



Sando's & Buns

11.00am - Close

Zen Garden Burger \$16.00
Plant Based Burger, Lettuce, Cheeze, Marinated Zucchini, Green Goddess Sauce, Veggie Crisps

Crispy Chicken Burger \$15.00
Crispy Fried Chicken, Peppered Mayo, American Cheese, Iceberg Lettuce, Brioche Bun, Crisps

Rhys's French Dip Sandwich \$17.00
Slow Roasted Beef, Swiss Cheese, Caramelised Onions, 'Bone Marrow' Butter, Toasted Baguette, Beef Jus Dipping Sauce

Chilli Dawg \$17.00
Lightly Smoked Hotdog, Chilli Con Carne, White Onions, Grilled Cheese, Jalapenos

Healthy Bowls

11.00am - Close

Grilled Chicken Burrito Bowl \$19.00
Chimichurri Grilled Chicken, BBQ Black Beans, Grilled Corn, Avocado, Sour Cream, Mexican Style Rice, Tomato & Jalapeno Salsa

Charred Broccoli & Almond Salad \$18.00
Charred Broccoli, Smoked Almonds, Snow Peas, Red Quinoa, Whipped Tahini, Radish, Caramelised Pumpkin Seeds, Dukkah

Falafel Salad \$18.00
Cumin Spiced Falafel, Cherry Tomatoes, Pickled Shallot, Cucumber, Tabbouleh, Tahini Dressing



Sides

Chips & Aioli	\$8.00
Chips & Gravy	\$9.00
Fully Loaded Fries Topped With Mozzarella, Aioli, Crispy Shallot, Spring Onion, Sriracha Sauce	\$12.00

Kiddies

Chicken Nuggets & Chips	\$10.00
Ham & Cheese Toasty	\$10.00
Kids Pasta Napoli Sauce, Mozzarella	\$10.00



Pizza

2.00pm - Close

Cheesy Garlic Focaccia	\$13.00
House-Made Focaccia Bread, Garlic Butter, Grilled Cheese	
Margherita	\$18.00
Tomato Sugo, Basil, Extra Virgin Olive Oil, Mozzarella	
Stracciatella Mortadella	\$20.00
Parmesan, Rosemary, Sea Salt, Fresh Mozzarella Curds, Shaved Mortadella	
Chilli Hawaiian	\$21.00
Shaved Ham, Pineapple, Mozzarella, Gochujang Drizzle	
Smokey BBQ Chicken	\$22.00
Marinated Chicken, Smoked Mozzarella, Red Peppers, Oregano, Ricotta Cheese	
Porky Pig	\$22.00
Pulled Pork, Bacon, Red Onion, Pineapple, BBQ Sauce, Spring Onions	
Pumpkin & Fetta	\$21.00
Roasted Pumpkin, Caramelised Onion, Mozzarella, Marinated Fetta, Rosemary	
Potato & Pancetta	\$21.00
Thinly Sliced Potato, Pancetta, Confit Garlic, Thyme, Sour Cream Drizzle	
Spicy Salami	\$22.00
Chilli Salami, Roasted Peppers, Mozzarella, Bagna Cauda Dressing	
Mushroom & Ricotta	\$20.00
Mushrooms, Mozzarella, Truffle Paste, Parmesan, Thyme, Fresh Ricotta	



On Tap

Moo Brew Session Ale // 3.5% Alc/Vol IBU: 22 \$7.00/\$10.00

American and Tassie hops give plenty of aroma and tropical fruit character, plus a tight, hoppy bitterness. A healthy dose of German specialty malts results in a rich honey-coloured ale with a full, dry finish.

Brew - Ale // 4.3% Alc/Vol \$9.00/\$12.00

Crisp, not too dry, and with just enough hop-fruitiness to justify calling it an ale. Pairs with whatever's in the fridge—and is best enjoyed cold, any time of the year.

Brew - Lager // 4.3% Alc/Vol \$9.00/\$12.00

Bugger-all hops and mild bitterness make for an extremely easy drinker, best enjoyed cold, year-round, anywhere. Pairs perfectly with whatever your mate just bought over.

Moo Brew IPA // 6.66% Alc/Vol IBU: 65 \$11.00/\$14.00

India pale ale, with an intentionally-blasphemous ABV percentage. Monstrous and fruity, with a sticky, pine-resinous backbone.

Willie Smiths Organic Apple Cider // 5.4% Alc/Vol \$8.00/\$11.00

Willie's original cloudy cider, made with 100% organic apples – it's real Tassie cider, grown and made on the farm. Left with a little apple sweetness, it's packed full of fresh apple character and flavour.

