

WELCOME TO MOORISH

Established in 2003.

We present a refined interpretation of tapas and raciones, inspired by Spain, the Mediterranean and North Africa, and crafted with the Territory's finest local produce.

Curated for a truly memorable dining experience.



Tapas - 2
Raciones - 3
Desserts - 4
Set Group Menus - 5, 6 & 7
Cocktails - 8
Spirits - 9
Sneaky Wine List - 10
Wines by the Glass - 11
White Wines - 12 & 13
Red Wines - 14 & 15
Beers, Sangria, Teas, Coffees, Soft Drinks & Juices - 16

One credit card payment per table, no split bills please

TAPAS

Designed to be shared & served when ready. Enjoy!

We recommend 3 to 5 tapas per person for a substantial meal.

Please inform your waiter of any dietary requirements.

Daily baked bread with dukkah & olive oil (2)	7
Char grilled pita	7
Gluten free pita	8
Harissa	5
Chermoula	5
Olive tapenade	5
Hummus with pita	12.5
Cannellini bean dip with za'atar, basil oil & pita	13
Red lentil & honeyed carrot dip with pita	13
Moroccan spiced cous cous	11
Patatas bravas with spicy tomato sauce	12
Local Lebanese eggplant with tomato & yoghurt dressing	12
Truffle mac & cheese	13.5
Carrot, smoked cheddar & chive fritters with aioli (2)	13.5
Olives marinated with lemon, chilli & spices	13.5
Oven roasted Bulgarian feta with chilli, garlic & oregano	13.5
Broccolini with miso tahini dressing & togarashi*	14.5
Roasted pumpkin, dried figs, gorgonzola dolce & brown butter dressing*	14.5
Baharat spiced chicken with green tahini yoghurt	13
Roasted pork belly with fennel, cumin & garlic salt	13
North African meatballs with chermoula (2)	14
Berbere spiced kangaroo with tomato jam (2)	14
Grilled "Rodriquez Brothers" chorizo*	14.5
Mountain herb lamb strips with tzatziki*	14.5
Roasted bone marrow with rosemary salt & gremolata (3)**	18
Fennel, orange & chilli salt calamari with honey aioli (1)	14
NT jewfish in coconut & lime (served chilled) (A)	14
Marinated Italian white anchovies, baby capers & red peppers (1)*	14.5
Whiskey & juniper cured salmon with soused cucumber (A)*	14.5
Seared scallops with pomegranate & coriander dressing (4) (1)**	18
NT banana prawns with paprika, garlic & coconut sauce (4) (A)**	18

*Items which incur a **\$2 surcharge** with the **Lunch Special**

Items which incur a **\$4 surcharge with the **Lunch Special**

RACIONES

Proudly Australian-sourced meats and seafood
All of our food is lovingly prepared in house.
It is designed to be shared & served when ready. Enjoy!
Please inform your waiter of any dietary requirements.

Garden salad of mixed leaves, tomato, cucumber, red onion & red wine vinaigrette	19
Roasted portobello mushrooms with cauliflower purée, almond flakes, sherry-soaked currants & truffle oil	29
Grilled zucchini & yellow capsicum on eggplant caviar, with hazelnut salsa seca & tahini yoghurt	29
Local snapper ceviche with pickled celery, passionfruit, red capsicum, finger limes & micro herbs (A)	31
Grilled sweet paprika & garlic octopus with crushed potato, confit cherry tomatoes, preserved lemon & tomato salsa (A)	35
Middle Eastern spiced prawns on a bed of warm hummus with salsa Rojo, pickled onion, coriander & yoghurt flat bread (A)	36
Roasted wild caught NT barramundi, Goolwa pipis, saffron lemon butter, snow peas, salmon roe & lemon myrtle tapioca crisp (A)	46
Pork tenderloin skewer with patatas fritas, piquillo pepper salad, roast cherry tomatoes on the vine & a salsa duo	41
Tagine of the day served with cous cous & grilled bread	39
Medallions of Gunbalanya (NT) eye fillet of beef (240gm), with dukkah, sweet potato mash, bone marrow & red wine jus	59

