

The Moseley Igloos Menu

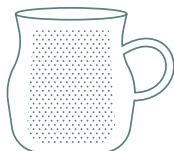
Igloo Exclusive Cocktails

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Winterberry Martini | 25

Ink sloe & berry gin, Smirnoff vodka, St Germain, cranberry juice, orange juice, sugar syrup, topped with a smoke bubble



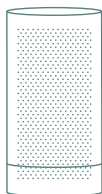
Boozy Hot Chocolate | 20

Baileys dark crème de cacao, Mozart chocolate liqueur, steamed milk



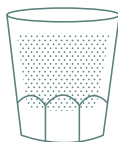
Biscoff Martini | 22

Stoli salted caramel vodka, Baileys, Kahlúa, Biscoff syrup, cream



Honeycomb Highball | 20

Dubliner Irish whiskey & honeycomb liqueur, honey syrup, lemon, soda



Henrieta | 22

Tanqueray, Aperol, St Germain, lime, sugar syrup, egg white



Igloo Set Menu

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3 Course Set Menu | 68pp

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Entrée (choice of)

Korean Fried Chicken (gf)

with choice of garlic soy caramel or korean sweet chilli sauce,
served with bean sprouts, lime, coriander, sesame & side of kewpie mayo

Tuna Sashimi (gf)

Smoked miso mayo, ginger & lime dressing, cucumber, rice cracker

Crumbed Halloumi (V)

Confit beetroot, orange, pomegranate, pickled onion, citrus & mint dressing

Main (choice of)

Port Lincoln Baked Red Snapper (gf)

Crab & prawn risotto, garlic cream, kale, cherry tomato, parmesan,
cavalo nero crisp

Char Grilled Chicken Breast (gf)

Paris mash, truffle cream, broccolini, garden salad

House Made Vegan Gnocchi (vg)

Pan fried gnocchi, garlic, chilli, almonds, greens, lemon, mojo verde, pangratatto

Slow Roasted Pork Cutlet (gf)

Roasted chat potatoes, pickled red cabbage, onion cream, beans, jus

Dessert

Chocolate "Snickers Bar" Brownie (gf)

Salted caramel, peanut butter brownie ice cream, chocolate peanut soil



gf - gluten free, v - vegetarian, vg - vegan, o - option available

Please advise staff of any dietary requirements or allergies when ordering meals.

Please note that all our food is prepared in the same kitchen where common allergens are present. While we take steps to avoid cross contamination, we cannot 100% guarantee that any dish will not contain traces of milk, soy, wheat, eggs, peanuts, tree nuts, fish, shellfish, sesame and gluten. 10% surcharge on public holidays.

Shared Feed Me | 78pp

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First Course

Korean Fried Chicken (gf)

with choice of garlic soy caramel or korean sweet chilli sauce,
served with bean sprouts, lime, coriander, sesame & side of kewpie mayo

Tuna Sashimi (gf)

Smoked miso mayo, ginger & lime dressing, cucumber, rice cracker

Second Course

Slow Roasted Pork Cutlet (gf)

Pickled red cabbage, onion cream, jus

Port Lincoln Baked Red Snapper (gf)

Crab & prawn risotto, garlic cream, kale, cherry tomato, parmesan,
cavalo nero crisp

Sides

Roasted Chat Potatoes

Aioli & BBQ Salt

Quinoa Salad

Pickled onion, cucumber, herbs, sumac & garlic yoghurt, hummus

Dessert

Chocolate "Snickers Bar" Brownie (gf)

Salted caramel, peanut butter brownie ice cream, chocolate peanut soil



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A la Carte Menu

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Snacks

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House Made Garlic, Cheese & Herb Pizza Bread | 12

(v, vgo)

Grazing Board | 40

Cured meats, marinated olives, pickled vegetables, cheeses, dips & pita bread (vo, gfo)

Korean Fried Chicken | 18

with choice of garlic soy caramel or korean sweet chilli sauce, served with bean sprouts, lime, coriander, sesame & side of kewpie mayo
make it a main with chilli salt chips +8 (gf)

Coffin Bay Oysters (gf)

Natural | half dozen 20 | dozen 37

Tempura with smoked miso mayo | half dozen 21 | dozen 39

Ginger & Lime dressing | half dozen 21 | dozen 39

Mixed | half dozen 21 | dozen 39

Tuna Sashimi | 20

Smoked miso mayo, ginger & lime dressing, cucumber, rice cracker (gf)

Thai Style Fried Tofu | 15

Cabbage, pickled carrot, coriander, Thai caramel, sesame (gf, vg)

