

BISTRO & GRILL

★ MOMENTO SIGNATURE DISH

STARTERS

GARLIC BREAD V 10
+ add cheese 3

HOUSE MARINATED OLIVES GF, DF, V 11

CORN RIBS GF, DF+ 14
Paprika butter

CHIPS & AIOLI DF, V 11

LA STELLA BURRATA V 24
Carrot jam, olive oil, baby leaves, charred
sourdough

SPICY POTATO & CABBAGE PAKORA 16
GF, DF, V
Potato, cabbage, green chilli &
mango chutney

★ **CALAMARI** DF, GF 20
Flash fried salt & pepper squid,
szechuan mayo, shallot



MUSHROOM ARANCINI V 22
Whipped ricotta, basil, parmesan

CHILLI & GARLIC PRAWNS DF, GF+ 32
Chilli, garlic, red sauce, parsley,
grilled sourdough

CHARCUTERIE BOARD GF+ 36
Prosciutto, mortadella, salami, brie,
cheddar, olives, quince, grapes, bread
& crackers

SALADS & BOWLS

STEAK BOWL GF, DF+ 32
125g steak, rocket, cherry tomato,
broccolini, feta

HONEY ROASTED VEGETABLES 24
GF, V, DF+, VG+
Ancient grains, spinach, honey mustard
dressing, goat cheese, hazelnut

POKE BOWL V+, DF+, VG+ 28
Edamame, cabbage, brown rice, avocado
wakame salad, wasabi mayo, ponzu, shiso
Choice of: Grilled Chicken GF, DF /
Salmon GF, DF / Tofu GF, DF

CEASAR SALAD DF+, GF+, V+ 24
Cos lettuce, bacon, croutons,
ceasar dressing, parmesan, poched egg

ADD ON

100g Grilled Salmon GF, DF 12

100g Sashimi Salmon GF, DF 12

120g Tofu GF, DF 7

110g Grilled Chicken GF, DF 7

1/2 Avocado VG, GF 4



Mains

LAMB RAGU *GF+, DF+*

Braised lamb ragu, linguini, parmesan, parsley



35

RIGATONI A LA VODKA *V, GF+*

Napolitana sauce, cream, parmesan, vodka, basil

26

BOSCAIOLA *GF+*

Smoked bacon, wild mushroom, schiaffoni pasta, cream, pecorino romano

32

BARRAMUNDI *GF, DF*

Roasted tomato caponata, olives, capers, oliver oil, lemon

38

SALMON *GF, DF*

Braised chickpeas, wilted greens, cream & garlic sauce

38

MUSHROOM RISOTTO *GF, V, DF+, VG+*

Wild mushrooms, parmesan, crème fraiche, chervil

27

THE CLASSICS

★ SCHNITZEL

Chicken breast, crumbed in our signature herbed breadcrumbs, served with chips, salad and choice of sauce

28

100% NOT SCHNITZEL *VG*

Plant based schnitzel, served with chips, salad and choice of sauce

28

MAKE IT PARMIGIANO
NAPOLITANA SAUCE,
HAM & CHEESE **+5**

CRUMBED WAGYU TAJIMA MINUTE STEAK 34

Served with chips and a choice of sauce

★ BEER BATTERED FISH AND CHIPS *DF*

Market fish, house made tartar, lemon

32

FRIED CHICKEN BURGER 🍗

Nashville hot chicken, slaw, pickles, served with chips



25

★ MOMENTO BURGER *GF+*

Brisket patty, American cheese, lettuce, tomato, onion, pickles, mustard, burger sauce, served with chips

27

STEAK SANDWICH *V, GF+*

Rump steak, caramelised onions, provolone cheese, tomato relish, fresh rocket, served with chips

32

ZUCCHINI FRITTER BURGER *V*

Zucchini fritter, lettuce, tomato, aioli chilli relish, served with chips

25

Dry Aged

CRAFTED IN-HOUSE

OUR SIGNATURE DRY-AGING CABINETS,
THESE CUTS ARE AGED TO PERFECTION FOR
UNMATCHED FLAVOUR AND TENDERNESS

OUR SIGNATURE DRY-AGED CUTS

TOMAHAWK approx. 1kg+

T-BONE approx. 1kg+

RIB-EYE approx. 1kg+

Served with

**POTATO BAKE, HONEY ROASTED VEGETABLES
& CHOICE OF TWO SAUCE**

SCOTCH FILLET (priced at 0.20c per gram)

SIRLION (priced at 0.20c per gram)

Served with

CHIPS, SALAD & CHOICE OF SAUCE

OUR RANGE IS SUBJECT TO AVAILABILITY,
PLEASE SPEAK TO STAFF

THE GRILL

All of the dishes below are served with chips,
salad and choice of sauce

180G EYE FILLET *GF, DF* 49

Grass and grain-fed Southern
Prime Australian Beef

220G RUMP *GF, DF* 36

Grassfed Platinum MS2+

250G SIRLOIN *GF, DF* 46

Grassfed Platinum MS2+

300G SCOTCH FILLET *GF, DF* 56

Riverina grain-fed Black Angus MS2+2

HALF DE-BONED CHICKEN *GF, DF* 33

Lilydale free range chicken, brined
with lemon, garlic, fresh herbs

SIDES

GARDEN SALAD *GF, DF* 8
Cos, cherry tomato, onion,
cucumber, lemon dressing

STEAMED VEGETABLES *GF, VG* 8
With olive oil

MAC & CHEESE 12
Baked with bacon bits

ROCKET & PARMESAN SALAD *GF, DF+* 8
Lemon dressing, balsamic

HOUSE MADE SLAW *GF, DF, V* 9

ROASTED POTATOES *GF, DF* 9
Confit garlic, parsley

POTATO BAKE *GF* 12
Garlic, thyme butter

GRILLED BROCCOLINI *GF, DF+* 10
With garlic butter

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MUSHROOM *GF* 3

GRAVY *GF, DF* 3

PEPPERCORN *GF* 3

CHILLI RELISH *GF, DF* 3

MUSTARD SELECTION *GF, DF* 3

AIOLI *GF, DF* 3

SAUCES

Little Ones

FISH AND CHIPS	15
SCHNITZEL & CHIPS	15
NAPOLITANA SPAGHETTI <i>V, DF+</i>	15
CHEESEBURGER & CHIPS	15

DESSERT *Baked In-House*

STICKY DATE PUDDING <i>V</i>	16	APPLE & PEAR CRUMBLE (FOR 2) <i>GF, V</i>	20
Bourbon caramel, vanilla ice cream		Vanilla Ice Cream (please allow 15 minutes)	
CHOCOLATE BROWNIE <i>V</i>	16	SORBET OF THE DAY <i>GF, DF, V</i>	8
Dutch cocoa, vanilla ice cream		Ask our staff for flavour	
TIRAMISU	16	KIDS ICE CREAM	5
Coffee sponge, mascarpone, cocoa		Choice of chocolate, caramel, strawberry & sprinkles	

BOOK YOUR EVENT WITH US!

CELEBRATE BIRTHDAYS, ENGAGEMENTS,
WEDDINGS, BAPTISMS, CORPORATE
EVENTS + MORE!



SCAN FOR INFO AND TO ENQUIRE

V - Vegetarian / VG - Vegan / GF - Gluten Free / DF - Dairy Free / + Dietary Available

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 10% Surcharge applies on all Public Holidays.