

## STARTERS AND SNACKS

### WOOD OVEN GARLIC PIZZA — 9.50

Confit garlic, mozzarella & fresh herbs v

### MAC 'N' CHEESE BITES — 12.00

Crumbed & fried mac 'n' cheese with tomato relish v

### FRITTERS — 12.00

Zucchini fritters with house made chilli jam GF/VE

### POPCORN — 14.00

Cauliflower bites lightly fried with a native spiced relish GF/VE

### BEEF MEATBALLS — 14.00

House made with Napoli sauce, parmesan & roquette salad GF

### BRUSCHETTA — 16.00

Grilled Turkish bread, Penfield Estate Olive Oil, heirloom cherry tomatoes, basil pesto & bocconcini v

### ARANCINI — 16.00

Mixed mushroom, garlic aioli & truffle oil GF/V

### KOFTA — 16.50

House made lamb kofta, tzatziki, Greek salad with toasted pita

### DIPS PLATE (SERVES 2) — 16.00

House dips accompanied by toasted pita bread v

### TASTES OF SA PLATTER (SERVES 2) — 24.50

Penfield Olives, Barossa chorizo, la casa bocconcini, house dip, artisan bread, house dried fruit, mushroom pate

### MOSAIC PLATE (SERVES 2) — 28.00

Zucchini fritters, chilli jam, mushroom arancini, garlic aioli, popcorn cauliflower, native spiced relish, lamb kofta & tzatziki

**GLUTEN FREE OPTIONS AVAILABLE FOR A SURCHARGE OF \$1 — PLEASE ASK SERVICE STAFF**

### CHIPS — 7.50

Golden fried served with tomato sauce DF/V

### WEDGES — 9.50

Seasoned and served with sweet chilli and sour cream v

### WOOD OVEN WINGS — 13.50

(10) Baked in the wood oven, served with blue cheese or sriracha hot sauce

## SALADS AND BOWLS

### KOREAN INSPIRED BOWL — 17.00

BBQ beef skirt, rice noodles, kimchi, kale slaw & chilli jam GF/DF

### CRISPY BEEF SALAD — 18.00

Marinated beef, cucumber, pickled chilli, coriander, rice noodles & hoisin ginger dressing GF/DF OPTION

### CHICKPEA SALAD — 20.00

Spiced chickpeas, roquette, red onion, baked pumpkin, toasted pepitas, Fleurieu yoghurt labneh GF

### SESAME PRAWN BOWL — 20.00

Grilled prawns, wakame, kewpi mayo, quinoa, avocado & mango salad GF/DF

### GRILLED CHICKEN SALAD — 20.00

Confit baby beets, candied walnuts, Danish feta, baby spinach, Penfield Extra Virgin Olive Oil & red wine vinegar GF

## WOOD OVEN PIZZA

### MARGHERITA — 22.00

Fresh tomato, Napoli, bocconcini, basil & Penfield Extra Virgin Olive Oil v

### SPICED PUMPKIN — 22.00

Baked pumpkin, bocconcini, basil, caramelised onion, Napoli, SA Adele blue cheese, pear and roquette v

### MIXED MUSHROOM — 22.00

Enoki, Swiss, Oyster & Button mushrooms, pesto, red onion & mozzarella v

### PEPPERONI — 22.00

Spicy pepperoni, mozzarella, Napoli & oregano

### MEDITERRANEAN CHICKEN — 23.00

Roasted peppers, red onion, mushroom, kalamata olives, baby spinach, Napoli & mozzarella

### SWEET CHILLI PRAWN — 26.00

Prawns, baby spinach, red onion, fresh tomato, Napoli, mozzarella & house made chilli jam

### ITALIAN MEATBALL — 25.00

House made meatballs, Napoli, mozzarella, basil, red onion & oregano

### SMOKY MEAT — 27.00

Barossa smoked bacon, chorizo, red onion, gypsy ham, Hungarian salami, Napoli & mozzarella

**GLUTEN FREE PIZZA BASE — 5.50 | VEGAN CHEESE — 4.00**

## MAINS

### HALOUMI — 28.00

Grilled SA haloumi with garlic field mushrooms, baked pumpkin, ancient grains & romesco sauce GF/V

### CHICKEN BREAST — 30.00

Crispy skinned with caramelised corn, baby spinach, roasted peppers, potato wedges, native dukkha & saffron labneh GF

### TWICE COOKED SA PORK BELLY — 30.00

Cooked in a master stock with coriander pesto, cashews, crisp vegetables & a mandarin ginger glaze GF

### ATLANTIC SALMON — 32.00

Tasmanian Salmon with snow pea tendrils, grapefruit, avocado, potato galette & citrus dressing GF

### NT BARRAMUNDI — 36.00

Baked fillet with pea mash, beetroot crisps, Hahndorf speck, roquette & roasted red onion GF

### LAMB RUMP — 38.00

Pan fried with radicchio, green beans, potato puree & a raspberry balsamic reduction GF

### SCOTCH FILLET — 42.00

300g grain fed with smashed chats, bacon jam, sautéed spinach & garlic butter GF

## CLASSICS

### SALT AND PEPPER SQUID — 20.00

Seasoned and served with chips, house salad & aioli DF

### TEMPURA BATTERED FISH — 21.00

Lightly fried served with chips, house salad, tartare & lemon DF

### CHICKEN OR BEEF SCHNITZEL — 22.00

Served with chips & house salad – sauces extra

### MOSAIC VEGGIE BURGER — 22.00

Field mushroom, haloumi, pesto, red peppers, aioli, lettuce, brioche bun & chips V

### MOSAIC CHICKEN BURGER — 23.00

Grilled breast, avocado, cheese, garlic aioli, lettuce, Turkish roll & chips

### MOSAIC BEEF BURGER — 23.00

Barossa bacon, cheddar, relish, lettuce, tomato, caramelised onion, brioche bun & chips

### 200GM RUMP STEAK — 24.50

100 day aged beef served with chips, house salad & choice of gravy DF

### SAUCES AND GRAVIES

Rich gravy — 2

Peppercorn gravy — 2

Red wine jus — 2

Dianne sauce — 2

Creamy mushroom sauce — 2

Parmigiana (Napoli, ham & mozzarella) — 3.5

GLUTEN FREE BURGER BUN OPTIONAL — 3.00

## SIDES

### GARDEN SALAD — 7.00

Heirloom tomatoes, cucumber, red onion, mixed leaves & house vinaigrette GF/VE

### ASIAN SLAW — 7.00

Crisp julienne vegetables, fragrant herbs & sesame soy dressing GF/VE

### ROASTED ROOT VEGETABLES — 8.50

Penfield Extra Virgin Olive Oil, Murray River pink salt flakes, cracked pepper & rosemary GF/VE

### HERBED CHATS — 8.00

Roasted with mixed herbs, butter & Murray River salt flakes GF/V

## DIETARY LEGEND

GF — GLUTEN FREE / DF — DAIRY FREE / V — VEGETARIAN / VE — VEGAN