One credit card payment per table, no split bills please

DESSERT

DULCE SELECTION

Portuguese custard tart	11
Saffron crème caramel with tequila & passionfruit coulis	15
Banana & date cake with hot butterscotch sauce & mascarpone	17
Crema Catalana with house-made biscotti	17
Spiced brown sugar meringue with balsamic macerated berries & crème fraîche	18
House-made Turkish delight ice cream with strawberries & chocolate sauce	18
Vanilla crepe with ice cream, dulce de leche & Humpty Doo honey	18
Chilli chocolate pudding with Belgian choc chip ice cream	19.5
Flourless chocolate mud cake with Kahlua cream	16
Affogato – espresso coffee & vanilla ice cream	11
Affogato with a shot of coffee liqueur	19.5
Turkish coffee with Turkish delight	11
Baci, Ferrero Rocher, Turkish delight or Biscotti	5

CHEESE PLATTER

Mixed plate of hard, soft & blue cheese with dried apricots, nuts & water crackers	29
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DESSERT WINE

Vasse Felix Cane Cut Semillon 2023 (375ml) – Margaret River, WA	53
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FORTIFIED WINE

Galway Pipe Port	13
Grant Burge Tawny Port	14
Grandfather Port	22
Morris Liqueur Muscat	12
Pedro Ximenez	12

FIVE COURSE MENU

\$66 per person

Minimum 3 people.

Can be adapted to suit all dietary requirements.

This menu is designed to showcase an array of tapas we love.

Dishes may vary, due to availability of some ingredients.

Multiples of these dishes will be presented to share.

Daily baked bread with olive oil & dukkah

Hummus

Cannellini bean dip with za'atar & basil oil

Red lentil & honeyed carrot dip

Olives marinated with lemon, chilli & spices

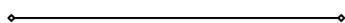
Grilled pita



Local jewfish with coconut & lime

Grilled 'Rodriquez Brothers' chorizo

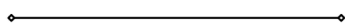
Marinated Bulgarian feta



Seared scallops with pomegranate & coriander dressing (imp.)

Mountain herb lamb strips with tzatziki

Local Lebanese eggplant with tomato & yoghurt dressing



NT banana prawns with paprika, garlic & coconut sauce

Berberé spiced kangaroo with tomato jam

Roasted pumpkin, dried figs, blue cheese &
brown butter dressing



Tagine

Moroccan spiced cous cous

One credit card payment per table, no split bills please

THREE COURSE MENU

\$77 per person

Minimum 3 people.

Can be adapted to suit all dietary requirements.

This menu is designed to showcase an array of dishes from our menu.

Dishes may vary due to availability of some ingredients.

Multiples of these dishes will be presented to share.

ENTRÉE

Daily baked bread with olive oil & dukkah

Hummus with pita bread

Local snapper ceviche with pickled celery, passionfruit, red capsicum, finger limes & micro herbs

Grilled 'Rodriguez Brothers' chorizo



MAIN COURSE

Roasted portobello mushrooms with cauliflower puree, almond flakes & truffle oil

Middle Eastern spiced prawns on a bed of warm hummus with salsa Rojo, pickled onion, coriander & yoghurt flat bread

Berberé spiced kangaroo with tomato jam

Medallions of medium rare Gunbalanya (NT) eye fillet of beef with dukkah, sweet potato mash & a bone marrow & red wine jus

Feta fries



DESSERT

(Alternate Drop)

Portuguese custard tart with vanilla ice cream

or

Saffron crème caramel with tequila & passionfruit coulis

FOUR COURSE MENU

\$88 per person

Minimum 2 people.

Can be adapted to suit all dietary requirements.

