork, housemade Coleslaw,
Julienne Apple, lettuce and Chipotle Mayo served w. chips.

Satay Chicken Tenderloins with Garden Salad & Pita Bread.

Traditional Club Sandwich with Chicken Mayo, Bacon, Lettuce, Tomato,
Egg & Ham served w. Chips.

Classic Beer Battered Flathead fillets served w. Tartare sauce,
Rustic Chips & Salad.

Chicken Caesar Salad with poached Egg, Bacon, Anchovies,
Shaved Parmesan & Croutons.

gf Chicken & Mushroom Risotto with Spinach,
Green Peas, Sun Dried Tomato & Shaved Parmesan.
(available in vegetarian)

gf Char Grilled Calamari served w. crispy mixed Salad Leaves,
Spanish Onion & House Vinaigrette.

Seafood Spaghetti/ **gf** Risotto w. Market Fresh Seafood,
Garlic, White Wine, Chilli & Basil.

BBQ Lamb Skewers served w. Fresh Garden Salad, Tzatziki
& Pita Bread.

Panko Crumbed Chicken Parmigiana w. Virginian Ham, Shredded Mozzarella &
Napoli served w. Homestyle Chips

MAIN MENU ALSO AVAILABLE ALL DAY

DISCOUNT NOT AVAILABLE ON THE \$15 MENU

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SWEETEN THE DEAL

Pancake 3 Stack- Buttermilk pancakes topped with mixed berries and maple syrup. \$16

vgn - Raspberry and Vanilla poached pear -\$14

Caramel Cheese Cake with chocolate shavings
& Vanilla Ice Cream \$15

Hot Chocolate Fondant w. Vanilla Ice Cream & Nougat Crumble \$15
(Please allow 15 minutes cooking time)

Affogato: A Shot of your favourite Liqueur, a Shot of Espresso &
a scoop of Vanilla Ice Cream \$14

Mosaic's Cheese Board - Chefs Selection of Cheeses w. Crackers, Quince Paste
Dried/Fresh Fruit \$24

Liqueurs All \$9

Amaretto, Baileys, Cointreau, Crème de Menthe, Drambuie, Frangelico, Grand Marnier,
Kahlua, Ouzo, Tia Maria, Sambuca, Kruscovac, Limoncello, Passioncello, Grappa.

Port, Cognac & Dessert Wines

Yalumba Galway Pipe Port	\$10	Morris Tawny	\$9
Morris Muscat	\$9	Hollick 'The Nectar'	\$9
'Three Wise Men' Noble Semillion	\$9	Noble One Black	\$12
Metaxa 7 star	\$15	Courvoisier	
Hugh Hamilton 'The Ruffian' aged Muscat - \$14			

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