

MENU

Lunch
Midday – 3pm



ANALOG
MOSMAN

Salad

Crunch Salad Bowl - Cucumber, tomato, capsicum, onion, caper, oregano, buffalo feta, umeboshi, yuzu olive	GF	22
Mixed Leaves Salad Bowl - Mixed leaves, quinoa, crispy sweet potato, radish, yuzu dressing	MGF V	18

Analog Mess

Pesto rice, fried pickled onion, crispy sweet potato, mixed leaves, radish with Roasted angus tenderloin, yukke sauce	MGF	36
Salmon sashimi, ume shoyu	MGF	33
Grilled koji chicken	GF	31
Fried king prawn, panko ebi, teriyaki sauce		36

Mains

Koji Chicken - Marinated chicken thigh in shio koji, quinoa salad, yuzu yoghurt mayo	GF	30
Salmon Miso - Tasmanian salmon miso zuke, ice plants, ponzu radish, shiso		33
Angus Tenderloin Steak - Tenderloin, wasabi pepper sauce, mushrooms, chives	GF	48

Yoshoku

Fish & Chips - Black beer battered king fish with chips & wasabi tartar		26
AFC - Analog Fried Chicken - koji chicken thigh with chips & sweet chilli sauce		28
AFC Burger - Analog Fried Chicken Burger, koji chicken thigh, lettuce, tomato, red onion & chilli aioli		23
Wagyu Cheese Burger - Wagyu patty, cheese, tomato, onion, lettuce, pickled gherkin, wasabi aioli	MGF	26
Kids AFC - Analog Fried Chicken with chips and spicy aioli - Child friendly portion		16
Kids Fish & Chips - Battered king fish & salmon with chips - Child friendly portion		16

Sides/Sandwich

Panini - Prosciutto or ham, duxelles, mozzarella, tomato	MGF	26
Chips with Ao Nori	GF CC	12
Sweet potato chips	GF CC	16
Plain, Rye Sourdough or Gluten Free Farmhouse with olive oil & balsamic		8

Dessert

Vanilla ice cream	GF	9
Matcha ice cream	GF	9
Raspberry sorbet	GF V	9

GF – Gluten Free (Coeliac Friendly) MGF – Can Be Modified Gluten Free CC – Cross Contamination

V – Vegan MV – Can Be Modified Vegan

Merchant fees apply to all card payments
10% Surcharge on Sunday - 15% Surcharge on Public Holidays