

BREAD

Corn and polenta bread served warm w. honeyed carrot salsa + warm <i>Moo Moo</i> jus	3.9 pp
Warm marinated olives + artichokes in preserved lemon	11

COLD ENTREES

OYSTERS - A selection of daily + fresh, regions to be advised (6 / 12)	26 / 42
Natural w. lemon	
Tempura w. wakame salad, tobiko + wasabi aioli	
<i>Moo Moo</i> Bloody Mary shooters	
Beetroot and fried wheat , buffalo yoghurt, pistachio cream, carrot + mandarin	22
Sashimi of Wagyu w. artichoke pesto, pine nuts, fennel jam, sage + fennel pollen	25
Grand Marnier + duck pate accompanied w. pumpkin bread, chorizo, quince + fig	27
Smoked chicken salad w. chipotle, roasted cashews, confit chorizo + red coral lettuce	21

CHARCUTERIE

Moo Moo house prepared charcuterie accompanied w. Branston Pickle, artichokes, onion jam + Spanish peppers

Choose three of the following :		
Jamón Ibérico de Bellota / Wagyu Bresaola / Nduja / Truffle Salami /	for two	39
David Blackmore Wagyu Biltong (exclusive to <i>Moo Moo</i>)	for four	75
Vegetarian option-		(2) 28
Onion jam, Spanish peppers, artichokes, capsicum, Branston Pickle, mushrooms + sourdough		(4) 52

HOT ENTREES

House made fresh soup of the day (waiter will advise)	14
Sea scallops w. beetroot puree, morcilla, potato fondant + jamon crumbs	26
<i>Moo Moo</i> Szechuan glazed Mooloolaba tiger prawns w. fennel angel hair pasta	26
Asparagus w. mozzarella, Quail egg, olive + truffle vinaigrette	24
Pork san choy bau w. lap cheong, water chestnuts, shitake + peanuts	22
Lamb cutlet w. curry oil, yoghurt, lemon + coriander	29

SALADS

	Entree/Main
Roasted vine tomato, Organic Quinoa, goats curd, cumin + raisins	27 / 33
Blackened wagyu beef salad w. honey soy, chilli, cashews, bean shoots + coriander	31 / 34

Please advise your waiter of any special dietary requirements we cannot guarantee that all products are free from nut traces.

Due to QLD health and safety regulations all meals to be consumed on premises.

QLD law prohibits smoking within 4 metres of any entrance or dining area of *Moo Moo*.

MAIN

Rangers Valley short rib w. pineapple + tamarind	39
Lamb rack w. fig salami, kasundi relish, labneh, Organic Quinno + confit shoulder	45
Free range chicken breast w. edamame beans, pea, silken tofu, corn ballontine + wasabi	39

PASTA (All pasta made fresh in house)

Entree/Main

Fazzoletti w. mushrooms, parsley, garlic, truffle + porcini salt	27 / 34
<i>Moo Moo</i> Wagyu lasagne , smoked white sauce + mozzarella	31

SEAFOOD

Daily local reef fish w. romesco, fennel, parsley + figs	Market price
Yellow King fish curry w. prawns, spiced pear chutney + coconut rice	39
King prawn cocktail w. avocado mousse, baby gems, pickled garlic + brandy aioli	37

SIDES choose any 3 side dishes for \$19.5 (excl. prawns)

Truffled parmesan shoestring fries	8
Cauliflower gratin	9
Gai lan w. soy chilli glaze (Chinese broccoli)	8
Spicy tomato + chilli Mooloolaba tiger prawn skillet	17
Roasted baby carrots , cummin + preserve lemon	9
Black truffle whipped mash	8
Wild rocket , balsamic, parmesan + pear salad	11.5
Portobello mushroom w. Queensland goat's fetta	9
Mini iceberg wedge salad, <i>Moo Moo</i> house prosciutto w. walnut + blue cheese dressing	12
Brocolini + snow peas w. chilli + garlic	11
<i>Moo Moo</i> Mac 'n' Cheese w. bacon, goats cheddar + cave aged gruyere	11
Roasted Queensland blue pumpkin , spiced maple + walnuts	8.5
Hand picked green beans w. sambal oelek, coconut cream + eschalot	8.5
Fat chips + chipotle aioli	9
Truss tomatoes w. garlic + sea salt	7
Roasted beetroot w. goats cheese + aged balsamic	9

ORGANIC SIDES

Wagyu fat kipflers , oven roasted w. olives, chorizo + rosemary	10
Seasonal mixed leaf salad w. lemon, verjuice + olive oil	8
Tempura onion rings served w. smokey bbq sauce	7.5
Brussel sprouts w. caramelised onion + speck	9.5

SPECIALTY BEEF

Moo Moo The Wine Bar + Grill prides itself on sourcing the best beef from all regions and pastures around Australia.