Crumbed Halloumi | 20

Confit beetroot, orange, pomegranate, pickled onion, citrus & mint dressing (v)

Bowl of Chips | 12



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Salads

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Lamb Yiros Bowl | 27

Slow roasted lamb shoulder, quinoa, pickled onion, cucumber, herbs, sumac & garlic yoghurt, hummus, pita bread (gfo)

Double Lamb +10

Pork & Prawn Salad | 26

Crispy pork & prawns with tomato, cucumber, red onion, bean sprouts, lettuce, coriander, cashew, fried shallot & Thai caramel (gf)

Double Pork & Prawn +8

Korean Beef & Rice Bowl | 29

Crispy beef, Korean sweet chilli sauce, bean sprout, cucumber, pickled carrot, boiled egg, brown rice, kewpie, sesame, spring onion (gf)

Double Beef +8

Korean 'Vegan Chicken' & Rice Bowl | 27

Crispy vegan chicken, Korean sweet chilli sauce, bean sprout, cucumber, pickled carrot, brown rice, vegan mayo, sesame, spring onion (gf, vg)

Double Vegan Chicken +8

Garden Salad | 18

Cherry tomatoes, cucumber, red onion, lettuce, honey mustard dressing (gf, v, vgo)

Add Chicken +8

Add Crumbed Halloumi +8

Add Squid +8



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Mains

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Beef Fillet Medallions | 42

Beef cheek ragu, gnocchi, cauliflower purée, olive, mushroom, parmesan, pickled radish, parsley (gfo)

Port Lincoln Baked Red Snapper | 38

Crab & prawn risotto, garlic cream, kale, cherry tomato, parmesan, cavalo nero crisp (gf)

Swap to GF Bread +1

House Made Vegan Gnocchi | 27

Pan fried gnocchi, garlic, chilli, almonds, greens, lemon, mojo verde, pangrattato (vg)

Add Chicken +7

Char grilled Chicken Breast | 30

Paris mash, truffle cream, broccolini, garden salad (gf)

Beer Battered Flathead | 27

With chips, caper aioli, lemon, side garden salad (gfo)

Garlic & Chilli Fried Squid | 27

With chips, aioli, lemon, side garden salad (gfo)



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Mains

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Chicken Schnitzel | 26

With chips, side garden salad

Add Parmi +5

Add Mushroom Sauce + 4

Add Green Pepper Sauce + 4

Add Plain Gravy +4

Make it Vegan +2

Slow Roasted Pork Cutlet | 32

Roasted chat potatoes, pickled red cabbage, onion cream, beans, jus (gf)

KFC Burger | 26

Fried chicken, Korean sweet chili sauce, kewpie, pickled carrot, lettuce, potato bun, chips

Moseley Steak Sanga | 27

Beef fillet, swiss cheese, caramelised onion, bacon, kewpie, toasted sourdough, lettuce, chips, tomato relish (gfo)



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Wood Fired Pizzas

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Margherita | 22

San Marzano, fior di latte, cherry tomato, basil (v, vgo)

Chicken & Chorizo | 25

Chicken, Barossa chorizo, olive, red capsicum, baby spinach, San Marzano, fior di latte

Garlic Prawn Pizza | 27

Prawns, garlic cream, baby spinach, cherry tomato, parsley

Carbonara | 25

Smoked pancetta, mushroom, chilli, fior di latte, garlic cream, parsley

Slow Roasted Lamb | 26

Olive, mushroom, mojo verde, feta, garlic cream

BBQ Meat Lovers | 26

Chicken, Salami, ham, chorizo, smokey bbq sauce, capsicum, mushroom, cheese, kewpie mayo

Veggie | 22

Cherry tomato, olive, mushroom, capsicum, San Marzano, fior di latte, salsa verde, basil (v, vgo)



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Kids

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Under 12 years only

All kids meals come with a soft drink

Add kids ice cream +3

Fish & Chips | 12

With salad greens, tomato sauce, lemon

Panko Crumbed Chicken Schnitzel | 12

With chips, salad greens, tomato sauce

Cheese Burger | 12

With chips, tomato sauce

Chicken Nuggets | 12

With chips, salad greens, tomato sauce

Ham & Pineapple Pizza | 12

Dessert

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Frozen Tiramisu | 12

Espresso Kahlua caramel, coffee crumb, ganache

Chocolate “Snickers Bar” Brownie | 12

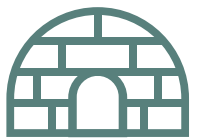
Salted caramel, peanut butter brownie icecream,
chocolate peanut soil (gf)



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our upcoming events



THE MOSELEY