



Fresh Oysters

Natural	3.50 each
Lychee, chilli & coriander salsa	3.90 each
Mango & lime salsa	3.90 each

Entrées or to share

Arancini (4) – filled with Truffle & Porcini mushrooms, aioli (VEG, GF)	18
Baja Fish Tacos (2) – crispy beer battered flat head with slaw, coriander, lime, Baja sauce	19
Bread – Garlic Ciabatta	10
Bratwurst (3) – sauerkraut, mustard & bread (GFO)	16
Bruschetta (2) – sour dough, cherry tomato, basil, garlic (GFO)	16
Crab Claws (4) – crumbed and fried with sriracha mayonnaise	16
Jalapeno Poppers (4) – filled, crumbed and fried with chipotle mayonnaise	16
Olives – black & green Kalamata olives marinated in rosemary & garlic oil, bread (GFO)	16
Prawn & Chorizo skewer (2) – grilled with aioli (GF)	18
Antipasti platter (for two) – prosciutto, salami, pastrami, 2 Max + Tom cheeses, bread & butter, home-made pesto & hummus, pickled veg, Kalamata olives (GFO)	38

Mains

Cape Grim 220gr Beef filet – roast potatoes, leek purée, wild mushrooms, green beans home-made jus or pepper sauce (GF)	49
Beef Rump 200gr – chips, salad & topped with Chimichurri	36
Moffs Burger – 200gr beef patty, melted cheese, lettuce, tomato, caramelized onion, chips, home-made smoky BBQ sauce	26
Original Wiener Schnitzel – 200gr veal Schnitzel, Austrian potato salad, lingonberries, lemon	44
Pan fried Barramundi filet – smoked labneh, harissa, tomatoes, broccoli (GF)	38
Linguine Marinara – hand-made GF pasta, prawns, calamari, black mussels, white wine, tomatoes, garlic, chilli, parsley (GF & DF)	36
Gnocchi Carnivore , hand-made GF Gnocchi w beef ragout, parmesan (GF & DFO)	34
Gnocchi Vegetarian , hand-made GF Gnocchi w rocket pesto, Peperonata (GF & DF) add chicken breast 10	28
Moules Frites – Australian black mussels in a white wine broth, chilli, tomato, garlic, and parsley served with chips or sourdough (GFO & DF)	32
Our Chilli Prawns (6) – grilled prawns, Napoli sauce w chilli, garlic, onions, garlic bread (GFO)	28
Salt & Pepper Calamari – dusted in rice flour, lemon mayonnaise, chips and salad (GF)	28
Moffs Beach Bowl – beetroot, hummus, tzatziki, tabouli, spiced chickpeas, cucumber, charred broccoli (GF, VEG, DF)	25
Add your choice of protein to the bowl:	
	add haloumi 8
	add chicken breast 10



12" Pizza – GF Pizza bases available – add \$5.00

Margherita: mozzarella, basil oil, basil	25
Al Tonno, mozzarella, tuna, red onion, black olives	27
Hawaii: mozzarella, pineapple, ham	27
Pepperoni: mozzarella, spicy peperoni	27
Veggie Lovers: mozzarella, mushrooms, capsicum, zucchini, olives, chili oil	27
Marinara: mozzarella, mixed seafood, black mussels, lemon	29
Salami: mozzarella, salami, truffle oil, zucchini	29
Moffs Favourite: mozzarella, prosciutto, rocket, Grana Padano	30
Our Meat Lovers: mozzarella, pastrami, bacon, beef strips, BBQ sauce	30
Quattro Formaggi: mozzarella & three local cheeses from Max + Tom Noosa White, Pacific Sunrise, Buderim Blue	30

For Kids up to the age of 12

Tempura Chicken Nuggets, chips & tomato sauce	15
Battered Flathead Fish Fillets, chips & tomato sauce	15
Two Moffs Baby Burger (MBB), cheese, chips & tomato sauce	16
Pasta sautéed in butter	12
Add Napoli sauce (tomato sauce)	3
Add parmesan	2
Hand-made gluten free pasta sautéed in butter (GF)	16

Sides

Beer Battered Chips – with aioli <u>or</u> tomato sauce	14
Shoestring Chips (GF)with aioli <u>or</u> tomato sauce	12
Mixed Salad with house dressing	13
Rocket & parmesan salad, pear, walnuts, and balsamic dressing	15

Desserts

Affogato – plain	12
FUN Affogato – Chocolate/Coffee, Amaretto, Baileys, Cointreau, Drambuie, Frangelico or Kahlua	19
NO FUN Affogato with Non-Alcoholic coffee, orange or amaretti flavoured beverage	15
Three warm Churros , coated in cinnamon & sugar with our chocolate/caramel sauce	18
Warm Chocolate Fondant cake with berry coulis & vanilla ice cream	18

Our community only works when we support one another. We are honoured to be a part of it and from the bottom of our heart, **Thank You** for visiting us today. Your support means the world to us.

We are proud to be working with local businesses: Pépé Léon's Kitchen, Franz Smallgoods, Suncoast Fresh produce, Solid Grounds Coffee, Max + Tom Cheese, Daniel Street Fish market, Cotton Tree Meats, Paradox Wines, and local beers on tap.

Food Allergies: It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal at Moffs is the responsibility of the guest. We have many gluten free options, however, we **can NOT** cater for guests with a high gluten or celiac intolerance as we have only one pizza oven, one fryer, etc. Thank you.