

# VOID

## X+ PIZZETTAS

**TOMATO & BOCCONCINI** \$16  
Tomato passata, arugula, basil pesto, bocconcini  
(DF/NF/V)

**POTATO & BLUE CHEESE** \$16  
Pink eye potato, Fourme d'Ambert, walnut salsa  
(V/NFO)

**TRUFFLE MUSHROOM** \$16  
Truffle mushrooms & pecorino  
(NF/V)

## X+ SNACKS

Salt & pepper roasted cashews  
(GF/DF/V/VE) \$8

Green olives, Parmigiano Reggiano, grissini  
(GFO/NF/V) \$16

Caramelised Onion, Pyengana Cheddar,  
Grain Mustard Brioche  
(NF/V) \$7.5

Leek, potato, brie quiche  
(NF/V) \$15

**SNACK PLATE** \$18  
Guindilla peppers  
Mixed olives  
Stuffed peppadews  
Garlic & Manchego fingers  
(NF/V)

## X+ SWEETS

Seasonal Danish \$7.5  
(NF/V)

Hazelnut, Orange and Pistachio gateau \$7.5  
(GF/DF/V)

Vegan chocolate cake, peanut  
butter caramel \$7.5  
(DF/VE)

Apple tart, almond streusel \$7.5  
(V)

Almond croissant \$7.5  
(V)

Plain croissant \$6  
(V)

**VILLINO COFFEE** \$4.5

Soy milk, almond milk \$0.5

Hot chocolate \$4.5

Chai latte \$4.5

Babycino \$1.5

**ART OF TEA** \$4.5

English Breakfast

Earl Grey

Chamomile

Lemongrass & Ginger

Japanese Sencha

Peppermint Tea

Indian Chai

Rooibos

Nudi Tea

**CAPI SOFTS** \$5

**JUICES** \$5

**KOMBUCHA** \$5

GF - Gluten Free | DF - Dairy Free | NF - Nut Free | V - Vegetarian | VE - Vegan | O - Optional

# BAR

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## COCKTAILS

**X+ MARTINI** \$10  
Gin, vermouth, verjus, lemon verbena, salt

**X+ MANHATTAN** \$10  
Rye, vermouth, bitters, Maraschino

**GARIBALDI** \$10  
Campari, fluffy orange, sugar

**MATHS IS HARD** \$20  
Vodka, tamarillo, grapefruit, verjus, absinthe

**CORN AND SOIL** \$20  
Tequila, corn liqueur, corn and mint cordial, verjus

**SARABEN** \$20  
Ron Zacapa, verjus, pineapple ferment and soda

**SON OF A BEESTING** \$20  
Gin, Lemon, Ginger, Honey

**VULGARIAN** \$22  
Rum blend, apricot liqueur, orgeat, malic acid and absinthe

**VITALE IN THE WEEDS** \$19  
Starward twofold, pineapple ferment, verjus and soda

**LAST HOPE** \$19  
Cognac, Honey dew, lemon, sugar, soda and mint

**RE-INSPIRED** \$19  
Gin, Rhubi Mistelle, fermented lime, verjus

## MOORILLA

2019 Praxis Sparkling Riesling \$10/50

2015 Muse Extra Brut \$15/75

2015 Muse Brut Rosé \$15/75

2021 Stoney Rosé \$13/65

2017 Muse Riesling \$13/65

2019 Muse Pinot Gris \$11/55

2018 Muse Sauvignon Blanc \$11/55

2018 Muse Chardonnay \$13/65

2018 Praxis Pinot Noir \$10/50

2016 Muse Syrah \$18/90

2015 Muse Cabernets \$14/70

## MOO BREW

Brew Tassie Lager 4.3% \$8

Pilsner 5% \$9

Session Ale 3.5% \$8

Single Hop 440ml 4.8% \$10

Pale Ale 4.9% \$9

IPA 6.66% \$10

Dark Ale 5% \$9

Oat Cream Ipa 6.2% \$10

## FOR THE LIGHT HEARTED

Cascade Premium Light 2.4% \$7.5

## WILLIE SMITH'S

Organic Cider 5.4% \$9

## SPIRITS

Visit: [x.mona.net.au/voidspirits](http://x.mona.net.au/voidspirits)



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