UPON ARRIVAL

Daily baked bread with olive oil & dukkah
Olives marinated with lemon, chilli & spices



ENTRÉE

Roasted pumpkin, dried figs, blue cheese & brown butter
dressing

NT banana prawns with paprika, garlic & coconut sauce

Mountain herb spiced lamb strips with tzatziki



MAIN COURSE

Dukkah topped Gunbalanya (NT) eye fillet of beef (240gms)
on sweet potato mash with a bone marrow & red wine jus

or

Roasted wild caught NT barramundi, lemon myrtle tapioca
crisp, Goolwa pipis, lemon butter, snow peas & salmon roe



DESSERT

Homemade Turkish delight ice cream with strawberries,
Turkish delight & chocolate sauce

or

Sticky banana & date cake with butterscotch sauce &
mascarpone

One credit card payment per table, no split bills please

SPIRITS

APERITIFS

Aperol	10
Cinzano Bianco	10
Cinzano Rosso	10
Campari	12
Ouzo 12	12
Pimms	12
Ricard	12
Henri Bardouin Pastis	16

GIN

Tanqueray	12
Beefeater	12
Bombay Sapphire	13
Roku	13
Botanist	14
Four Pillars Rare Dry	14
Hendrick's	14
Willing Distillery (NT)	14
Ink	15

VODKA

Absolut	12
Haku	12
Ketel One	13
Ciroc	13
Grey Goose	15

TEQUILA

Jose Cuervo Gold	13
Curado	15
Patrón Silver	15
1800 Anejo Reserva	15

RUM

Bacardi	12
Bundaberg	12
Havana Club	12
Sailor Jerry	12
Appleton	13
Kraken	13
Captain Morgan Underproof	13
Cachaça Germana	14
Plantation Pineapple	15
Beach House Spiced	15

DIGESTIFS

Amaro Montenegro	14
Dom Benedictine	14
Fernet Branca	14
Grappa Nonino	14
Jagermeister	14

WHISKY/WHISKEY

Jack Daniel's	12
Johnnie Walker Red	12
Southern Comfort	12
Wild Turkey	12
Canadian Club	12
Jameson	13
Johnnie Walker Black	13
Woodford Reserve Bourbon	14
Chivas Regal	14
Glenlivet Founder's Reserve	14
Glenmorangie 12yr	14
Glenfiddich 12yr	15
Talisker 10yr	15
Laphroaig 10yr	16
Lagavulin 16yr	28

LIQUEURS

Advocaat	12
Kahlua	12
Frangelico	12
Tia Maria	12
Baileys Irish Cream	12
Midori	12
Elderflower	12
Malibu	12
Paraiso Lychee	12
Amaretto Disaronno	12
Crème de Cassis	13
Crème de Cacao White	13
Sambuca White	13
Sambuca Black	13
Glavya	13
Chambord	13
Cointreau	13
Drambuie	13
Grand Marnier	14
Absinthe Bourgeois	16

BRANDY/COGNAC

St. Agnes	12
Pisco Macchu	15
Courvoisier VSOP	16
Calvados Domfrontais 2005	16
Armagnac Hors D'Age	20
Armagnac Tenarez 1979	28
Remy Martin XO	38

COCKTAILS

Kir Royale – Crème de Cassis & Sparkling Wine	18
Bombay Refresher – Bombay Sapphire, ruby red grapefruit & tonic	18
Kingston – Four Pillars Gin, Campari, fresh lime & tonic	20
Bloody Maria – Ketel One, Oloroso, horseradish, Tabasco, Worcestershire, tomato & lemon juice	20
Caipirinha – Cachaça, brown sugar & muddled limes	20
Moscow Mule – Ketel One, muddled fresh ginger & lime, topped with ginger beer	20
Negroni – Campari, Tanqueray & Cinzano Rosso	20
Mojito – Havana Club, muddled lime, mint & soda water	20
H & P – Hendrick's, Pimm's, Saxby's ginger beer, lemonade, cucumber & lime	22
Rum Jungle – Captain Morgan, Midori, pineapple, lime & ruby red grapefruit	22
Pink Passion – Paraiso, Tanqueray, ruby red grapefruit & lime juice	22
Amaretto Sour – Disaronno, lemon juice & agafaba	22
Pisco Sour – Pisco, lemon juice, sugar syrup & agafaba	22
Daiquiri – Havana Club, Triple Sec, fresh fruit puree & lime juice	22
Margarita – Jose Cuervo Gold, Triple Sec, lemon juice & sea salt	22
Japanese Slipper – Midori, Triple Sec & lemon juice	22
Cosmopolitan – Ketel One, Triple Sec, lime & cranberry juice	22
Espresso Martini – Ketel One, Kahlua, Crème de Cacao & espresso	22
Territory Luuuurve – Willing Distillery Gin, Elderflower liqueur, lime juice, kaffir & lemongrass	24
Toblerone – Frangelico, Baileys, Kahlua, honey & ice cream	25

