

The Crafty Moa Eatery



@ Bealey Hotel

(gf) Gluten free,
(*gf) Gluten free option,
(v) Vegetarian,
(*ve) Vegan option

Buy the staff a round \$20
They work bloody hard; you
know they deserve it. Buy
them a drink of their
choice at the end of shift.

Crafty Mains

Meatloaf & Mash

“Classic handmade meatloaf with the craftys’ twist”
Stuffed with halloumi & wrapped in our house smoked
bourbon and maple bacon, served with seasonal
vegetables & creamy mash topped with pulled brisket
then it s all smothered in our caramelised onion gravy.

MOA IPA Beer Battered Hoki

Crispy beer battered Hoki, with homemade tartare
With crispy fries & a light salad garnish. *Or*
With roast potatoes & seasonal vegetables

Apple Cider Braised Pork Belly (*gf)

“Tender, juicy and just a little fatty, Mmmmm!”
Served with cider gravy,
With crispy fries & a light salad garnish. *Or*
With roast potatoes & seasonal vegetables

Craftys’ Chicken Schnitz

“Juicy chicken in a crispy coating”
Crispy panko coated chicken breast with your choice of
sauce Red wine jus or Caramelized onion gravy
With crispy fries & a light salad garnish. *Or*
With roast potatoes & seasonal vegetables

The Bealey Burger (*v)

Grilled beef pattie, smoked cheddar, our own bourbon &
maple smoked bacon, fried egg, caramelised onion & aioli
Vegetarian option - “A no meat pattie” & 86 the bacon

Chicken Burger (*ve,)

Peri Peri chicken breast, Swiss cheese, sliced jalapenos &
onion rings
Vegan option - Crumbed fake chicken & fake cheese

Bealey Winter Salad (gf, *v, *ve)

“Perfect for a light meal or something refreshing!”
Leafy greens, baby spinach, radish, green beans, walnuts
& home-made halloumi, drizzled with roasted sesame
dressing & finished with our own bourbon & maple
smoked bacon
Veg/an option - “86” the halloumi, add vegan chorizo

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Crafty Pizzas

We use 12 inch artisan pizza bases prebaked in a wood fired oven for that "as close as we can get to "authentic" Italian classic. They are then smothered in our herbed tomato sauce, topped with mozzarella, your choice of topping and baked.

The Sunday Roast Pizza

Slow cooked lamb, roast vegetables & red onions drizzled with mint jelly sauce

The Meaty Moa Pizza

Tender pieces of our home smoked brisket, maple & bourbon bacon, juicy pork belly & grilled chicken drizzled with caramelised onion & smoky bbq sauce

The Eggs Bennie Pizza

Maple & Bourbon smoked streaky bacon with baby spinach whisked egg and finished with a swirl of hollandaise

Vegan Moa Pizza (v, ve)

Served on a vegan base with herbed tomato sauce topped with vegan cheese, roast vegetables, baby spinach, vegan chorizo sausage & finished with a swirl of sweet chilli sauce

Crafty Desserts

Chocolate Lava Cake

Leo's amazing home made chocolate fondant cake with a flowing center, served with fresh cream, vanilla ice cream & a drizzle of tart berry coulis to cut the richness

Warm Apple Crumble (*df,*gf)

Stewed apples mixed with peach, mango & passionfruit, topped with a toasted almond & cashew crumble finished with vanilla ice cream or pouring cream
Crumble takes 20mins, just to let dinner settle.

Classic Panna Cotta (gf)

Beautiful vanilla bean Panna Cotta soft set and served with creamy vanilla ice cream and fruit compote

Adults' Ice Cream Sundae

Just as you would expect: ice cream, cream, sprinkles & loads of sauce - chocolate, caramel or berry