



MOSAIC HOTEL

SUNDAY MENU

STARTERS, SNACKS AND TO SHARE

WOOD OVEN GARLIC PIZZA — 9.5

Confit garlic, mozzarella & fresh herbs v

WOOD OVEN ZA'ATAR PIZZA BREAD — 9.5

Lebanese Za'atar spice, Penfield Extra Virgin Olive Oil ve

TURKISH BREAD (SERVES TWO) — 12

Penfold Extra Virgin Olive Oil, house made dukkha, mulberry molasses, raspberry vinegar ve

DIPS PLATE (SERVES TWO) — 16

House dips accompanied by toasted pita bread v

CHEESE PLATE — 19

Onkaparinga triple cream brie, Alexandrina Cheese Co. Mt Jagged red wax cheddar and Onkaparinga blue vein, Tuckers lavosh, house dried fruit.

TASTES OF SA PLATTER (SERVES 2) — 24

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

ANTI-PASTO PLATTER (SERVES 2) — 28

Grilled eggplant, sumac zucchini, semi dried tomatoes, marinated red pepper strips, Penfield selection of olives, balsamic mushrooms, house made hummus, pumpkin pickle, toasted pita

MOSAIC PLATE (SERVES 2) — 28

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

CHARCUTERIE PLATTER (SERVES 2) — 34

Barossa gypsy ham, Hungarian salami, pepper mortadella, farmhouse pate, port-soaked figs, prosciutto, lachschinken, grilled Milanese loaf, house giardiniera

CHIPS — 7.5

Served with tomato sauce DF/V

SALT & VINEGAR FRIES — 8.5

Served with salt & vinegar seasoning & aioli v

WEDGES — 9.5

Seasoned and served with sweet chilli and sour cream v

WOOD OVEN WINGS — 13.5

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

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

SALADS AND BOWLS

CRISPY BEEF SALAD — 18

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

SESAME PRAWN BOWL — 20

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

GRAIN BOWL — 20

Mixed grains, pickled pumpkin, edamame, rocket, brazil nuts, dried cranberries, toasted seeds, lemon aioli GF/VE

WOOD OVEN PIZZA

MARGHERITA — 22

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

TROPICAL PIZZA — 22

Sweet fresh pineapple, Barossa gypsy ham, Napoli sauce, mozzarella

PEPPERONI — 23

Spicy pepperoni, mozzarella, Napoli & oregano

MIXED MUSHROOM — 24

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

GLUTEN FREE PIZZA BASE — 5.50 | VEGAN CHEESE — 4.00

MAINS

HALOUMI — 28

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

SOUTH AUSTRALIAN PORK BELLY — 30

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

CHICKEN BREAST — 30

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

CLASSICS

SALT AND PEPPER SQUID — 20

Seasoned and served with chips, house salad & aioli **DF**

TEMPURA BATTERED FISH — 21

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

CHICKEN OR BEEF SCHNITZEL — 22

Served with chips & house salad – sauces extra

MOSAIC VEGGIE BURGER — 22

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

MOSAIC CHICKEN BURGER — 23

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

MOSAIC BEEF BURGER — 23

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

200GM RUMP STEAK — 24.5

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

DESSERT MENU

LEMON SORBET — 9

Tangy lemon sorbet, raspberry coulis, mango kiwi salad, blueberry dust

LEMON CURD CHEESECAKE — 12

Lemon curd, baked cheesecake, shortbread crumb, meringue

PEANUT BUTTER BROWNIE — 12

Warm chocolate PB brownie, double cream & salted caramel drizzle

MOSAIC SUNDAE — 17

Norgan Vaaz ice cream, chocolate wafers, strawberries, fudge, peanuts, whipped cream

DIETARY LEGEND

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