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THE SNEAKY WINE LIST

Bottle

SPARKLING WINE & CHAMPAGNE

Deviation Road Sparkling Rosé NV – Adelaide Hills, SA	79
Juvé & Camps Reserva de la Familia Brut Nature Cava – Penedes, Spain	86
Thiénot X Penfolds Brut Rosé Champagne NV – Reims, France	170
Leclerc Briant Brut Reserve NV – Epernay, France	205

WHITE

Chaffey Bros <i>Düfte Punkt</i> Riesling 2023 – Eden Valley, SA	67
Chionetti Langhe DOC Riesling 2022 – Piedmont, Italy	115
Jim Barry <i>Florita</i> Riesling 2016 – Clare Valley, SA	148

Ashton Hills Piccadilly Valley Chardonnay 2024 – Adelaide Hills, SA	88
Vasse Felix Estate Chardonnay 2023 – Margaret River, WA	95
Heggies Vineyard Estate Chardonnay 2021 – Eden Valley, SA	98
Shaw & Smith Lenswood Chardonnay 2022 – Adelaide Hills, SA	179

Domaine William Fevre Chablis 2022 – Burgundy, France	138
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John Duval <i>Plexus</i> MRV 2023 – Barossa Valley, SA	72
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RED

Kooyong Estate Pinot Noir 2022 – Mornington, VIC	119
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Wirra Wirra <i>Amator Nouveau</i> GST 2022 (chilled) – McLaren Vale, SA	69
Gemtree <i>Small Batch Egg</i> Grenache 2021 – McLaren Vale, SA	130
Charles Melton <i>Nine Popes</i> GSM 2021 – Barossa Valley, SA	175
E. Guigal Châteauneuf-du-Pape GSM+ 2019 – Rhône, France	228

John Duval Wines <i>Entity</i> Shiraz 2022 – Barossa Valley, SA	115
Jim Barry <i>The McRae Wood</i> Shiraz 2014 – Clare Valley, SA	132
Gemtree <i>Ernst Allen</i> Shiraz 2019 – McLaren Vale, SA	145
Charles Melton Shiraz 2003 – Barossa Valley, SA	295
E. Guigal Côte-Rôtie <i>Brunet et Blonde de Guigal</i> Syrah 2017 – Rhône, France	368

Jim Barry <i>The Armagh</i> Shiraz 2013 – Clare Valley, SA	495
Jim Barry <i>The Armagh</i> Shiraz 2008 – Clare Valley, SA	655

Ben Potts Lenny's Block Cab Sav 2021 – Langhorne Creek, SA	95
Wirra Wirra <i>The Angelus</i> Cab Sav 2018 – McLaren Vale, SA	143
Wynns <i>Messenger</i> Cab Sav 2005 – Coonawarra, SA	198
Jim Barry <i>The Benbournie</i> Cab Sav 2009 – Clare Valley, SA	225
Jim Barry <i>The Benbournie</i> Cellar Release Cab Sav 2006 – Clare Valley, SA	265

