



BREAKFAST MENU

All eggs served are free range

Variety of toast

Sour-dough, wholemeal or soy
linseed served with home-made
preserves, honey, ricotta or spreads
\$5.5

Freshly baked pastries

Bircher muesli

With apple, rhubarb compote, greek
style yoghurt, cinammon, toasted
grains & seeds **\$12**

Leg Ham Toastie

With vine ripened tomato &
Provolone cheese **\$12**

Avocado Toast

On sour-dough toast with a poached
egg & baby endive **\$12** add smoked
salmon **\$5**

Omelette

Sauteed portabella mushrooms, baby
spinach and gruyere cheese **\$16**

Haloumi Bruschetta

With fresh tomato on grilled Miche
\$14

Mordeo breakfast

Poached eggs, bacon, chorizo,
tomato, avocado & sour dough toast
\$20

Poached free range eggs

Served with freshly roasted tomato
& sour dough toast **\$13**

SIDES

Bacon **\$4**, Chorizo **\$4**, Smoked
salmon **\$5**, Sautéed spinach **\$4**,
Mushrooms **\$4**, Avocado **\$4**

BEVERAGES

Coffee

Single origin Espresso **\$4**, Single
origin Long black **\$4.2**, Mocha **\$4.2**,
Hot chocolate **\$4.2**, Flat white,
Cappuccino, Latte, Macchiato **\$4**,

Teas

English breakfast, Earl Grey,
Peppermint, Chamomile flowers **\$4**

Herbal teas

Organic green, Masala chai, liquorice
Detox, lemongrass ginger, jasmine
pearl **\$4.2**

Tumeric Tea **\$5**

Mineral water continuous pour **\$4.5**

Daily fresh juices **\$5**



LUNCH DINNER MENU

LIGHT & SHARE

Charcuterie & Conservas

Served with olives, pickled chilli
grissini & focaccia

Pork & Fennel Salami 80grms \$16

Iberico Cebo Jamon 80grms \$24

Scallops in Garlic sauce \$14

Octopus, tomato & red wine \$13

Hummus

With wood-fired flat bread \$12

Grilled Cypriot Haloumi

With tomato jam, lemon,
sour-dough \$15

Crisp Lamb Riblets

With rosemary salt & yoghurt
dressing \$16

Roast Kent Pumpkin

With labneh, caramelised walnuts,
pomegranate molasses & a baby
herb salad \$24

Roast Chicken salad

With radicchio, witlof, crushed wal-
nuts, apple, grapes & mustard seed
dressing \$23

PASTA & RICE

Risotto

Portabello & porcini mushroom
with truffle oil & grana padano \$25

Spinach, Ricotta Tortellini

With a lemon, mint & butter sauce
\$25

Hervey Bay Prawn Linguine

Linguine Pasta with tomato, chilli
& white wine \$30

Spaghetti all'amatriciana

With smoked guanciale, fresh
tomato, sauce chilli & grana
padano \$25

FROM THE GRILL

Eye Fillet Sandwich

With grilled eye fillet, rocket, pear,
provolone & onion jam \$21 add
fries \$3

Crumbed Chicken

With kipfler potato and pickled
vegetable salad, roast chicken jus
and lemon \$28

Red Gum Creek Sirloin

Grass-Fed MSA graded British
breed cattle, char-grilled with
potato galette, truffle butter & red
wine jus \$36

"Market Fish of the Day"

Sourced fresh daily

Mineral water

Continuous pour per person \$4.5

WOOD FIRED PIZZA HAND STRETCHED

Margherita

Tomato, fior di latte mozzarella,
basil, olive oil \$22

Funghi & Truffle

Portabello mushroom, tomato,
fior di latte mozzarella, pecorino &
truffle \$23

Salame Curata

Cured Salami, mushrooms,
tomato, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Broccolini & goats cheese \$14

