LUNCH SPECIAL!

**HOT SOUP & TOASTIE** 12
a hot hearty broth with a grilled cheese toastie
ask us what’s bubblin’ away today!

**PASTA**
swap to gluten free pasta +3 / add chilli +1

**COMFORT** 24 (gf)
chicken, bacon, cream, mushroom, spinach, parsley, spaghetti, lemon

**VEGAN SPAG BOL** 22 (ve/vegf)
w spaghetti & not Parmaesan

**PIRATE** 28 (gf)
pawns, squid, capers, chilli, napoli, parsley, spaghetti, rocket, parmesan

**CREAMY CHORIZO** 24 (gf)
with cherry tomato, smoked paprika, cream, lemon, orecchiette & fresh basil

**BPT** 22 (ve/vegf)
gorgonzola, roasted pumpkin, thyme, cream, orecchiette

**VEGAN SUNDRIED TOMATO PESTO** 20 (ve/vegf)
w red onion, capsicum, black olives, spaghetti & rocket

**PIZZA** (28cm)

**NINJA TURTLE** 22 (gf)
mild pepperoni, napoli & cheese

**MARGHERITA** 20 (ve/vegf)
cherry tomato, bocconcini, napoli & fresh basil

**STINKY PIG** 23 (gf)
bacon, blue cheese, mushroom, red onion, spinach, napoli & cheese

**VEGAN BBQ PIZZA** 23 (ve)
BBQ pulled jackfruit, red capsicum, smoked sauerkraut, crispy shallots, vegan cheese, house BBQ sauce

**BLUE MOON** 21 (ve/vegf)
blue cheese, cheddar, rocket & onion, confit garlic base

**BARBEQUE** 25
chicken, bacon, crispy shallots, jalapenos, BBQ sauce, cheese

**PARMI**

**CHICKEN PARMIGIANA** 25
crumbed schnitzel w napoli, cheese & a side of fries

**DESSERT**

**CHOCOLATE PIZZA** 20
mascarpone, choc buttons, walnuts, choc syrup & ice cream (whipped cream +1)

**MUD CAKE** 17
served warm with ice cream (whipped cream +1)

**STICKY DATE PUDDING** 17
served warm with ice cream (whipped cream +1)

**VEGAN DESSERT** P.O.A
ask our staff what’s been whipped up this week!

**ICE CREAM SUNDAE** 9 (vegan nuts)
w chocolate, vanilla, strawberry, banana, spearmint, caramel or cherry sauce

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**BURGERS**
add fries +3 / bacon +3 / egg +2 / dill pickle +1 / gluten free bun +2

**MOON DELUXE** 18 (gf)
wasabi beef patty, cheese, lettuce, dill pickle compote, tomato, smoked onion and tomato relish, moon mayo on a sesame seed bun add extra patty +6

**AREA 51** 16
panko crumbed wasabi beef patty, slaw, smoked aoli, cheese, pickle on a sesame seed bun

**MISO FRIED CHICKEN** 16
w kimchi and rocket salad, Japanese mayo, brioche bun

**THE GAIA** 18 (ve/vegf)
sundried tomato and spiced chickpea patty, pickled onion, spinach, tomato, aoli, relish, vegan mayo, bbq sauce & vegan bun

**HOLY MOLY** 16 (ve/vegf)
grilled haloumi, relish, pickled onion, sundried tomato pesto, leaves & sesame bun

**NACHOS** 24
w bean salsa, fresh tomato & onion, cheese, sour cream, tomato salsa salso & coriander add jalapenos +1

**CHILLI CON CARNE** (beef & pork) (gf)

**VEGO** w spinach & mushroom (ve)

**VEGAN** w hummus (ve/vegf)

**FRIES** 9 (ve/vegf)
add sweet chilli, sour cream +1
add aoli, moon mayo +1
add house bbq, house buffalo, smoked aoli +1.5
add vegan mayo +2
add gravy (mushroom or pepper) +6

**CHILLI CHEESE FRIES** 16 (gf)
w chilli con carne, cheese, jalapenos

**BAKON & CHEESE FRIES** 16 (gf)
w sour cream

**CHEESY MUSHROOM FRIES** 16
w mushroom gravy & cheese

**VEGAN LOADED FRIES** 17 (ve/vegf)
w vegan bolognese & vegan cheese

**SALADS & SIDES**
add grilled chicken +7.5 / haloumi +7.5 / chorizo +5 / bacon +3

**CAESAR SALAD** 17
cos lettuce, bacon, soft-boiled egg, croutons, shaved parmesan, caesar dressing add anchovies +3

**QUINOA THINGS** 18 (ve/vegf)
quinoa, roasted cauliflower & pumpkin, spinach, peptas, sunflowers, parsley, caper dressing

**BUFFALO CAULIFLOWER** 15 (ve/vegf)
w aoli or vegan mayo

**SALT & PEPPER SQUID** 17
w aoli & lemon

**GRILLED HALOUMI** 14 (ve/vegf)
w tomato sugo

**MOON NUGS** 16
buttermilk fried chicken breast pieces w aoli

**GARLIC BREAD** 8 (v)

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**MENUS**

all our meats & eggs are free-range

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**GF** gluten free

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**ALLERGIES & INGREDIENTS**
please contact us for allergy information
all our meats & eggs are free-range