Vintages are subject to change

WINE BY THE CLASS

SHERRY

60ml

La Guita Manzanilla – Sanlúcar de Barrameda, Spain	12
<i>Dry, fragrant & nutty with hints of ocean spray.</i>	
Lustau Los Arcos Amontillado – Jerez de la Frontera, Spain	12
<i>Dark amber in colour with a rich, nutty, full flavour. Completely, deliciously, dry.</i>	
Valdespino Pedro Ximenez – Jerez de la Frontera, Spain	12
<i>Dark, rich & opulently sweet with dried plum & raisin flavours. Superb alone or accompanying one of our chocolate desserts or coffees.</i>	
Lustau Don Nuño Oloroso – Jerez de la Frontera, Spain	16
<i>Dry, full & smooth with walnut aromas.</i>	

GL BT

SPARKLING

Bleasdale Blanc de Blancs NV – Adelaide Hills, SA	15	60
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GL BT

WHITE

Brothers at War Riesling 2024 – Eden Valley, SA	16	67
Forest Hill Vineyard Chardonnay 2024 – Mount Barker, WA	15	62
Barristers Block Sauvignon Blanc 2025 – Adelaide Hills, SA	14	59
Ca di Alte Pinot Grigio 2025 – Veneto, Italy	13	52
Pizzini Fiano 2025 – King Valley, VIC	14	58
Hahndorf Hill Gru Gruener Veltliner 2024 – Adelaide Hills, SA	16	66

ROSÉ

La Vieille Ferme Rosé 2024 – Southern Rhone, France	13	54
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RED

Hahndorf Hill Blafränkisch 2022 (chilled) – Adelaide Hills, SA	18	79
Tarrawarra Estate Pinot Noir 2024 – Yarra Valley, VIC	18	81
Torres Altos Ibéricos Crianza 2020 – Rioja, Spain	15	63
Chaffey Bros ‘Synonymous’ Shiraz 2021 – Barossa, SA	15	60
Heirloom Vineyards Cabernet Sauvignon 2022 – Coonawarra, SA	16	66
Coriole Sangiovese 2023 – McLaren Vale, SA	15	61

DESSERT

Borgo Maragliano La Caliera Moscato d'Asti 2025 – Piemonte, Italy	17	69
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NON-ALCOHOLIC

House of NOLO Sauvignon Blanc 2022 – Coonawarra, SA	10	41
House of NOLO Shiraz 2021 – Padthaway, SA	11	45

Vintages are subject to change

WHITE WINE

Bottle

SPARKLING WINES, CAVA & CHAMPAGNE

Bodegas Patrocinio "Zini" Gran Cava NV – Penedes, Spain	63
<i>A refreshing Cava sporting notes of custard apple, pear, citrus & toast gives way to hearty & fresh fruits on the palate. Salud!</i>	
Pierre Gimonnet & Fils Premier Cru Blanc de Blancs NV – Cuis, France	175
<i>Rich & powerful on the nose & palate. Highlights of baked bread, citrus & nuts. Creamy, textural feel with superb richness, length & a slight oily, dry finish.</i>	
Louis Roederer Collection 246 Brut Champagne NV – Reims, France	198
<i>Refined & vibrant with notes of yellow stone fruit, candied citrus, brioche and subtle toasted almond. Elegant and creamy on the palate.</i>	
Louis Roederer Vintage Brut Champagne 2016 – Reims, France	245
<i>Intense & lively embodying the fruitiness & power of this unique harvest. Packed with ripe fruits, the finish is dry, rich & complex.</i>	

RIESLING

Pipers Brook Riesling 2022 – Pipers Brook, TAS	75
<i>Key lime, lemon zest, white nectarines & a touch of sweetness dance on your palate with a side of lip-smacking acidity.</i>	
Freycinet Vineyards Riesling 2024 – East Coast, TAS	82
<i>Lime, lemon & Granny Smith apple aromas abound, with citrus intensity & mouthwatering acidity on the palate. Intense, sculptured & classy.</i>	
Jim Barry Florita Riesling 2025 – Clare Valley, SA	104
<i>Classic citrus notes interplay with flinty minerality. Perfectly balanced acidity & outstanding length. Precise, pure & intense. A true benchmark!</i>	

