

## STARTERS

**Garlic Bread** • \$8.00

**Cheesy Garlic Bread** • \$10.00

*ADD BACON \$2.00*

**Bruschetta** • \$13.00

*Crusty Ciabatta topped w/ Red Onion, Tomato, Feta Cheese and Fresh Basil drizzled with a Balsamic Glaze*

**Soup Of The Day**

*See Specials Board*

**Pumpkin Arancini** \$14.00

*Pumpkin and Parmesan Arancini served w/ Aioli and Parmesan*

**Peking Duck Spring Rolls (4)** • \$14.00

*Served w/ Sweet Chilli Sauce*

**Seasoned Wedges** • \$12.00

*Served w/ Sour Cream and Sweet Chilli Sauce*

**Sweet Potato Fries** • \$13.00

*Served w/ Aioli*

## MAINS

**Lamb Shank** • \$32.00

*Slow Cooked Lamb Shank (425g) in a Red Wine Jus Served on a bed of Mash Potato with Steamed Greens*

**Pumpkin Risotto** • \$22.00

*Roasted Pumpkin and Parmesan Risotto  
ADD CHICKEN \$6.00*

**Nasi Goreng** • \$24.00

*Fired Rice w/ Chicken, Prawns, Chilli, Corn, Capsicum and Peas stir through a Sweet Soy Sauce topped w/ Fried Egg*

**KATSU BOWL** • \$26.00

*House Made Chicken Karage, served w/ Boiled Egg and Rice, Topped w/ Avocado and Edamame*

**CEASAR SALAD** • \$21.00

*Crispy Diced Fresh Cos Lettuce tossed w/ Bacon, Parmesan, Croutons, Anchovies in a Fresh Caesar Dressing  
ADD GRILLED CHICKEN \$6.00  
ADD CRISPY CHICKEN \$6.00  
ADD PRAWNS \$8.00*

# MOONTA HOTEL

## PUB CLASSICS

**Chicken Schnitzel** • \$25.00

*Crispy Crumbed Breast Schnitzel served w/ Chips, House Slaw and choice of House Sauce*

**Beef Schnitzel** • \$25.00

*Crispy Crumbed Beef Schnitzel served w/ Chips, House Slaw and choice of House Sauce*

**Eggplant Schnitzel** • \$24.00

*Crispy Crumbed Eggplant Served w/ Chips, Salad and Nap Sauce*

**Fish & Chips** • 1pc \$21.00 2pc \$25.00

*Hake (Beer Battered/Crumbed/Grilled) served w/ Chips, Salad, Lemon and Tartare*

**Salt Spiced Squid** • \$25.00

*Lightly Seasoned Squid, served w/ Chips, Salad, Lemon and Aioli*

**Seafood Basket** • \$32.00

*Beer Battered Fish, Salt Spiced Squid, Panko Crumbed Prawns & Scallops served w/ Chips, Salad, Lemon and Tartare*

**Roast Of The Day**

*See Specials Board*

## SIZZLING PLATES

**SIZZLING MONGOLIAN BEEF** • \$29.00

*Thinly Sliced Beef, Capsicum, Red Onion and Spring Onion in Mongolian Sauce Served on a Sizzling Plate w/ Steamed Rice  
UPGRADE TO FRIED RICE \$3.00*

**SIZZLING SWEET AND SOUR PORK** • \$27.00

*Pork, Carrot, Capsicum and Red Onion in Sweet & Sour Sauce Served on a Sizzling Plate w/ Steamed Rice  
UPGRADE TO FRIED RICE \$3.00*

**SIZZLING GARLIC CHILLI PRAWNS** • \$28.00

*Prawns, Chilli, Capsicum, Red Onion and Spring Onion a Garlic Butter Served on a Sizzling Plate w/ Steamed Rice  
UPGRADE TO FRIED RICE \$3.00*

## FROM THE GRILL

**Rump 300g** • \$35.00

*Chargrilled Rump Served w/ 2 Side Choices (Chips, Salad, Veg, Mash) and choice of House Sauce*

**T-Bone 400g** • \$45.00

*Chargrilled T-Bone Served w/ 2 Side Choices (Chips, Salad, Veg, Mash) and choice of House Sauce*

**Bourbon Bbq Glazed Pork**

**Chop 250g** • \$28.00

*Served w/ Wedges and Salad*

**Grilled Chicken Thigh** • \$28.00

*House Seasoned Lemon Pepper Chicken Thigh, Served on Nann Bread with a side of Hommus, Chips and Salad*

## BURGERS

**Moonta Burger** • \$23.00

*Juicy Beef Patty w/ Crispy Bacon, Lettuce, Tomato, Pickles, Cheese, Tomato Sauce and Mustard in a Lightly Toasted Bun served w/ Chips*

**Pork Belly & Chicken Burger** • \$22.00

*House Made Chicken Karage and Slow-Cooked Pork Belly w/ House Slaw, Aioli and BBQ in a Lightly Toasted Bun served w/ Chips*

## PASTA

**Chilli Prawn Fettucine** \$26.00

*Prawns tossed through Fettucine in a Chilli Napolitana Sauce*

**Fettucine Pomodoro Do Basilicum** • \$19.00

*Fresh Tomato and Basil tossed through Fettucine in a Fresh Napolitana Sauce  
ADD CHICKEN \$6.00*

## FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, please speak to our friendly staff about any food allergies before ordering.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

