






STARTERS AND SHARE PLATES

Garlic Bread (2)  	6	Beef Sliders (3)	23
Sliced ciabatta bread topped with garlic herb butter and toasted in the wood oven		Brioche slider buns filled with slow cooked brisket and chipotle slaw	
Garlic Pizza (8)  	14	Vegetable Fritters (3)  	17
House made pizza base topped with confit garlic and mozzarella		Zucchini, leek and corn fritters with tomato chilli relish	
Wings (10) 	16	Dips Plate 	22
House-made fried chicken wings, served with your choice of sauce; ranch, blue cheese or sriracha		Selection of vegetarian dips with toasted pita bread	
Arancini (4)  	18	Grazing Board	36
Roast pumpkin and feta arancini with semi dried tomato pesto		Marinated bocconcini, balsamic mushrooms, double smoked ham, grilled chorizo, mixed olives, vegetarian dips and grilled ciabatta bread	
Duck Spring Rolls (3)	18		
Golden Fried duck spring rolls with hoisin sauce			

BOWLS AND SALADS

Noodle Bowl  	24	Mexican Poke Bowl  	26
Vermicelli noodles, crispy slaw, coriander, mint, basil, spring onions, crispy shallots and chilli soy dressing		Black rice and beans, fresh tomato salsa, guacamole, rocket and corn chips	
Grain Bowl  	25	Caesar Salad	26
Brown rice and quinoa mix, broccoli, toasted cashews, radish, kale slaw, boiled egg, black sesames and lemon tahini yoghurt dressing		Cos lettuce, shaved parmesan, bacon pieces, garlic croutons, anchovy fillets, caesar dressing and boiled egg	
Mediterranean Bowl  	25	Add Your Protein	
Mixed salad greens with Kalamata olives, feta, roasted capsicum, cherry tomatoes and red onion with a balsamic vinaigrette		Fried tofu 	7
		Grilled haloumi 	7
		Crispy fried beef	7
		Chargrilled prawns	8
		Salt and pepper squid	8
		Grilled chicken breast	8

SIDES AND SWAPS

Roast Vegetables 	12	Chips 	12
Roasted seasonal vegetables with herb salt and olive oil		Served with tomato sauce (GF Optional)	
Sautéed Greens  	12	Wedges 	15
Seasonal greens with olive oil, salt flakes and cracked pepper		Served with sweet chilli sauce and sour cream	
Swap chips or salad	+3.5 per side	Vegetable Pattie Swap	No Charge
Mash, sautéed greens, roasted vegetables		Swap this pattie into any burger as a vegetarian option	

DIETARY OPTIONS AVAILABLE


 Gluten Free Burger Bun	+4	 Gluten Free Pizza Base	+5.5
		 Dairy Free Mozzarella	+4

MAINS AND CLASSICS

Chicken Schnitzel Burger Chicken schnitzel, cheese, bacon, aioli and lettuce on a brioche bun served with chips	26	Gnocchi Ratatouille   Pillows of potato gnocchi with ratatouille, fresh basil and pangritata	34
Chicken Burger Grilled chicken breast on a brioche bun with avocado smash, cheese, aioli and lettuce, served with chips	27	Lamb Backstrap Chargrilled lamb backstrap, roast balsamic beetroot, confit garlic croutons with a rocket, feta, and walnut salad	38
Beef Burger 180gm beef pattie, topped with bacon, cheese, lettuce, tomato, aioli and tomato relish, on a brioche bun, served with chips	28	Barramundi  Pan fried barramundi fillet, roasted red onion, herbed chats, baby spinach and peperonata	36
Chicken Schnitzel Served with chips and salad (Sauces additional)	26	Chicken Breast  Pan seared chicken breast, steamed jasmine rice, sauteed seasonal greens, mango coconut curry sauce, pickled chilli and coriander pesto	38
Fish and Chips Grilled, battered or crumbed fish served with chips, salad and tartare	27	Pork Fillet Grilled pork tenderloin, flatbread, chimichurri sauce and warm charred corn, chorizo and potato salad	38
Salt and 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 and pepper squid, crumbed whiting, 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 AND CALZONE

Turn any pizza into a calzone for no extra charge!
Or for \$2 extra – turn your calzone into a feast and add chips and 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	Smokey Meat Double smoked ham, chorizo, salami, bacon, red onion, Napoli sauce, mozzarella	28
Hawaiian Double smoked ham, pineapple, Napoli sauce, mozzarella	26		



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.