SAUVIGNON BLANC

The Ned Sauvignon Blanc 2024 – Marlborough, NZ	53
<i>Bright, young, energetic & stylish with lots of juicy fruit.</i>	
Wirra Wirra Hiding Champion Sauvignon Blanc 2025 – Adelaide Hills, SA	55
<i>Passionfruit, gooseberry, lemongrass & spice on the nose. A luscious, long, textured palate, fresh & lively with passionfruit, lime & herbs.</i>	
Shaw & Smith Sauvignon Blanc 2025 – Adelaide Hills, SA	75
<i>Pink grapefruit, passionfruit & fresh herbs. The palate is crisp & intensely flavourful with excellent mineral finish.</i>	
Dog Point Sauvignon Blanc 2024 – Marlborough, NZ	78
<i>An engaging stand-out from Marlborough. Lemon, passionfruit, rockmelon, citrusy acidity & honey.</i>	
Vincent Gaudry Gaudry'olle Sauvignon Blanc 2024 – Loire, France	113
<i>This is Sancerre, just without the name! Linear acidity with strong tension meets with white flowers, spice, gooseberry, peach & a savoury texture to create a wine with a real sense of place.</i>	

Vintages are subject to change

WHITE WINE

Bottle

CHARDONNAY

- Hay Shed Hill Block 6 Chardonnay 2025** – Margaret River, WA 88
Elegant, restrained style with youthful vibrancy. The depth is driven by the fruit, whilst the mineral notes are site specific. Beautifully textured.
- TarraWarra Estate Reserve Chardonnay 2020** – Yarra Valley, VIC 105
Aromas of citrus fruits, cashews & white seasonal flowers. Finesse & length via the creamy texture & the balanced, persistent acidity.
- Davenne Chablis 2023** – Burgundy, France 145
Crisp yellow apples, lemon, grapefruit, bright minerality & a touch of time on the lees make this a thoughtful chardonnay. A great match for seafood.

VARIETALS & BLENDS

- Chaffey Bros Salvis Gratia Semillon 2023** – Valencia, Spain 67
Award-winning, small batch, labour-of-love from historic, early clones. Hand harvested with minimal intervention. It is zesty, elegantly opulent & really tasty. Highly recommended by our team.
- Mount Difficulty Pinot Gris 2025** – Central Otago, NZ 72
Aromatic & dry with generous fruit & white flower flavours. The mid palate is full & creamy with a spice-driven, rich, long finish.
- Kalleske Plenarius 2024** – Barossa Valley, SA 75
If you're a fan of orange wine, your search ends here: jasmine, ginger, marmalade & dried apricots. Fun, yet serious.
- Jim Barry Assyrtiko 2025** – Clare Valley, SA 79
Smart, lip-smacking, steely, Mediterranean style. Beautifully crafted. Pristine, zesty fruit & acidity run the full length. Refreshing & fun.
- Famille Hugel Pinot Blanc Classic 2023** – Alsace, France 82
Delicate, subtle & well built. Excellent aperitif, rounded & refreshing. Dry & well suited to antipasto, seafood & white meats.
- Gomez Cruzado Blanco 2023** – Rioja, Spain 85
White Rioja that doesn't apologise for having texture. Stone fruit, a quiet saltiness & enough grip to carry a whole meal. Versatile, lively & addictive.

NON-ALCOHOLIC

- House of NOLO Sauvignon Blanc 2022** – Coonawarra, SA 41
Fresh, vibrant & well balanced with fragrant pear & passionfruit. Satisfying on its own, as a refreshing spritzer or paired with our vegetarian & seafood dishes.

DESSERT WINE

- Vasse Felix Cane Cut Semillon 2024** (375ml) – Margaret River, WA 53
Rose petal & ripe mango on the nose, followed by a clean, balanced palate of ripe orchard fruits, floral notes, nuts & orange blossom.

