

# MOCCA ESPRESSO LOUNGE

## RESTAURANT

### **Soup of the day**

8.9

\***Dips** – An assortment of dips served with char grilled pita bread.

10.9

\* **Haloumi Cheese** – Char grilled served with slow roasted herbed tomatoes, toasted pine nut & rocket salad drizzled with a balsamic reduction.

14.9

**Half Shell Scallops** – Grilled with pickled ginger & dill butter.

14.9 / 22.9

**Teriyaki Prawns** – Sautéed with garlic, chilli, ginger, mushrooms and julienne snow peas, tossed with green tea soba noodles.

16.9 / 24.9

**Double Roasted Pork Belly** – Served with glazed Porcini mushrooms and coconut mirin reduction.

16.9

**Moroccan Chicken Caesar Salad** – Served on Cos lettuce, bacon lardons, croutons, anchovies, parmesan and our special house dressing.

15.9

**Salad of Smoked Salmon** – Served on herbed new season potatoes, creamed avocado, salmon pearls and citrus aioli.

17.9

**Fish & Chips** - Tempura flathead fillets served with beer battered chips, fresh garden salad and wasabi aioli.

18.9

**P.T.O.**

---

\*Vegetarian dishes are marked with asterisk. BYO bottled wine only, corkage \$2.00 per person. \$20.00 minimum credit card purchase.

# MOCCA ESPRESSO LOUNGE RESTAURANT

**\*Risotto**- Creamy wild mushrooms, baby spinach, green peas, truffle oil and Bulgarian feta.  
16.9 / 23.9

**Linguine** – Sautéed tiger prawns & Spicy Chorizo, tossed with a hint of garlic, julienne crispy greens, herbed olive oil, garnished with parmesan.  
17.9 / 24.9

**Chicken Breast** – Served with herbed mash, braised spinach, toasted pine nuts, topped with a seeded mustard cream sauce.  
24.9

**Lamb Shanks** - Served with de pois lentil ragout, confit cherry tomatoes, green beans and red wine jus.  
24.9

**Sirloin** - Served with creamy mash, broccoli and topped with caramelized onion jus.  
25.9

**Eye Fillet** - Served with fondant potatoes, roasted field mushroom, seasonal vegetables and red wine jus  
26.9

---

## Side dishes

- Garden salad with house dressing.

- Seasonal vegetables.

- Beer battered chips with sour cream & tomato sauces.  
8.9

## Breads

- Plain Ciabatta with butter or olive oil & balsamic  
3.5

---

**P.T.O.**

---

**\*Vegetarian dishes are marked with asterisk. BYO bottled wine only, corkage \$2.00 per person. \$20.00 minimum credit card purchase.**

# MOCCA ESPRESSO LOUNGE RESTAURANT

## Banquet Menu 1

20 pp

### Entree

#### On Arrival

**Dips** – An assortment of dips served with char grilled pita bread.

#### Mains

#### Choose any 3 of the following mains

**Moroccan Chicken Caesar Salad** – Served on Cos lettuce, bacon lardons, croutons, anchovies, parmesan and our special house dressing.

**Salt & Pepper Squid** – Served on a mesculin salad with a citrus aoli.

**Penne** - Chicken, pesto, sundried tomatoes & pine nuts with a white wine & garlic cream sauce

**Thai Beef Salad** – Beef fillet strips marinated and wok seared with warm Asian greens,

Thai pesto, noodles and roasted cashews.

**Fish & Chips** - Tempura flathead fillets served with beer battered chips, fresh garden salad and wasabi aioli.

#### Desserts

(Optional Extra \$6.50)

A selection of delectable desserts including a choice of Cakes & Gelato.

---

\*Vegetarian dishes are marked with asterisk. BYO bottled wine only, corkage \$2.00 per person. \$20.00 minimum credit card purchase.

# MOCCA ESPRESSO LOUNGE RESTAURANT

## Banquet Menu 2

27 pp

### Entrees

#### An array of fine fare

**Dips** – An assortment of dips served with char grilled pita bread.

&

\* **Haloumi Cheese** – Char grilled served with slow roasted herbed tomatoes, toasted pine nut & rocket salad drizzled with a balsamic reduction.