Willie Smiths x Maydena Outer Limits Cider // 6.0% Alc/Vol \$10.00/\$14.00

We worked with the Willies team to hand make this batch of cider from the finest Tasmanian apples up. A relatively dry cider, which a strong fruity vibe and a hint of sour.

Spreyton Hard Ginger Beer // 3.5% Alc/Vol \$8.00/\$11.00



In the Fridge

Willie Smiths Organic Apple Cider // 5.4% Alc/Vol \$10.00

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Willie Smiths Traditional Apple Cider // 5.4% Alc/Vol \$10.00

This golden unfiltered traditional style cider is made from a mix of heritage French and English cider apples – around 12 varieties – to create a balanced blend. It is this character and balance that makes Trad a cider easily enjoyed straight from the tin in the backyard or quietly pondered over when matched with great food.

Willie Smiths Bone Dry Apple Cider // 7.2% Alc/Vol \$11.00

The Black Can. Full of fresh crunchy apples, it's bone dry and refreshing.



Non Alcoholic

Kombucha	\$6.00
Cascade Lemon, Lime & Bitters	\$4.50
Cascade Dry Ginger Ale	\$4.50
Soft Drinks	\$4.00
Juice	\$4.50
Powerade	\$5.00
Pump Water	\$5.00

Pre Mix

Canadian Club & Dry	\$12.00
Jim Beam & Cola	\$12.00



Cocktails

Dark & Stormy	\$18.00
Captain Morgan's Black rum in a tall rocks glass, topped with Spreyton alcoholic ginger beer and a wedge of lime.	
Express Lane Martini	\$20.00
Espresso, Vodka, and Kahlua shook over ice, served frothy and neat.	
Midline Margarita	\$22.00
The Cadillac of Margaritas -Fresh lime juice, Patron Silver, Triple Sec, Syrup	
Nun's Negroni	\$20.00
A bitter, herby cocktail comprised of the Derwent Valley's Lawrenny gin, Sweet Vermouth and Campari.	



Wine - Glass

House Wines by the Glass

Ninth Island Varieties

\$14

Pipers Brook, TAS

Pinot Noir, Sauvignon Blanc, Chardonnay, Sparkling

Red Wine - Bottles

2021 Ninth Island - Pinot Noir

\$45

Pipers Brook, TAS

2021 Meadowbank - Pinot Noir

\$100

Derwent Valley, TAS

2020 Aspley Gorge - Pinot Noir

\$150

Douglas-Aspley, TAS

2021 Holm Oak - Cabernet Merlot

\$56

Rowella, TAS

2019 Holm Oak, - Cabernet Sauvignon

\$75

Rowella, TAS

2012 Domaine A - Cabernet Sauvignon

\$230

Coal River Valley, TAS

2019 GlenAyr- Shiraz

\$100

Coal River Valley, TAS



White Wine - Bottles

2016 Derwent Estate - Reisling <i>Derwent Valley, TAS</i>	\$78
2017 Derwent Estate - Late Harvest Reisling <i>Derwent Valley, TAS</i>	\$80
2022 Hughes & Hughes - Pinot Gris <i>Flower Pot, TAS</i>	\$68
2019 Derwent Estate - Pinot Gris <i>Derwent Valley, TAS</i>	\$62
2022 Bream Creek - Sauvignon Blanc <i>Bream Creek TAS</i>	\$65
2020 Ninth Island - Sauvignon Blanc <i>Pipers Brook, TAS</i>	\$50
2019 Ninth Island - Chardonnay <i>Pipers Brook, TAS</i>	\$45
Derwent Estate - Chardonnay <i>Pipers Brook, TAS</i>	\$100



Sparkling Wine - Bottles

A by Arras - Premium Cuvee <i>Pipers River, TAS</i>	\$55
Ninth Island - Sparkling <i>Pipers Brook, TAS</i>	\$55
Derwent Estate Non Vintage <i>Derwent Valley, TAS</i>	\$80
Mumm Tasmania - Brut Prestige <i>TAS</i>	\$70



Gin

Poltergeist Oatlands, TAS	\$16
Forty Spotted Rare Tasmanian <i>Hobart, TAS</i>	\$16
Lawrenny Highlands <i>Ouse, Central Tasmanian Highlands, TAS</i>	\$14
Sud Polaire Arctic Dry <i>Hobart, TAS</i>	\$18

Whiskey

Lark Classic Cask <i>Hobart, TAS</i>	\$25
Old Kempton Single Malt <i>Kempton, TAS</i>	\$21
Hobart Whisky Signature <i>Hobart, TAS</i>	\$23
Eden Whisky Allegory Single Malt <i>Collinsvale, TAS</i>	\$32