Vintages are subject to change

RED WINE

Bottle

ROSÉ

- Brothers at War Our Mum's Love Rosé 2025** – Eden Valley, SA 45
A juicy, fleshy, flashy & slightly sweet rosé. A hot day in the Territory practically demands this wine. Give it a go: you know you want to.
- Estandon Héritage Rosé 2024** – Côtes de Provence, France 65
Delicious, lean, bone dry blend of Grenache, Cinsault & Syrah with hints of honey, peach & pear on the nose & palate.

PINOT NOIR

- Dalrymple Pinot Noir 2024** – Multi-Regional, TAS 87
Light, fresh, vegan, cool climate Pinot. Rich with bright fruits. Balanced by natural acidity & fine tannins. Savoury, earthy & elegant.
- Grasshopper Rock Pinot Noir 2022** – Central Otago, NZ 98
Generous, bold, structured style with a richly perfumed bouquet. Cherry, plum, exotic spice & nut flavours on the palate.
- Garden of Earthly Delights Macedon Pinot Noir 2022** – Macedon Ranges, VIC 114
Lean and precise, with an autumn-like, haunting quality that's hard to pin down. Cranberries, tart cherries, warm spice, earth & fallen leaves.

TEMPRANILLO

- Bodegas del Mundo Valdemoreda 2023** – Rioja, Spain 45
Rich & smooth with dark plum, cherry, dried herbs, tobacco & toasty, oak spice. Savoury & supple with a very long, silky finish.
- Cien y Pico Doble Pasta Tintorera 2021** – La Manchuela, Spain 72
Intense aromas of blueberries & cherries with a bold fruit-driven palate supported by firm, ripe well-integrated tannins.
- Bodegas Valdemar Conde de Valdemar Reserva 2018** – Rioja, Spain 83
Deep, dark & full bodied. Definitely from Rioja with dark, perfumed fruits playing beautifully with velvety tannins & vibrant acidity.
- LAS Vino Pirate Blend 2021** – Margaret River, WA 119
This wine was practically made for Moorish; it's a spicy, juicy blend of 3 Portuguese varieties: Touriga Nacional, Tinta Cao & Souzao. Plum compote, cinnamon, blueberries, dark chocolate & a bit of sweet spice make this an ideal accompaniment for heavier fare.

SHIRAZ

- Hugh Hamilton Black Ops Shiraz-Saperavi 2023** – McLaren Vale, SA 67
McLaren Vale Shiraz cut with a Georgian grape that has no interest in being subtle: Saperavi brings inky depth & a savoury grip that keeps the whole thing honest & remarkably tasty.
- Syrahmi Demi Shiraz 2024** – Heathcote, VIC 72
Elegant & fruit-forward, with notes of dark plum, blackberry & subtle spice. A smooth, medium-bodied Shiraz with soft tannins & a long, balanced finish. Perfect alongside grilled meats & rich hearty dishes.
- Wirra Wirra RSW Shiraz 2022** – McLaren Vale, SA 158
Deep & rich with blueberries, blackberries, dark plums & bitter chocolate.

Vintages are subject to change

RED WINE

Bottle

CABERNET SAUVIGNON

Langmeil Blacksmith Cabernet Sauvignon 2022 – Barossa Valley, SA 69

Scents of ripe blackcurrant, mulberry, tobacco, liquorice & earth provide the welcome which is followed through on the palate. Fine-grained tannins add to the dry, sturdy finish.

Woodstock Collett Lane Cabernet Sauvignon 2022 – McLaren Vale, SA 88

Blackberries, cassis, cedar, graphite, cardamom & eucalyptus. Molten tannins. A structured, serious offering from an estate that's been doing it for a while.

Chateau Grand-Corbin "Petit Corbin" Saint-Emilion 2016 – Bordeaux, France 159

Rarely, a cabernet-dominant blend from the right bank. A mellow melange of purple fruits, vanilla, cassis, graphite, cigar box & leather. Fine-grained, supple tannins & a bit of a personality.

VARIETALS & BLENDS

Dandelion Damsel of the Barossa Merlot 2024 – Barossa Valley, SA 52

A delicious nose of blueberry, chocolate & spice. Medium weight with plum, blueberry, liquorice & more spice on the palate. Dry & pleasing.