Fries \$8

Polenta chips, truffle, parmesan
\$10



DINNER MENU

TASTE & SHARE

Charcuterie & Conservas

Served with olives, pickled chilli
grissini & focaccia

Pork & Fennel Salami 80grms \$16

Iberico Cebo Jamon 80grms \$24

Scallops in Garlic sauce \$14

Octopus, tomato & red wine \$13

Wood Fired Bruschetta

With fresh heirloom tomatoes,
stracciatella, basil, vincotta \$16

Yia Yia's Taramasalata

With wood-fired flat bread \$12

Hummus

With wood-fired flat bread \$12

Grilled Cypriot Haloumi

With tomato jam, lemon,
sour-dough \$15

Crisp Lamb Riblets

With rosemary salt & yoghurt
dressing \$16

Salt & Fennel Fried Squid

With aioli & lemon \$16

Chorizo Croquetas

With Manchego, pickled
vegetables, watercress & a
smoked paprika aioli \$19

Roast Kent Pumpkin

With labneh, caramelised walnuts,
pomegranate molasses & a baby
herb salad \$24

MAINS

Risotto

Portabello & porcini mushroom
with truffle oil & grana padano \$25

Spinach, Ricotta Tortellini

With a lemon, mint & butter sauce
\$25

Spaghetti all'amatriciana

With smoked guanciale, fresh
tomato, sauce chilli & grana
padano \$25

Hervey Bay Prawn Linguine

Linguine Pasta with tomato, chilli
& white wine \$30

Crumbed Chicken

With kipfler potato and pickled
vegetable salad, roast chicken jus
and lemon \$28

Pork & Fennel Sausage

Made in house served with braised
duy puy lentils, kale & a rosemary
jus \$29

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus
cattle, roasted in our wood fire
oven served with smoked mash
potato, pickled vegetable & jus \$36

Red Gum Creek Sirloin

Grass-Fed MSA graded British
breed cattle, char-grilled with
potato galette, truffle butter & red
wine jus \$36

Market Fish of the Day MP

Sourced fresh daily

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Crispy chat potato, rosemary \$10

Broccolini & goats cheese \$14

Fries \$8

Polenta chips, truffle, parmesan

\$10

WOOD FIRED PIZZA HAND STRETCHED

Margherita

Tomato, fior di latte mozzarella,
basil, olive oil \$22

Funghi & Truffle

Portabello mushroom, tomato,
fior di latte mozzarella, pecorino &
truffle \$23

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli,
chilli, tomato, mozzarella, \$24

White Anchovy, Zucchini

Zucchini, tomato, basil,
stracciatella, mozzarella, fresh
anchovy \$25

Salame Curata

Cured Salami, mushrooms,
tomato, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

BANQUETS

Trust the Chef

Our signature menu offers a shared
dining experience \$48pp

Ask About Our Banquet & Set Menus for Groups

Our set menu for groups of 6

Group bookings and private events

Please ask about our set menus
for large group bookings & private
events



SHARE PLATES

Marinated olives \$6

Crisp Lamb Riblets

With rosemary salt, yoghurt dressing
\$16

Hummus

With wood-fired flat bread \$12

Polenta Chips

With truffle oil & grana padano \$10

Grilled Cypriot Haloumi

With tomato jam, lemon, sour-dough
\$15

Chefs Selection Shared board \$30

Charcuterie & Conservas

Served with olives, pickled chilli,
grissini & focaccia

Pork & Fennel Salami 80grms \$16

Iberico Cebo Jamon 80grms \$24

Scallops in Garlic sauce \$14

Octopus, tomato & red wine \$13

WOOD FIRED PIZZA HAND ROLLED

Margherita

Tomato, fior di latte mozzarella, basil,
olive oil \$22

Funghi & Truffle

Portabello mushroom, tomato, fior
di latte mozzarella, pecorino & truffle
\$23

Salame Curata

Cured Salami, mushrooms tomato,
fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

