MOBY'S
BAR
32° SOUTH 152° EAST

Happy Hours

FROM 4-6PM DAILY

FRENCH MARTINI *15*
pineapple, vodka, chambord

LIZARD KING *15*
white rum, elderflower, sparkling wine, aquafaba

PASSIONITA *15*
tequila, passionfruit, creme de cacao, lime

BOULEVARDIER *15*
bourbon, campari, sweet vermouth

TEN SEVEN *15*
gin, rosemary, soda, grapefruit

HOUSE WHITE WINE *10*

HOUSE RED WINE *10*

HOUSE BEER *7*

Snack Menu

PORT STEPHENS OYSTERS
natural with mignonette, lemon — *6 each*
(minimum 3) (GF)(DF)
Kilpatrick — *6.50 each*
(minimum 3) (GF)(DF)

CHARCUTERIE — *28*
with pickles, crostini, deli cuts

TORTILLA CHIPS (V) — *18*
with guacamole, tomato salsa, corn dip

BAO BUNS (x2) — *18*
with pork belly, sweet chilli, coriander

WARM OLIVES (V) — *22*
with grissini, whipped goat's cheese

BEER BATTERED THICK FRIES (V) — *15*
with garlic aioli, tomato sauce

THREE CHEESE PLATE (V)
with caraway lavosh, apple paste, muscatels — *35*

13" Pizza

MARGHERITA (V) — *22*
fresh tomato, mozzarella, herbs, red sauce

CHARGRILLED VEGETABLES (V) — *26*
hummus, rocket, red sauce

TRUFFLED MUSHROOM MEDLEY (V) — *36*
truffle paste, buffalo mozzarella, porcini dust, white sauce

GRILLED CHICKEN — *26*
fresh tomato, red onion, capsicum, BBQ sauce, red sauce

MEAT LOVERS — *27*
salami, ham, pepperoni, roast pork, red onion, oregano, red sauce

SMOKED SALMON — *30*
red onion, capsicum, rocket, black pepper, white sauce

GRILLED LOBSTER — *38*
garlic, red onion, tarragon, buffalo mozzarella, white sauce

Gluten free bases are available with a $5 surcharge