Cantina Viticoltori Senesi Aretini Chianti 2023 – Tuscany, Italy 62

Bright purple in colour. Clear aromas of berries & wild blackberry.

Bleasdale '2nd Innings' Malbec 2023 – Langhorne Creek, SA 52

Vibrant fruit flavours of plum, red berries & a smidge of black pepper cascade from the glass. Velvety tannins add to the luscious mouth feel.

Hayshed Hill Malbec 2021 – Margaret River, WA 63

Welcoming bouquet of plums & berries with a rich, layered & textured palate. This wine is powerful, yet lush, with soft integrated tannins.

Garden of Earthly Delights Sangiovese 2023 – Heathcote, VIC 78

The Cambrian soil gives it the grip & structure the grape needs without forcing it. Spice, red cherries, raspberry cordial, tomato leaf & tobacco. An inspired, unique, competent take on a classic.

Syrahmi Grenache 2023 – Heathcote, VIC 82

Raspberries, candied cherries, grilled red plum, blood orange & smoke. Truly a must-try for grenache lovers.

Down the Rabbit Hole Mataro 2023 – McLaren Vale, SA 103

Autumn, spice, tobacco, blueberry & all things nice! Beautifully wrapped in a rich, balanced & delicate package.

NON-ALCOHOLIC

House of NOLO Shiraz 2021 – Padthaway, SA 45

Full bodied, smooth, balanced & rich with dark fruits & peppery spice notes.

Vintages are subject to change

BEERS

LOCAL BREWS IN A CAN

Alice Springs Crisp	12
Alice Springs Dry	12
Alice Springs Mango Sour	13
Alice Springs OH! Ginger	13
One Mile RDO Bright Ale	13
One Mile Otto's Red Ale	13

BOTTLED CIDER

Barossa Cloudy Cider (SA)	12
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BOTTLED BEERS

Peroni Libera 0.0% (Italy)	10
Peroni 3.5% (Italy)	11
Great Northern Super Crisp	10
Kirin Ichiban (Japan)	11
Corona (Mexico)	11
Coopers Pale Ale	11
James Boag's Light	11
James Boag's Premium	12
Estrella Damm (Spain)	12
Schöfferhofer HefeWeizen 500ml (Germany)	22

DRAUGHT BEER

Asahi Super Dry Lager 400ml (Japan)	16
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SANCRIA

Half litre pitcher	29
Litre pitcher	39
Spanish pitcher gin & brandy	49

MOCKTAILS

Moscow Mule	14
Bloody Mary	14
Mojito	16
Berri Spritzer	16
Chamomile Sour	16

JUICES

Orange/ Apple/ Pineapple	6.5
Cranberry/ Tomato	
Ruby Red Grapefruit	

SOFT DRINKS

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Purezza Sparkling Water (unlimited per person)	5
Pepsi Cola (post mix)	6
Lemonade (post mix)	6
Diet Coke	6
Lemon squash	6
Dry ginger ale	6
Lemon, lime & bitters	7

BOTTLED SOFT DRINKS

Coke	6
Coke Zero	6
Solo	6
Sunkist	6
Saxby's Ginger Beer	6
Red Bull	8

COFFEE & TEA

TEA BY SERENITEA

Pot of English Breakfast tea	8
Pot of Earl Grey tea	8
Pot of Green tea	8
Pot of Peppermint tea	8
Pot of Chamomile tea	8
Pot of Chai tea	8
Dry Chai Latte	8
Moroccan Mint tea for 2	16

COFFEE BY VENEZIANO

Ristretto	5
Espresso	5
Macchiato	5
Flat White	5.5
Cappuccino	5.5
Latte	5.5
Piccolo	5.5
Long Black	5.5
Hot Chocolate	6
Mocha	6.5
Turkish coffee	6.5
Affogato	11
Iced Coffee	11
Iced Chocolate	11

Extras

Soy/Almond/Oat Milk	+0.5
Extra shot	+0.5
Mug	+1
Iced	+2