Cheese plate

Selection of cheeses
1 piece \$10 2 piece \$18 3 Piece \$24



WINES BY GLASS

Sparkling

The Lone Fig Brut Cuvee, SA	\$8
'12 Bellanda San Fermo Prosecco, Veneto, ITALY	\$11
Pommery Brut Royal Champagne, FRANCE	\$15
G.H. Mumm Cordon Rouge Brut, Champagne, FRANCE	\$15
Pommery Brut Rose Champagne, FRANCE	\$23

White Wine

	glass 150ml	carafe 450ml
'13 The Lone Fig Semillion Sauvignon Blanc, SA	\$8	\$24
'13 Puku Sauvignon Blanc, Martinborough, NZ	\$8	\$24
'12 Howard Park Chardonnay, Margaret River, WA	\$11	\$33
'12 Martin Codax Albarino, Rias Baixas, Spain	\$13	\$39
'13 Borgo Magredo Pinot Grigio, Friuli, Italy	\$10	\$30
'13 Teusner Empress Riesling, Barossa Valley, SA	\$10	\$30
'12 Terres de Saint Louis Rose, Provence, France	\$9	\$27

Red Wine

	150ml	450ml
'13 The Lone Fig Shiraz, SA	\$8	\$24
'13 Quartier Pinot Noir, Mornington Peninsula, VIC	\$10	\$30
'11 Rocca Sangiovese, Rubicone, Italy	\$9	\$27
'12 Dowie Doole Merlot, McLaren Vale, SA	\$10	\$30
'10 Bajoz Crianza Tempranillo, Toro, Spain	\$9.5	\$24
'10 Torbreck "The Steading" GSM, Barossa Valley, SA	\$16	\$48
'12 Flametree Frankland River Shiraz, Margaret River, WA	\$12	\$36

Dessert Wine

'12 Epitome Late Harvest Riesling, Adelaide Hills, SA	\$9.5
'10 Campbells Muscat, VIC	\$9

Sherry

Tio Pepe Palomino Fino, Jerez SPAIN	\$9
Nectar Pedro Ximenez, Jerez SPAIN	\$9

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BEERS ON TAP

White Wolf Pale Lager \$7
Estrella Galicia Lager \$7
Lord Nelson 3 Sheets Pale Ale \$7
Murray's Golden Ale \$7

BEERS BY BOTTLE

James Boags Premium Lager \$8
Little Creatures Pilsner \$8
Lord Nelson Old Admiral Ale \$8
White Rabbit Dark Ale \$8
Cascade Light \$6
Peroni Red \$7
Menabrea Italian Lager \$8

APERITIFS AND DIGESTIVES

Aperol \$7
Campari \$8
Limoncello \$8
Fernet Branca (Amaro) \$9
Amaro Montenegro \$9
Pernod Absinth \$10
Pimms No.1 \$8
Chartreuse Green \$12
Dolin Dry Vermouth \$6
Dolin Blanc Vermouth \$6
Dolin Rouge Vermouth \$6
Antica formula \$7
Lillet Blanc \$8

COCKTAILS

Red Wolf

Campari & Red Vermouth mixed with White Wolf Beer & topped with a Blood Orange Foam.

Our house speciality \$15

Italian Mojito

House made Mojito sorbet of white rum, mint & lime is topped with Prosecco \$16

Cold Drip Old fashioned

Kracken Spiced Rum, cold drip coffee syrup are mixed over ice with a dash of Angostura Bitters & an orange twist \$18

Tiramisu Martini

Fresh espresso shaken with Mozart dry dark chocolate liqueur, vanilla infused Vodka & hazlenut liqueur \$17

Blood Orange Negroni

Our take on the classic Negroni. Plymouth gin, campari & salerno stirred over blood orange ice cube, with blood orange zest \$16

Mordeo Mary

Chilli infused Wyborowa vodka, Mordeo secret mary mix, tomato juice, celery & spice
gls \$15, Jug \$30