&

**Moroccan Chicken Caesar Salad** – Served on Cos lettuce, bacon lardons, croutons, anchovies, parmesan and our special house dressing.

&

**Salt & Pepper Squid** – Served on a garden salad with a citrus aoli.

### Mains

**Penne** - Chicken, pesto, sundried tomatoes & pine nuts with a white wine & garlic cream sauce

&

**Thai Beef Salad** – Beef fillet strips marinated and wok seared with warm Asian greens,

Thai pesto, noodles and roasted cashews.

&

**Fish & Chips** - Tempura flathead fillets served with beer battered chips, fresh garden salad and wasabi aioli.

### Desserts

(Optional Extra \$6.50)

A selection of delectable desserts including a choice of Cakes & Gelato.

---

\*Vegetarian dishes are marked with asterisk. BYO bottled wine only, corkage \$2.00 per person. \$20.00 minimum credit card purchase.

# MOCCA ESPRESSO LOUNGE RESTAURANT

## Set Menu 1

34 pp

### Entrees

#### An array of fine fare

**Dips** – An assortment of dips served with char grilled pita bread.

&

\* **Haloumi Cheese** – Char grilled served with slow roasted herbed tomatoes, toasted pine nut & rocket salad drizzled with a balsamic reduction.

&

**Moroccan Chicken Caesar Salad** – Served on Cos lettuce, bacon lardons, croutons, anchovies, parmesan and our special house dressing.

&

**Salt & Pepper Squid** – Served on a garden salad with a citrus aoli.

### Mains

#### Choose one of the following mains

\***Risotto**- Creamy wild mushrooms, baby spinach, green peas, truffle oil and Bulgarian feta.

OR

**Chicken Breast** – Served with herbed mash, braised spinach, toasted pine nuts, topped with a seeded mustard cream sauce.

OR

**Eye Fillet** - Served with fondant potatoes, roasted field mushroom, seasonal vegetables and red wine jus

OR

**Fish of the day** - "Market selection of the day"

### Desserts

(Optional Extra \$6.50)

A selection of delectable desserts including a choice of Cakes & Gelato.

---

\*Vegetarian dishes are marked with asterisk. BYO bottled wine only, corkage \$2.00 per person. \$20.00 minimum credit card purchase.

# MOCCA ESPRESSO LOUNGE RESTAURANT

## Set Menu 2

40 pp

### Entrees

#### An array of fine fare

**Dips** – An assortment of dips served with char grilled pita bread.

&

\* **Haloumi Cheese** – Char grilled served with slow roasted herbed tomatoes, toasted pine nut & rocket salad drizzled with a balsamic reduction.

&

**Moroccan Chicken Caesar Salad** – Served on Cos lettuce, bacon lardons, croutons, anchovies, parmesan and our special house dressing.

&

**Salt & Pepper Squid** – Served on a garden salad with a citrus aoli.

&

**Teriyaki Prawns** – Sautéed with garlic, chilli, ginger, mushrooms and julienne snow peas, tossed with green tea soba noodles.

### Mains

#### Choose one of the following mains

\***Risotto**- Creamy wild mushrooms, baby spinach, green peas, truffle oil and Bulgarian feta.

OR

**Linguine** – Sautéed tiger prawns & Spicy Chorizo, tossed with a hint of garlic, julienne crispy greens, herbed olive oil, garnished with parmesan.

OR

**Chicken Breast** – Served with herbed mash, braised spinach, toasted pine nuts, topped with a seeded mustard cream sauce.

OR

**Eye Fillet** - Served with fondant potatoes, roasted field mushroom, seasonal vegetables and red wine jus

OR

**Fish of the day** - "Market selection of the day"

&

### Desserts

(Optional Extra \$6.50)

A selection of delectable desserts including a choice of Cakes & Gelato.

---

\*Vegetarian dishes are marked with asterisk. BYO bottled wine only, corkage \$2.00 per person. \$20.00 minimum credit card purchase.