

MOO MINN



TIPSY TAPAS SATURDAY

Sessions (2 hours)

12 - 2pm

2.30 - 4.30pm

Sessions from 5pm
held at Uncle Boks

5 - 7pm *

7.30 - 9.30pm *

\$52 per person

5-7 tapas dishes per person

2 hours of unlimited drinks

Cocktail (changes weekly), Beer on tap,
Sangria and Bubbles



TIPSY TAPAS SUNDAY

Sessions (2 hours)

12 - 2pm

2.30 - 4.30pm

5 - 7pm

7.30 - 9.30pm

Sessions @ Uncle Boks & Moominn

\$52 per person

5-7 tapas dishes per person

Enquire
or book inside!

Email us for your own private session



THESE EVENTS ARE PROMOTED AS A FUN WAY TO DINE & DRINK WITHOUT BREAKING THE BANK

MOOMINN STILL EXERCISES RESPONSIBLE SERVICE OF ALCOHOL &

DOES NOT ENCOURAGE EXCESS CONSUMPTION

SCHNITZEL

FRIES & COLESLAW

\$23.95

AUSSIE

Chicken schnitzel w/ our pulled pork, melted cheese & our bbq sauce

SLOVAK

Chicken schnitzel w/ bryndza cheese, onion & bacon

CZECH

Traditional pork & chicken schnitzel

GERMAN

Pork schnitzel w/ creamy mushroom sauce

(GF \$2 extra)

MOOMINN SALAD

Large chicken schnitzel, spinach, apple, tomato, citrus mayo & sweet chilli sauce



WRAPS

FRIES & COLESLAW

\$15 (wrap) / \$21.95

MOOMINN CHICKEN WRAP

Chicken schnitzel, spinach, tomato, onion, Big Moominn & garlic sauce

BOK'S PULLED PORK WRAP

Pulled pork, bacon, parmesan, mozzarella, spinach, tomato, onion, hoisin & Big Moominn sauce

VEGAN CAULI WRAP

Crispy cauliflower, garlic vegan mayo, sweet chilli, spinach, onion & tomato

MENU

SALADS \$17

VEGAN SATAY SALAD

Crispy cauliflower, spinach, apple, tomato, sweet chilli & our satay sauce

VEGO FEAST \$26

- 2 x Feta & spinach spring rolls
- 2 x Brie spring rolls
- 2 x D/f cheese
- Deep fried cauliflower
- Fries & coleslaw

ALMIGHTY FEAST \$27

- 1 x Chicken schnitzel
- 2 x Paprika chicken wings
- 2 x Cheeseburger spring rolls
- Fries & coleslaw

FAMILY FEAST \$85

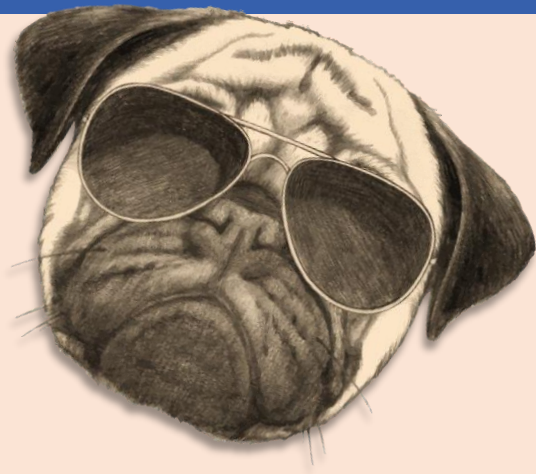
- 4 x Chicken schnitzels
- 4 x Cheeseburger spring rolls
- 4 x Feta & spinach spring rolls
- 4 x Chicken wings
- 4 x D/F cheese
- Large fries & coleslaw

FRIES

FRIES (PLAIN)	9
MOOMINN FRIES Parmesan, parsley & truffle salt	13
VIETNAMESE FRIES (VEGAN) Garlic vegan mayo, sriracha & hoisin, coriander, mint & peanuts (vegan)	14
LOADED PORK FRIES Big Moominn sauce, hoisin, onion & shallot, parmesan & mozzarella	14
SLOVAK BRYNDZA FRIES Bryndza cheese, bacon & onion	14

NIBBLETS

DOUBLE CRUMBED PAPRIKA WINGS (3 PCS)	10
FETA & SPINACH SPRING ROLLS (4 PCS)	13
CHEESEBURGER SPRING ROLLS (4 PCS)	13
BRIE & CRANBERRY SPRING ROLLS (4 PCS)	13
UNCLE BOKS PANCAKES - CRISPY PORK. SHALLOT, APPLE, CITRUS MAYO & HOISIN (3 PCS)	13
DEEP FRIED CHEESE (3 PCS)	12
DEEP FRIED CAULIFLOWER (VEGAN)	14
COLESLAW (VEGAN)	7



