

STARTERS & SHARE PLATES

Garlic Bread or Seeded Mustard Herb Bread (2)

Sliced ciabatta loaf topped with flavoured butter, toasted

6

Garlic Pizza (8)

House-made pizza base topped with confit garlic, mozzarella, herb salt and olive oil

14

Wings (10)

House-made fried chicken wings, served with your choice of sauce; ranch, blue cheese or sriracha

15

Prawn Gyoza (5)

Steamed prawn dumplings with lime chili dipping sauce

17

Cauli Popcorn

Cauliflower coated in our house-made spice mix, fried and served with aioli

17

Arancini (4)

Mushroom arancini with black garlic aioli, truffle oil and parmesan

18

Vegetable Spring Rolls (3)

Vegetable spring rolls with hoi sin sauce

18

Tandoori Chicken (2)

Wood oven roasted tandoori chicken skewers with raita and roti bread

18

Pork Bao Buns (2)

Steamed bao buns filled with char sui pork, pickled carrot, fresh red onion, cos lettuce and sticky Asian glaze

21

Mushroom Bao Buns (2)

Steamed bao buns filled with soy marinated roast mushrooms, pickled carrot, fresh red onion, cos lettuce and sticky Asian glaze

21

Dips Plate

Selection of vegetarian dips with toasted pita bread

22

Grazing Board

Marinated bocconcini, balsamic mushrooms, double smoked ham, grilled chorizo, mixed olives, vegetarian dips & grilled ciabatta bread

36

BOWLS & SALADS

Noodle Bowl

Vermicelli noodles, crispy slaw, coriander, Vietnamese mint, basil, spring onions, crispy shallots and Nam Jim dressing

22

Buddha Bowl

Brown rice, broccoli, toasted cashews, radish, kale slaw, boiled egg, black sesames and chili lime dressing

22

Mexican Poke Bowl

Black rice & beans, fresh tomato salsa, guacamole, rocket and corn chips

24

Mediterranean Bowl

Mixed salad greens with Kalamata olives, feta, roasted capsicum, cherry tomatoes and red onion with a balsamic vinaigrette

25

Caesar Salad

Cos lettuce, shaved parmesan cheese, Barossa bacon pieces, garlic croutons, anchovy fillets, creamy caesar dressing and boiled egg

25

Add Your Protein

Fried tofu GF, VE 7
Grilled Haloumi GF, DF 7
Crispy fried beef GF, DF 7
Chargrilled prawns GF, DF 8
Salt & pepper squid GF, DF 8
Grilled chicken breast GF, DF 8

SIDES & SWAPS

Roast Veggies

Roasted seasonal vegetables with herb salt and olive oil

12

Sautéed Greens

Seasonal greens with olive oil, salt flakes and cracked pepper

12

Swap chips or salad

+3.5 per side

Mash, sautéed greens, roasted vegetables

Chips

Served with tomato sauce

12

Wedges

Served with sweet chili sauce and sour cream

15

Vegetable Patty Swap

Swap this patty into any burger as a vegetarian option

No Charge

DIETARY OPTIONS AVAILABLE

 Gluten Free Burger Bun +4

 Dairy Free Burger Bun +4

 Gluten Free Pizza Base +5.5



 Dairy Free Mozzarella +4

MAINS & CLASSICS

Chicken Schnitzel Burger Chicken schnitzel, cheese, Barossa bacon, aioli and lettuce on a brioche bun served with chips	26	Potato Cauliflower Vindaloo  House-made Vindaloo paste, chat potatoes, cauliflower, kachumber salad, roti bread, raita and rice	32
Chicken Burger Grilled chicken breast on a brioche bun with avocado smash, cheese, aioli and lettuce, served with chips	27	Lamb Shank  Slow braised lamb shank, mashed potato, peas, tomato ragu	38
Beef Burger 180gm beef patty, topped with Barossa bacon, cheese, lettuce, tomato, aioli and tomato relish, on a brioche bun, served with chips	28	Barramundi  Pan fried barramundi fillet, warm red onion and sweet potato salad, pomegranate arils, rocket, citrus butter and peppered green oil	38
Chicken Schnitzel Served with chips and salad (Sauces additional)	26	Chicken Breast  Oven baked chicken breast, colcannon mash, broccolini and thyme jus	38
Fish & Chips Grilled, battered or crumbed fish served with chips, salad and tartare	27	Pork Fillet   Roast pork tenderloin, pickled red cabbage, green beans, potato rösti, seeded mustard port wine jus	38
Salt & Pepper Squid Seasoned and served with chips, salad and aioli	27	200gm Rump Served with chips, salad and choice of gravy	32
Seafood Trio Salt and pepper squid, battered prawns, crumbed flathead with chips, salad and tartare	35	300gm Scotch Fillet Served with chips, salad and choice of gravy	45
Seafood Plate Salt & pepper squid, crumbed flathead, battered fish, crumbed prawns, kilpatrick oysters, crispy whitebait, served with chips, salad, tartare and aioli	49	200gm Eye Fillet  Grain fed beef eye fillet steak served with mashed potato, broccolini and red wine jus	45
		SAUCES	
		Gravy (Plain, pepper, mushroom, Diane)	2
		Garlic cream sauce – GF	3
		Red wine jus – GF	3
		Parmigiana – ham, Napoli sauce, mozzarella	4
		Garlic prawn sauce – GF	8

HOUSE-MADE WOOD OVEN PIZZAS & CALZONE

Turn any pizza into a calzone for no extra charge!
Or for \$2 extra – turn your calzone into a feast and add chips & salad.

Margherita  Fresh tomato, bocconcini, mozzarella, Napoli sauce and fresh basil	24	Mosaic Supreme Prosciutto, baby spinach, red onion, capsicum, mushroom, Kalamata olives, anchovies, Napoli sauce, mozzarella	28
Pepperoni Pepperoni, Napoli sauce, mozzarella	25	Smoky Meat Double smoked ham, chorizo, salami, bacon, red onion, Napoli sauce, mozzarella	28
Hawaiian Barossa double smoked ham, pineapple, Napoli sauce, mozzarella	26	BBQ Chicken Grilled chicken, red onion, mushroom, capsicum, pineapple, bbq sauce base, mozzarella	28
Roast Pumpkin  Basil pesto base, roast butternut pumpkin, red onion, bocconcini, fresh rocket, shaved parmesan	27		



Gluten Free



Dairy Free



Vegetarian



Vegan

Allergen Statement:

Whilst the Mosaic Hotel will make every effort to accommodate your specific dietary requirements, we have a diverse menu and cannot guarantee that trace amounts of particular allergens may not be present in your meal. We have a fryer dedicated to preparing gluten free options so we can make many dishes gluten free on request. For more information, please speak to our customer service staff.

