

## BAR MOUBRAY COUNTER MENU

<b>SMALLS</b>	Thick-cut chips, sea salt, herb aioli <i>gfa, v, vga, dfa</i>	11
	Cauliflower bites, vegan mayonnaise <i>vg, v, df</i>	14
	Warm pita, smoked eggplant dip, spiced sesame <i>gfa, v</i>	14
	Mini potato cakes, vinegar salt, whipped tarama <i>df</i>	15
	Wild mushroom and Fontina arancini, aioli <i>v</i>	15
	Herb crusted mozzarella sticks, chilli mayonnaise <i>v</i>	16
	Crispy calamari, sea salt, aioli <i>gf, df</i>	18
<b>MAINS</b>	Grazing board, smoked almond romesco, marinated olives, local cheddar, fennel salami, smoked ham, toasted sourdough <i>gfa</i>	27
	Broccoli and cheddar soup, sourdough croutes, herb oil <i>v, gfa</i>	18
	Smoked trout kale salad, avocado, smoked almonds, parmesan, cranberries, lemon dressing <i>gf</i>	22
	Potato gnocchi, winter greens, herb and nut pesto, creme fraiche, parmesan <i>gfa, v</i>	23
	Lamb Sheperds pie, seasonal salad, tomato relish <i>gf</i>	24
	Commons beef burger, tomato, lettuce, cheese, pickled cucumber, burger sauce, thick-cut chips <i>gfa, dfa</i> +\$5 for gluten-free bun	24
	Veggie burger, tomatillo and herb vegan aioli, rocket, tomato, cheese, thick-cut chips <i>v, dfa, vga, gfa</i> +\$5 for gluten-free bun	24
Crumbed Chicken burger, green goddess sauce, fennel, herb and parmesan slaw, thick-cut chips	24	
<b>SWEETS</b>	Sticky date pudding, caramel sauce, vanilla ice cream <i>v, gfa</i>	13
	Tiramisu, dark chocolate cocoa <i>v</i>	13
	Cheese board – brie, cheddar, grapes, lavosh crackers <i>v, gfa</i>	27
<b>KIDS</b>	Tomato penne, parmesan <i>v, gfa, dfa, vga</i>	14
	Chicken goujons, thick-cut chips, tomato sauce	14

*V = Vegetarian, VA = Vegetarian Available, VG = Vegan, VGA = Vegan Available, GF = Gluten Free  
GFA = Gluten Free Available, DF = Dairy Free, DFA = Dairy Free Available*