


[HOME](#)
[MENU](#)
[FUNCTIONS](#)
[CONTACT](#)


MOAT

BAR & RESTAURANT



MENU

BREAKFAST

BREAKFAST AVAILABLE TILL MIDDAY

Sweet muffins	\$4.50
Savoury tarts – mushroom & feta or bacon & potato	\$5.50
Toasted Turkish Pide or bagel with spreads	\$7.00
Gluten free precinct toast or raisin toast with spreads	\$8.00
Quinoa Bircher with strawberry & pear	\$12.00
Avocado with herb fetta & lemon on sourdough	\$13.50

TOASTED TURKISH PIDES

Bacon & scrambled eggs	\$8.00
Cheese & tomato	\$6.50

Ham, cheese & tomato	\$8.00
----------------------	--------

SANDWICHES AVAILABLE TILL 3PM

THE BAGELS

Smoke salmon cream cheese & capers	\$12.00
------------------------------------	---------

Bacon, lettuce, avocado & tomato	\$12.00
----------------------------------	---------

THE PIDES

Chargrilled pumpkin, beetroot & apple relish, marinated feta	\$13.50
--	---------

Proscuito, rocket, bocconcini, basil pesto	\$13.50
--	---------

Roast chicken, brie & avocado	\$12.50
-------------------------------	---------

LUNCH

SMALL PLATES

Warm Sicilian green olives (v, gf)	\$8
------------------------------------	-----

CUCA sardines with crisped breads & tomato jam*	\$14.00
---	---------

CUCA anchovies with crisped breads & tomato jam*	\$14.00
--	---------

CUCA tuna with crisped breads & tomato jam*	\$14.00
---	---------

Jamaican Jerk chicken ribs with sweet & spicy pineapple chutney (gf)	\$13.00
--	---------

MEDIUM PLATES

The Moat ploughman's plate – chefs selection*	\$20.00
---	---------

Pie of the day with golden puff pastry & garden leaf salad*	\$18.50
---	---------

Dahl lentils with cumin yoghurt & roti bread*	\$18.50
---	---------

Lamb & eggplant ragout on soft polenta with rocket salad (gf)	\$19.50
---	---------

SALADS

Hot smoked trout salad with fennel, radish, broad beans, blood orange, pea shoots & horseradish mascarpone (gf)	\$19.50
---	---------

Ancient grain salad with roast corn salsa asparagus,	\$18.50
--	---------

avocado, slow cooked
tomato & a harissa dressing (v) *

Beef short rib salad with spinach, cauliflower, pumpkin, \$22.50
giant cous cous, mint & pomegranate dressing *

SIDES

Roast chat potatoes with garlic & rosemary salt \$8.50

Rocket, goats cheese & pear \$8.50

Grilled broccolini with toasted walnut \$8.50

DESSERT

Deconstructed sticky date pudding with salted caramel sauce \$14.00
& vanilla ice cream

Blowtorched pineapple with a strawberry basil rose syrup \$14.00
salad & coconut gel (v, gf)

Bitter chocolate tart with a raspberry aniseed \$14.00
syrup, chocolate soil & vanilla mascarpone

Cheese board with pear jam, fruit, pistachio and crisp bread*

8 per cheese or a selection of 3 cheeses for 20

**Indicates gluten free option available*

DINNER

SNACKS

Salted & sweet peanuts / wasabi broad beans spiced \$8 each
popcorn

Warm Sicilian green olives (v, gf) \$8

Roast kipfler potatoes with smoked garlic aioli (gf) \$8.50

SMALL PLATES

CUCA tinned seafood imported from Spain * Anchovies or \$14.00

White tuna belly or Sardines.

All served with grilled bread & tomato fennel marmalade

Jamaican jerk chicken ribs with sweet & spicy pineapple \$13.00
chutney (gf)

Buffalo mozzarella on walnut oregano crush with \$16.00
roast cherry tomato & pear cider gel (gf)

Smoked trout salad with fennel, radish, broad \$19.50
beans, blood orange, pea shoots & horseradish
mascarpone (gf)



MEDIUM PLATES

Indian spiced green lentil dahl with roti & cumin yoghurt \$18.50
(v)*

Beef short rib salad with spinach, cauliflower, pumpkin, \$22.00
giant cous cous, mint & pomegranate dressing*

Ancient grain salad with roast corn, asparagus, avocado, & \$18.50
slow cooked tomato tossed with a harissa dressing (v)*

Lamb & eggplant ragout on soft polenta with rocket & \$20.00
parmesan salad (gf)

LARGE PLATES

Confit Maryland duck with sweet potato mash, rainbow \$35.00
chard & blood
orange-spiced jus (gf)

Pulled BBQ Beef brisket with roast corn salsa, chilli sour \$32.00
cream & tortillas*

Market fish of the day * POA

Smokey Chipotle USA pork ribs with house made pickles, \$35.00
wedge salad & ranch dressing (gf)

SIDES

Roasted kipfler potatoes with garlic & rosemary salt \$8.50

Rocket, goats cheese & pear \$8.50

Grilled broccolini with toasted walnuts \$8.50

SWEETS

Deconstructed sticky date pudding with salted caramel \$14.00
sauce & vanilla ice cream

Blowtorched pineapple, strawberry, coconut gel & \$14.00
pistachio (v, gf)

Bitter chocolate tart with a raspberry aniseed compote
chocolate soil & vanilla mascarpone \$14.00

Cheese board with pear jam, fruit, pistachio and crisp
bread *

8 per cheese or a selection of 3 cheeses for 20

**Indicates gluten free option available*

BAR & RESTAURANT

OPENING HOURS

MON-FRI 8am-late

SAT 3pm-late

SUN Closed

CONTACT

176 LT. LONSDALE ST. MELBOURNE, VIC. AUS.

03 9094 7820

INFO@THEMOAT.COM.AU

Site created by Straight Out Digital