

PIZZAS

GARLIC PIZZA	SM 8 LG 10
MARGARITA passata, fior di latte	SM 18 LG 20
BIANCA extra virgin olive oil, garlic, rosemary, dutch cream potato, fior di latte	SM 20 LG 22
VERDURA passata, mozzarella, seasonal roasted vegetables, our own pickled local olives, herb and garlic oil	SM 20 LG 22
PEPPERONI passata, mozzarella, mild chimney sausage	SM 20 LG 24
HILLS SALAMI passata, mozzarella, adelaide hills salami, mushroom, our olives, herb and garlic oil	SM 20 LG 24
BRISKET passata, mozzarella, slow braised brisket, red onion	SM 22 LG 26
CHICKEN MAKHANI passata, mozzarella, spiced chicken, onion, preserved lemon, fresh coriander, mint	SM 22 LG 26
LAMB passata, local lamb mince, fresh chilli, middle eastern spice, onion, capsicum, and fresh mint	SM 24 LG 28
PRAWN passata, mozzarella, spencer gulf prawns, red onion, garlic, green goddess sauce	SM 24 LG 30

SEASONAL SPECIALS

OLIVE olives, caramelised onions, scamorza cheese, anchovies, pickled mushrooms, green leaves, lemon	SM 20 LG 25
CHEFS CHOICE local olive oil base, potato, spinach, fior di latte, assorted fungi, rosemary, truffle oil	SM 20 LG 25
AUTUMN local olive oil base, seasonal mushrooms, walnuts from the shell, taleggio cheese, fresh leaves, herbs, garlic, olive oil	SM 20 LG 25
SALAD local vegetables, leaves, almonds, sherry vinegar, olive oil, herbs	12.0

EXTRAS

GF BASE	+ 5.0
EXTRA ANCHOVIES/OLIVES/ VEGETABLES	+ 2.0
EXTRA SALAMI/BRISKET/CHICKEN	+ 4.0
VEGAN CHEESE	NO EXTRA CHARGE

DRINKS

BUNDABERG ginger beer, sarsaparilla, creaming soda, lemon lime and bitters, traditional lemonade, guava, mango, blood orange <i>(subject to seasonal availability)</i>	5.0
SCHWEPPEES <i>(cans)</i> lemonade, coke zero coca cola, pepsi max	4.0
SPARKLING WATER/MINERAL WATER <i>(large)</i>	8.5
KOMBUCHA	6.0
MISCHIEF BREN NATURAL SODAS made in Torrensville SA	6.0

SHARES

TAMARI ALMONDS local almonds soaked and baked in gluten free tamari sauce <i>(like soy but more health benefits)</i>	  8.0
PICKLED SWISS BROWN MUSHROOMS local buttons pickled in apple cider vinegar with bay, peppercorn, rosemary & garlic w lilyara goats curd & wood oven baked pita	 16.0
LOCAL OLIVES MARINADED WITH FENNEL SEED, CHILLI & THYME w lilyara goats curd, winter savoury & wood oven baked pita	 16.0
CORAL FUNGI CHIPS <i>(subject to availability)</i> GF & Vegan served w sesame chilli mayonnaise	  12.0
ARANCINI BALLS (3) made w roasted pumpkin risotto, fresh herbs & fior di latte, served w tomato passata <i>can be made vegan on request (3 days notice req)</i>	 15.0  17.0

SWEETS

HOUSEMADE TIRAMISU housemade gluten free sponge, fortified wine, dawn patrol coffee, vanilla bean, mascarpone, eggs, dark chocolate	  10.0
CAPRESE TORTE W SEASONAL FRUIT COMPOTE AND DBL CREAM organic chocolate, almonds, eggs butter vanilla bean	  10.0

 VEGETARIAN  VEGETARIAN OPTION
 GLUTEN FREE  GLUTEN FREE OPTION



MOONGARDEN

◆ ✂ ● ◆ ✂ ✂ SEASONAL ARTISAN FOOD ◆ ● ✂ ◆ ●