## KIDS

*(Free Small Kids Drink)*

**Nuggets** • \$13.00

*6 Tempura Battered Breast Nuggets served w/ Chips and Tomato Sauce*

**Penne Napolitana** • \$13.00

*Penne stirred through a House Made Napolitana Sauce topped w/ Mozzarella*

**Cheese Burger** • \$13.00

*Beef Patty w/ Cheese and Tomato Sauce in a Potato Bun served w/ Chips*

**Kids Schnitzel** • \$13.00

*Served w/ Chips and Tomato or BBQ Sauce*

## DESSERT

**Trio Of Sorbet** • \$11.00

*Lemon, Mango and Strawberry Sorbet*

**Choc American Brownie** • \$12.00

*Warm Chocolate Brownie served w/ Ice cream & Salted Caramel Sauce*

**Stick Date** • \$12.00

*Warm Sticky Date Pudding with a Caramel Sauce served w/ Ice Cream*

## SAUCES

**House Sauces** • \$3.00 **Other Sauces** • \$4.00

*Peppercorn, creamy mushroom, Gravy, Diane*

*Creamy Garlic, Napoli*

**Toppers** • \$5.00

*Parmigiana Ham, Napoli, melted mozzarella cheese*

**Bush Ranger** • \$7.00

*BBQ Sauce, Bacon, Mushroom, Onion, Fried Egg and Cheese*

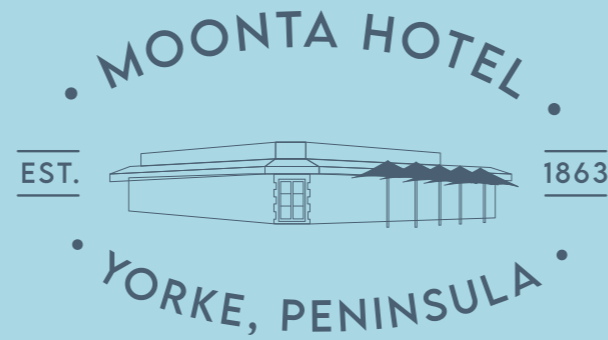
**Hawaiian** • \$5.00

*Napoli shaved ham, pineapple, melted mozzarella*

**Garlic Prawns** • \$9.00

*Creamy Garlic Sauce, Prawns*

(V) = VEGETARIAN (LG) = LOW GLUTEN (LGO) = LOW GLUTEN OPTION AVAILABLE  
(VG) = VEGAN (VGO) = VEGAN OPTION (VO) = VEGETARIAN OPTION AVAILABLE



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# DRINK LIST

SPARKLING	150ML	250ML	BOTTLE
Morgans Bay Sparkling Cuvee	\$6.50		\$30.00
T'Gallant Sparkling Prosecco	\$8.50		\$38.00
Seppelt Fleur de Lys	\$8.50		\$38.00
Chardonnay Pinot Noir			
Georg Jensen Hallmark Cuvee			\$64.00
Yellow Glen (Pink/Yellow) Piccollo	\$8.50		

CHARDONNAY	150ML	250ML	BOTTLE
Morgans Bay Chardonnay	\$6.50	\$11.00	\$30.00
Wynns "The Gables" Chardonnay <i>Coonawarra, SA</i>	\$10.00	\$15.00	\$42.00

BLENDS/OTHERS	150ML	250ML	BOTTLE
Morgans Bay Shiraz Cabernet	\$6.50	\$11.00	\$30.00
Morgans Bay Cabernet Merlot	\$6.50	\$11.00	\$30.00
Annies Lane Cabernet Merlot <i>Clare Valley, SA</i>	\$10.00	\$15.00	\$42.00
Devils Lair Honeycomb Cabernet Malbec <i>Margret River, WA</i>	\$9.00	\$14.00	\$40.00

PINOR GRIS/GRIGIO	150ML	250ML	BOTTLE
Little Berry Pinot Grigio <i>Padthaway, SA</i>	\$8.50	\$13.00	\$38.00
Secret Stone Pinot Gris <i>New Zealand</i>	\$10.00	\$15.00	\$42.00

RIESLING	150ML	250ML	BOTTLE
Annies Lane Riesling <i>Clare Valley, SA</i>	\$9.50	\$14.00	\$40.00
Leo Buring Leonay Polish Hill River Riesling <i>Polish Hill River, SA</i>			\$65.00

MOSCATO	150ML	250ML	BOTTLE
Juliet Moscato	\$8.50	\$13.00	\$38.00

ROSE	150ML	250ML	BOTTLE
Fat Bird Rose <i>SA</i>	\$8.50	\$13.00	\$38.00
Squealing Pig Rose <i>SA</i>	\$10.00	\$15.00	\$42.00

PINOT NOIR	150ML	250ML	BOTTLE
Fickle Mistress Pinot Noir <i>Marlborough, NZ</i>	\$9.00	\$14.00	\$40.00

SHIRAZ	150ML	250ML	BOTTLE
Penfolds Koonunga Hill Shiraz <i>SA</i>	\$9.00	\$14.00	\$40.00
PepperJack Shiraz <i>Barossa Valley, SA</i>	\$10.50	\$16.00	\$46.00
Saltram Mamre Brooke Shiraz <i>Barossa Valley, SA</i>			\$64.00

CABERNET SAUVIGNON	150ML	250ML	BOTTLE
Ingoldby Cabernet	\$9.00	\$14.00	\$40.00
Sauvignon <i>McLaren Vale, SA</i>			
Wynns Black Label Cabernet Sauvignon <i>Coonawarra, SA</i>			\$65.00

SAUVIGNON BLANC	150ML	250ML	BOTTLE
Morgans Bay Sauv Blanc	\$6.50	\$11.00	\$30.00
Little Berry Sauv Blanc <i>Adelaide Hills, SA</i>	\$8.50	\$13.00	\$38.00
Squealing Pig Sauv Blanc <i>Malborough, NZ</i>	\$10.00	\$15.00	\$42.00