

# food for the hungry

## SMALL PLATES

our small plates are meant to entice as a starter or to share at the table. We can also serve your selection as a platter

**CHICKEN WINGS WITH PARMESAN DIP.....105**  
Double-cooked, crispy Chicken Wings, served Mild (BBQ) or Hot

**MAC AND CHEESE BITES.....89**  
Five Cheese Mac-and-Cheese Fritters, lightly fried, served with a Sweet Chilli Jam

**JALAPEÑO CIGARS.....105**  
Phyllo Pastry Cigars filled with Jalapeños, Cheddar Cheese, Sour Cream and Herbs, served with our own Ranch Dressing and Sweet Chilli Jam

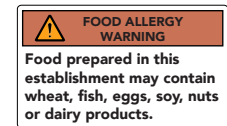
**LOUISIANA CHICKEN TENDERS.....115**  
Tender Buttermilk-marinated Chicken Breast Strips fried to golden perfection, served with Moonshine Hot Sauce Mayo and Ranch Dressing

**HALLOUMI FRIES.....85**  
Fried Halloumi Fingers, served with Chilli Jam and Ranch Dressing

**CAESAR SALAD.....95**  
Crispy Romaine Lettuce, Spears drizzled with a traditional Parmesan Dressing (contains Anchovies) served with Parmesan Shavings, Cherry Tomatoes, Red Onion and Croutons  
Add Pulled Chicken.....**40**  
Add Crispy Bacon.....**40**

**LOADED FRIES.....72**  
Our crispy, delicious Fries loaded with Cheddar, Spring Onion, and Mozzarella  
Add Beef Rib.....**40**  
Add Pork Rib.....**40**  
Add Jalapeños.....**25**  
Add Crispy Bacon.....**40**  
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**ULTIMATE MAC AND CHEESE.....85**  
4-Cheese Macaroni (Cheddar, Mozzarella, Parmesan, and Feta), baked to bubbly perfection in our wood-burning oven



## SLIDERS

three bite-sized sliders in the following flavours

**SOUTHERN FRIED CHICKEN.....105**  
Moonshine Hot Sauce Mayo and Coleslaw

**OG BEEF SMASH.....110**  
Bacon, American Cheese, Pickles and Aioli

**PULLED PORK.....105**  
House BBQ Sauce, and Coleslaw

**THE TRINITY.....115**  
One of each of the above

## BURGERS & SANDWICHES

served with fries

**SPEAKEASY OG SMASH BURGER**  
Served with American Cheese, Pickles, American Mustard, Aioli, and Tomato Relish  
Double (2 X 90g Patties).....**140**  
Triple (3 X 90g Patties).....**175**

**PULLED PORK SANDWICH.....140**  
Fall-apart Pork Belly served with Coleslaw, Cheddar, and House BBQ Sauce on a seeded bun

**MODERNIST (V).....159**  
Homemade Mushroom and Chickpea Burger served with Sundried Tomatoes, and a Balsamic Onion Jam

**SOUTHERN FRIED CHICKEN SANDWICH.....145**  
Golden fried, Buttermilk marinated Chicken Breast dunked in our own Hot Honey with House Ranch and Pickles

**THE CALI.....150**  
Grilled Chicken Breast with Avo, Feta Cheese, and Basil Pesto

**THE PERFECT PREGO SANDWICH.....147**  
Smoked Pork Neck Cutlet with Onion Rings, Cheddar Cheese and our Spicy Homemade Prego Sauce

**BBQ BRISKET SANDWICH.....155**  
Low and Slow Smoked Brisket Slices with Coleslaw, Crispy Onion Rings and BBQ Sauce

## PIZZA

moonshine pizzas are authentic new york style - cheesy with a thin crust

**MARGHERITA.....130**  
Tomato Base, Mozzarella, and fresh Basil

**CHICKEN HAWAIIAN.....155**  
Chicken Mayo, Bacon, Pineapple and Mozzarella

**5 CHEESES.....159**  
Mozzarella, Cheddar, Gorgonzola, Feta, and Parmesan Shavings

**NY PEPPERONI.....152**  
New York Style Pepperoni

**HONOLULU.....147**  
Ham and Pineapple

**JERSEY.....152**  
Salami, Chilli, Olives, Basil, and Honey

**SANTA MONICA.....169**  
Bacon, Avo, and Feta

**CLUB.....155**  
Pulled Chicken, Bacon, Mushroom, and Aioli

**NASHVILLE.....147**  
BBQ Chicken, Smoky Peppers, and House BBQ Sauce

**FORESTER BLANCO (No tomato base).....169**  
Wild Mushrooms, Parmesan Shavings on a base of Sour Cream and Cream Cheese

**AL CAPONE.....147**  
Beef and Pork Rib Meat, with Peppadews and House BBQ Sauce

**BBQ BRISKET .....160**  
Smokey and tender Brisket Burnt Ends with Cheddar, Sweetcorn and lashings of House BBQ Sauce

**BOOTLEGGER BUILD YOUR OWN.....115**  
Start with a Margherita and add your favourite toppings:

Chicken/Pulled Pork/Beef Mince/Bacon/BBQ Brisket/ Pepperoni/Salami/Beef Rib/Pork Rib (each).....**40**

Feta | Cheddar | Parmesan | Mozzarella | Gorgonzola **35**

Garlic | Olives | Chillies | Pineapple | Peppers | Char-grilled Vegetables | Mushrooms.....**30**  
Avo | Wild Mushrooms.....**40**

## Sweet endings

**Chefs dessert of the day R79**  
Please ask your waitron about today's selection

## GRILLS

**FILLET OF BEEF 300g.....270**

**SIRLOIN 350g.....255**

**T-BONE 500g.....185**

**BEEF RIBS 1/2 Rack.....250**  
Full Rack.....**375**

**PORK RIBS 1/2 Rack.....245**  
Full Rack.....**365**

**PORK BELLY.....190**  
Crispy and tender Pork Belly

Our grills are expertly cooked over open flame, either basted in our house BBQ sauce or enhanced with our signature chefs rub

## GRILL SIDES

**GREEK SALAD.....75**  
**COLESLAW.....50**  
**FRIES.....45**  
**ROASTED VEGETABLES.....50**  
A selection of market-fresh Root Vegetables, roasted in our wood-burning oven  
**DIRTY RICE.....45**  
Basmati Rice with Sweetcorn, Mushrooms and a touch of Soy Sauce

## GRILL SAUCES

Compliment your grill with any of the below sauces  
**Mushroom, Cheese, Pepper.....40**

## SEAFOOD

Served with fries or dirty rice

**BEER BATTERED HAKE & CHIPS.....160**  
Fried to golden crispiness and served with Homemade Tartar Sauce

**CHARGRILLED PRAWNS (8).....365**  
Large King prawns, chargrilled and served with Lemon Butter and Peri Peri Sauce

**HAKE & PRAWN PLATTER.....369**  
Large King prawns (4) and grilled or flash fried hake served with dirty rice