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WINES BY BOTTLE

Sparkling

The Lone Fig Brut Cuvee, SA	\$38
De Perriere Dry Rose, FRANCE	\$45
'12 Bellanda San Fermo Prosecco, Veneto, ITALY	\$50
Vilarnau Brut Cava, D.O Penedes, SPAIN	\$65
Pommery Brut Royal Champagne, FRANCE	\$90
G.H. Mumm Cordon Rouge Brut, Champagne, FRANCE	\$90
Pommery Brut Rose Champagne, FRANCE	\$140
Pol Roger Champagne, FRANCE	\$150
'04 Pommery Grand Cru Champagne, FRANCE	\$200
Perrier-Jouet Belle Epoque Champagne FRANCE	\$350

White Wine

Australia & New Zealand

'13 Teusner Empress Riesling, Barossa Valley, SA	\$47
'13 Jim Barry The Lodge Hill Dry Riesling, Eden Valley, SA	\$59
'13 Rymill Gewurztraminer, Coonawarra, SA	\$45
'13 The Lone Fig Semillion Sauvignon Blanc, SA	\$38
'13 Puku Sauvignon Blanc, Martinborough, NZ	\$38
'13 Deviation Road Sauvignon Blanc, Adelaide Hills, SA	\$43
'12 Torbreck Woodcutters RVM, Barossa Valley, SA	\$50
'12 Astrolabe Pinot Gris, Kekerengu Coast, NZ	\$68
'11 Helens Hill Arneis, Yarra Valley, VIC	\$59
'14 Rusden "Christian" Chenin Blanc, Barossa Valley, SA	\$52
'12 Howard Park Chardonnay, Margaret River, WA	\$54
'12 Singlefile Chardonnay, Denmark, WA	\$62
'12 Vasse Felix Chardonnay, Margaret River, WA	\$70
'13 Port Phillip Salasso Rose, Mornington Peninsula, VIC	\$52

Spain & Greece

'12 Martin Codax Albarino, Rias Baixas Spain	\$65
'12 La Miranda de Secastilla Garnacha Blanca, Somotano Spain	\$59
'13 Alpha Estate Malagouzia, Florina Greece	\$47

Italy

'12 Riff Pinot Grigio, Alto Adige	\$43
'13 Borgo Magredo Pinot Grigio, Friuli	\$50
'13 Aghilóia Vermentino, Sardinia	\$44
12 Inama Vin Soave, Veneto	\$62

France

'09 Domaines Schlumberger Riesling, Alsace	\$59
'12 Hubert Brochard Sauvignon Blanc Loire Valley	\$65
'12 Domaine de la Renjarde BLANC, Rhone Valley	\$59
'11 Domaine d'Orfeuilles Vouvray Sec, Loire Valley	\$62
'11 Chateau De Beru Chablis, Burgundy	\$78
'11 Marchand & Burch Chablis, Burgundy	\$80
'12 Terres de Saint Louis Rose, Provence	\$45



WINES BY BOTTLE

Red Wine

Australia & New Zealand

'13 Quartier Pinot Noir, Mornington Peninsula, VIC	\$50
'12 Terra Sancta Estate Pinot Noir Central Otago, NZ	\$80
'09 Merricks Creek Pinot Noir Mornington Peninsula, VIC	\$95
'12 Dowie Doole Merlot, McLaren Vale, SA	\$49
'12 Galli Estate La Famiglia TGM, Heathcote, VIC	\$45
'12 Rusden "Driftsand" GSM, Barossa Valley, SA	\$42
'10 Torbreck "The Steading" GSM Barossa Valley, SA	\$80
11 Xanadu Cabernet Sauvignon, Margaret River, WA	\$45
'12 Rusden "Good Shepherd" Cabernet Malbec, Barossa Valley, SA	\$69
'13 The Lone Fig Shiraz, SA	\$38
'12 Flametree Frankland River Shiraz, Margaret River, WA	\$60
'12 Torbreck "The Struie" Shiraz, Barossa Valley, SA	\$98