VINO MENU

La Gioiosa DOCG	Prosecco	NV	Veneto, Italia	11 / 48.9
★ Jarretts of Orange	Sparkling Brut	NV	Orange, NSW	11 / 48.9
Hunky Dory	Sauvignon Blanc (Organic)	2018	Marlborough, NZ	11 / 48.9
Shaw + Smith	Sauvignon Blanc	2019	Adelaide Hills, SA	14 / 64.9
★ S.C Pannell - FiFi	Fiano	2019	McLaren Vale, SA	14 / 64.9
★ Stadt Krems Lossterrassen	Gruener Veltliner	2018	Kremstal, AT	13 / 59.9
Heathvale 'Witness'	Riesling	2018	Eden Valley, SA	13 / 59.9
RockBare	Riesling	2019	Clare Valley, SA	16 / 69.9
Brangayne	Riesling (Off-Dry)	2018	Orange, NSW	12 / 51.9
Stanton & Killeen	Moscato	2019	Rutherglen, VIC	10 / 42.9
Terra Viva	Pinot Grigio (Organic)	2018	Orange, NSW	13 / 55.9
Montrose	Chardonnay	2015	Orange, NSW	10 / 42.9
★ Frankland Estate	Chardonnay (Organic)	2017	Frankland River, WA	16 / 74.9
★ Yelland + Papps	Rousanne (Unfiltered)	2018	Barossa Valley, SA	24 / 95.9
Le Feu	Rose	2019	Languedoc-Roussillon, FR	10 / 42.9
★ Nick Spencer	Rose	2018	Gundagai, NSW	14 / 64.9
Black Cottage	Pinot Noir	2018	Marlborough, NZ	12 / 53.9
Chain of Fire	Merlot	2016	Central Ranges	10 / 42.9
★ Trediberri	Barbera d'Alba	2018	Piedmont, IT	15 / 72.9
Castilla LaBastida	Rioja	2016	Rioja, ESP	11 / 51.9
Poggio Anima	Nero d'Avola	2018	Terre Siciliane, IT	10 / 42.9
Snake & Herring - Redemption	Shiraz	2016	Great Southern, WA	13 / 64.9
Craggy Range	Syrah	2017	Hawke's Bay, NZ	16 / 72.9
★ Robert Oatley	GSM	2016	McLaren Vale, SA	14 / 61.9
★ Bremerton - Batonnage	Shiraz Malbec	2017	Langhorne Creek, SA	16 / 72.9
★ Snake & Herring – Dirty Boots	Cabernet Sauvignon	2017	Margaret River, WA	12 / 53.9
Argento	Malbec	2018	Mendoza, Argentina	10 / 46.9
Frogmore Creek	Iced Riesling	2017	Tasmania	10 glass
Cookootherama	Botrytis Semillon	2016	Darlington Point	10 glass
Galway Pipe	Tawny	12 y	South Australia	12 glass

COCKTAILS \$18

Grandma's Apple Pie

Fireball Whisky, Absolut Vanilla Vodka, Apple & Pineapple Juice

East Side

Tanqueray Gin, Citrus, Sugar, Cucumber, Mint

The Bohemian

Becherovka, St Germain Elderflower, Pineapple, Citrus, Sugar

Madame Cherry

Vodka, Amaretto, Cranberry, Citrus, Sugar

Miss Lemon's Meringue

Limoncello, Absolut Vanilla Vodka, Citrus, Whites, Sugar

The Penicillin

J.W. Black Scotch, Laphroaig '10yo' Scotch, Ginger, Honey, Citrus

Hubba Bubba

Hayman's Sloe Gin, Pavan Grape Liqueur, Cinnamon, Cranberry, Citrus, Blackcurrant

Rum Forrest Rum

Brulee'd Orange, Ron Santiago De Cuba Añejo Rum, Pedro Ximenez Sherry, Apricot Nectar, Sugar

Toronto

Wild Turkey Rye, Fernet Branca, Angostura Bitters, Sugar

Vieux Carre

VSOP Brandy, Wild Turkey Rye, Vermouth Rosso, Dom Benedictine, Peychaud's & Angostura Bitters

ESPRESSO MARTINI

Classic

Vodka, Kahlua, Sugar & Espresso

Tiramisu

Tequila Reposado, Kahlua, Baileys, Sugar & Espresso

Salted Coconut

Malibu Rum, Kahlua, Salted Coconut Syrup & Espresso

Hazelnut

Frangelico, Vodka, Kahlua, Sugar & Espresso

Irish

Jameson Irish Whiskey, Kahlua, Sugar & Espresso

Jaffa

XO Café Patron, Cointreau, Kahlua, Sugar & Espresso

BEER (ON TAP)

Pilsner Urquell

Czech Republic

9 / 12 (500ML)

Cernovar 'Dark Lager'

Czech Republic

9 / 12 (500ML)

Czech Cut

Half Pilsner & Cernovar Dark

9 / 12 (500ML)

BOTTLE

Asahi

Celia (low gluten, vegan)

9

Hoegaarden (wheat)

Blue moon (wheat)

9

Corona

Coopers (pale ale)

8

Bilpin apple cider

Bakalar (non-alcoholic)

10

James boag's (light)

7