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**APPETISERS**
add grilled chicken +7.5 / haloumi +7.5 / chorizo +5 / bacon +3
**WINE**

**SPARKLING**
- RIVER RETREAT BRUT
  - money: $15
  - description: soft, balanced citrus, apple

**WHITE AND ROSÉ**
- DOMAINE DE TRIENNES ROSÉ
  - money: $18
  - description: dry, strawberry, white flowers, vanilla
- THE SUM CHARDONNAY
  - money: $19
  - description: stonefruit, citrus, vanilla, toast, vegan
- FOREST HILL RIESLING
  - money: $18
  - description: dry, lime, stone fruit, lengthly minerality
- YALUMBA WILD FERMENTS PINOT GRIGIO
  - money: $22
  - description: wild ferment, fresh pear, green apple, vegan
- ST JOHN’S BROOK CHARDONNAY
  - money: $20
  - description: crisp green apple, lemon, vanilla
- INVEREVE SEISMON SAUVIGNON BLANC
  - money: $20
  - description: meyer lemon, apricot, marmalade, vegan

**RED**
- INVEREVE SHIRAZ
  - money: $20
  - description: ripe plum & raspberry, hints of pepper, bright finish, vegan
- HONORO VERA RIOJA TEMPRANILLO
  - money: $20
  - description: rioja, syrah, red fruit & spice, medium body, vegan
- BULLANT CABERNET MERLOT
  - money: $20
  - description: juicy blackberries, white pepper, smooth tannins, vegan
- CIRILLO ESTATE GRENACHE
  - money: $20
  - description: the oldest grenache clone in the world - barossa valley, as red & black fruit, pepper, soft & elegant

**GIN &TONICS**
- HAYMANS LONDON DRY GIN
  - money: $17
  - description: lemon, rosemary, fevertree lemon tonic
- FOUR PILLARS BLOODY SHIRAZ GIN
  - money: $17
  - description: lemon peel, rosemary, fevertree lemon tonic
- BEEFSTEAK PINK GIN
  - money: $17
  - description: strawberry, mint, capi dry tonic
- 78 DEGREES GIN
  - money: $17
  - description: grapefruit, rosemary, capi dry tonic
- 78 DEGREES SUNSET GIN
  - money: $17
  - description: cucumber, pepper, fevertree cucumber tonic
- AUSTRALIAN GREEN ANT GIN
  - money: $17
  - description: grapefruit, star anise, capi dry tonic

**SOFT**
- SODA POP
  - money: $4
  - description: coke, coke no sugar, lemonade, ginger beer
- WATER ROOIBOS
  - money: $6
  - description: rooibos, baranba (berry blend)

**FLAVOURED COKE**
- money: $4.5
  - description: chocolate, vanilla, strawberry, banana, spearmint, caramel, or cherry

**JUICE**
- money: $5
  - description: orange, sugar free or tropical

**CAPI MINERAL WATER**
- money: $8
  - description: 1000ml

**MERCH**
- 25 YEARS OF THE MOON
  - T-SHIRT
    - (white - limited sizes left)
    - money: $25
  - TEA TOWEL
    - (black or white)
    - money: $15
  - GIFT CARD
    - money: $50

**20% OFF FOR TAKEAWAY BOOZE**
- MAX 1 BOTTLE OF WINE + A 8 PACK (MIXED)
COCKTAILS

MODERN TIMES 18
a present day twist on the charlie chaplain
haymans sloe gin, apple pie moonshine, apricot brandy, lime juice

NEGRONI 18
the timeless italian classic
campari, sweet vermouth, haymans dry gin

BLOODY MARY 15
because anytime is breakfast time
666 vodka, lemon, house bloody mary mix, celery salt, cracked pepper

TOMMY’S MARGARITA 18
the simplest & most delicious version
corazon blanco tequila, lime, agave

ESPRESSO MARTINI 18
much booze, much buzz
666 vodka, mr black coffee liqueur, chocolate, coffee

THE FAIRYBREAD MARTINI 16
a 90’s–kid party favourite you can enjoy all grown up
666 butter vodka, vanilla, icecream, fairy bread, sprinkles

THE SMURF 16
A moon house classic, circa. 1996
malibu, blue curacao, pineapple, ice cream

ALCO-SHAKES

GOING LOOPY 15 / 10 with no booze
w fruit loops in & out, strawberry syrup, chambord and whipped cream

HONEY CRUNCH 15 / 10 with no booze
w honey crunch cereal in & out, honeycomb syrup, rumchata and whipped cream

THIS CHIP IS BANANAS 15 / 10 with no booze
w creme de banane, syrup, whipped cream & banana chips

VEGAN BOUNTY SHAKE 15 / 10 with no booze
w malibu, vegan ice cream, coconut and almond milk