Spain

'10 Bajoz Crianza Tempranillo, Toro	\$47
'09 Altos de Tamarón Crianza Tempranillo, Ribera Del Duero	\$55
'11 Finca Rosal Old Vines Monastrell	\$49
'09 Beronia Crianza Tempranillo/Garnacha/Mazuelo, Rioja	\$59

Greece

'08 Lafazanis Nemea Agiorgitiko, Cleones	\$58
'10 Alpha Estate Syrah-Xinomavro, Florina	\$47

Italy

'12 Santa Cristina Sangiovese, Tuscany	\$43
'11 Rocca Sangiovese, Rubicone	\$45
'11 Geografico Senesi Chianti, Tuscany	\$50
'13 Salcheto Chianti, Tuscany	\$50
'13 Sartiu Cannonau, Sardinia	\$66
'12 Burlotta Barbera d'Alba, Piedmont	\$82
'10 Scagliola DaSempere Dolcetto, Piedmont	\$70
'11 Villa Scaminaci Nero d'Avola, Sicily	\$60

France

'10 Gabirel Meffre La Chasse GSM, Rhone Valley	\$50
'11 Domaine de la Renjarde Village Massif D'Uchaux, Rhone Valley	\$59
'11 Chante Cigal Cote Du Rhone Vieilles Vignes Grenache/Ciragnane/Syrah	\$80
'11 La Sanglière Syrah, Côtes De Provence	\$50



Dessert Wine

'10 Bimbadgen Botrytis Semillion, Riverina, NSW	Bottle	\$44
'12 Epitome Late Harvest Riesling, Adelaide Hills, SA		\$47
'10 Campbells Muscat, VIC		\$45

Sherry

Tio Pepe Palomino Fino, Jerez S	Glass	\$9
Nectar Pedro Ximenez, Jerez SPAIN		\$9

Cognac/Brandy

	Glass	
Martell VS	\$8	
Hennessey V.S.O.P.	\$12	
Hennessey X.O.	\$25	
'08 Calvados Domfrontais	\$15	

Vodka

Wyborowa	\$8
Ketel One Citron	\$8
Zubrowka Bison	\$8
Belvedere	\$10
Grey Goose	\$11

Gin

Beefeater	\$8
Tanqueray	\$8
Plymouth Gin	\$9
Plymouth Sloe Gin	\$10
Beefeater Cut 24	\$10
Hendricks	\$10
Martin Millers	\$11
The West Winds Cutlass	\$14

Rum/Cachaca

Havana Blanco	\$8
Havana Anejo Especial	\$8
Appleton 5yo	\$8
Sailor Jerry Spiced Rum	\$8
Goslings Black Seal	\$9
Kracken Dark Rum	\$9
Pyrat XO Reserve	\$10
Ron Zacapa 23yo	\$13
Sagatiba Cachaca	\$9

Tequila

Altos Plata	\$8
Herradura Plata	\$11
Don Julio Blanco	\$11
Don Julio Reposado	\$12
Don Julio Anejo	\$13
Patron XO Cafe	\$10
Vida Mezcal	\$12

American Whiskey

Jack Daniels	\$8
Bulleit	\$9
Makers Mark	\$9
Woodford Reserve	\$12
Rittenhouse Rye	\$11
Hudson Manhattan Rye	\$17

Irish & Canadian Whiskey

Canadian Club	\$8
Jameson	\$9
Bushmills Single Malt 10yo	\$10
Redbreast 12yo	\$15

Blended Scotch

Chivas Regal 12yo	\$9
Monkey Shoulder	\$9
Johnnie Walker Blue Label	\$25

Single Malt Scotch

Glenmorangie 10yo	\$10
Laphroaig 10yo	\$12
Macallan 12yo	\$14
Oban 14yo	\$16
Lagavulin 16yo	\$17
Talisker 25yo	\$65

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