



At Moonscape we believe in beautiful food to go with beautiful wine.  
Our Italian inspired menu is full of flavour; classic, simple and fresh. We pride  
ourselves on our extensive range of Tasmanian wines, craft beers and spirits,  
with a lean towards the local.

Eat. Drink. Enjoy

### Snacks & Share Plates

- Burrata** 16  
Whole fresh mozzarella, encasing stracciatella, on a bed of tomato & basil pesto. Served with bread (v, gfo)
- Pâté on Toast** 14  
Pâté served with toasted bread and pickles (gfo)
- Baked Camembert** 15  
Whole melted camembert served with beetroot relish and toasted bread (v, gfo)
- Shoestring Fries** 7  
Salted, with your choice of dipping sauce (ve, gf)
- Rocket Salad** 10  
Fresh rocket, pear, walnuts, La Cantara Blue cheese, balsamic vinegarette (v, veo, gf)

Check with staff about any current Specials

### Larger Plates

- Whipped Ricotta** 13  
Whipped ricotta, warmed honey, pistachio served with toasted bread (v, gfo)  
- **Add Prosciutto + 5**

### Flatbread Pizzas

- Fresh basil, pesto, tomato, mozzarella (v) 15
- Garlic and 4-Cheese – Mozzarella, parmesan, cheddar, blue (v) 15
- Garlic Prawn, dill, spinach, béchamel, mozzarella 17
- Prosciutto, rocket, pesto, garlic, mozzarella, balsamic glaze 18

**Gluten Free Base: + 2.5**

v – vegetarian, ve – vegan, gf – gluten free  
gfo/veo – option available

We cannot list all ingredients so please discuss any allergies or dietary requirements with staff

### Sweets

- Chocolate-Hazelnut Mousse** 14  
Homemade egg-free mousse topped with whipped cream (v, gf)
- Van Diemens Land Gelato** (v) – 10  
ask about our current flavour
- Affogato** 15  
Ice-cream, Espresso and your choice of Liqueur: Frangelico, Baileys, Salted Caramel, Turkish Delight, Coffee Liqueur (v, gf)