



Lunch

APPETIZERS

House-made soup – lots of love – See our Specials menu	Cup \$5.00 Bowl \$7.00
Moose's Caesar salad with classic dressing, parmesan cheese and house-made olive oil croutons	\$8.50 Chicken/\$11.50 Prawns/\$14.50
Bibb lettuce tossed in a strawberry-balsamic dressing with chive, mint, strawberries, grapes, dates, Marcona almonds and Laura Chenel goat cheese	\$9.00
House-made chicken liver pâté with pickled red onion and fruit, served with olive oil crostini	\$9.50
House-cured salmon gravlax with lemon-chive blini, caper, shaved red onion, local Terra Savia olive oil and chive crème fraiche	\$9.50
Grilled local Roundman chorizo pork sausage with a medley of pickled pepper and onion, white bean crostini and smoked paprika oil	\$9.50
Trio of salads - Sweet corn with red onion, poblano chili and cilantro Curried cauliflower and chickpea with pine nuts and raisins Lentil with tomato, bell pepper and chive	\$10.50

ENTRÉES

Reatha's macaroni and cheese with sharp white cheddar, mozzarella, gruyere, crispy breadcrumbs and a touch of paprika	\$10.00 Bacon/\$12.00 Chicken/\$13.00
Ahi tuna, fennel-coriander-crust and seared rare with Bibb lettuce, green beans, hard-boiled egg, Kalamata olives, cherry tomatoes and an olive tapenade vinaigrette	\$13.00
Roasted organic chicken breast sandwich served warm on foccacia with arugula, melted Brie and apricot jam, served with lentil salad	\$13.00
All-natural half-pound beef burger or vegetarian burger with thick-cut bacon, cheddar cheese, tomato, romaine and red onion, served with a small Caesar	\$14.00 Vegi/\$11.00
Smoked and roasted pulled pork sandwich on a toasted sesame seed bun with herb aioli and pineapple-braised cabbage, served with sweet corn salad	\$14.00

If you have any food allergies, please let your server know.
A service charge of 18% will be added to parties of 5 or more.
Split charge \$2.50; shared plates no charge.