**Specialty beef is cooked to your requirements + served w. Moo Moo garnish*

AACO WAGYU / DARLING DOWNS – QLD Goonoo Feedlot

KOBE CUISINE	32-42 Months of age max / grain fed 360+ days	Price
F1 Wagyu Rump	300 Grams marble score 6-9	44
F1 Wagyu Rib Fillet	300 Grams marble score 6-9	65
Amber Ale Minute Steak	200 Grams marble score 6-9	29

**Wagyu is a western term for a collection of Japanese bloodlines = wa (Japan) gyu (cattle)*

DAVID BLACKMORE WAGYU / ALEXANDRA – VIC Marnong Feedlot

100% FULL BLOOD WAGYU	Grain fed 550-650 days marble score 9+	
Flat Iron	200 Grams	45

OBE - CERTIFIED ORGANIC / CHANNEL COUNTRY - SW QLD Free Range

Hereford X Fed on a natural diet of native herbs & grasses	24 Months of age max	
Tenderloin	200 Grams	39

AUSTRALIAN BLACK WAGYU / SE GIPPSLAND - VIC Kalara Feedlot

EXCLUSIVE TO MOO MOO HOSPITALITY GROUP PTY LTD

TAJIMA GENETICS	36 Months of age max / grain fed 600 days	
Sirloin On The Bone	400 Grams	88

Moo Moo IN-HOUSE DRY AGED BLACK ANGUS / GIPPSLAND – VIC Rutherglenn Feedlot

DRY AGED 50 DAYS	30 Months of age max / pasture fed	
Rib Eye On The Bone	400 Grams	72
Sirloin On The Bone	300 Grams	69

**Dry aged beef does not benefit cooking past medium*

STOCKYARD WAGYU / JOHN DARIAN - SE QLD Kerwee Feedlot

Wagyu X marble score 4-5	36 Months of age max / grain fed for 400 + days	
Striploin	300 Grams	49

PRIVATE SELECTION / HIGHLANDS - CENTRAL QLD Cinnabar Feedlot

Charolais X Tender stretched and hand selected	30 Months of age max / grain fed 70 days	
T-Bone	500 Grams	56

CAPE GRIM ALL NATURAL – TAS Roger River Feedlot

CAPE GRIM	36 Months of age max / pasture fed	
Tenderloin	250 Grams	48
Rib Fillet	350 Grams	45

RANGERS VALLEY / GLEN INNES – NSW Rangers Valley Feedlot

RANGERS VALLEY	36-48 Months of age max / grain fed 300 + days	
Sirloin	350 Grams	48
Rump	200 Grams	42
Eye Fillet	300 Grams	66

GREENHAM'S ALL NATURAL - TAS Roger River Feedlot

ALL NATURAL	18 Months of age max / pasture fed	
Rib Eye On The Bone	400 Grams	50

*Please allow 30 minutes minimum due to the quality of our beef + our cooking methods.
Beef weights are approximate + prior to cooking.*

*MOO MOO THE WINE BAR + GRILL is a licensed restaurant of Meat Standards Australia



THE *Moo Moo* SIGNATURE

Spice Rubbed 1KG ANGUS RUMP Roast

100% certified Angus Rump Cap, rubbed w. Chefs' secret spice rub, sealed until smokey on the char grill + oven roasted to your liking.

Carved at the table + served w. wild rocket, parmesan + pear salad, wagyu fat kipfler potatoes w. rosemary + garlic + a trio of chef's sauce selections

"A Carnivores Dining Delight"

Serves Two – 125 Serves Three – 140 Serves Four max – 155

(PLEASE NOTE THIS DISH IS RECOMMENDED **MEDIUM RARE** + WILL TAKE **55 MINUTES** MINIMUM FROM ORDERING)

Cabassi & Rea *VIP* Wagyu, Qld

Moo Moo in association with Cabassi & Rea is proud to offer Australia's most exclusive beef, VIP label wagyu, for your enjoyment.

EXCLUSIVE TO MOO MOO HOSPITALITY GROUP PTY LTD

Supremely Marbled Wagyu 30-36 months of age / grain fed 600+ days

VIP label Rib Fillet 200 grams Market Price

*Be tempted by the pure taste™ of this elite 100% pure wagyu and savour the experience of one of the worlds true delicacies.
[Graded to show equivalence to the famous Japanese A5 standard of marbling and bright pink colour]*

Partnered w. sautéed Japanese vegetables on warm soba noodles,
Served w. condiments of ponzu, wasabi mayonnaise, daikon + pickled ginger

(VIP label rib fillet is subject to availability)

SAUCES & BUTTERS

Tantalising house made Moo Moo sauce selections

3.6 each or choose three for 9

truffle butter	Roquefort butter	garlic butter	café de Paris	
smokey bbq	<i>Moo Moo</i> jus	chilli	tomato + capsicum relish	wild mushroom
béarnaise	horseradish cream	chimichurri	beetroot + orange relish	peppercorn

CONDIMENTS (FOC)

Mustards : Mountain Pepper Hot English Dijon Seeded
Fresh Wasabi or Freshly Grated Horseradish

DESSERT - "GO ON BE A DEVIL"

De-constructed lemon meringue pie , lemon curd, toasted meringue, coconut sable + lemon ice-cream	16
Malt rice pudding w. barley ice cream, nutmeg, confit apple + rice tuille	16
Strawberry parfait w. white chocolate, rose jelly, meringue + cassis	16
<i>Moo Moo</i> hot fudge brownie , dark chocolate w. vanilla ice-cream, hot fudge + honeycomb	16
<i>Moo Moo</i> house made callebaut chocolate block (waiter will advise daily flavour)	16
Chocolate + honeycomb bark w. strawberries	9

CHEESES *(30gm per serve)*

A selection of the worlds finest cheese hand picked for you enjoyment all served w. white figs, quince paste + oat biscuits

QUICKES CHEDDAR DEVON, STH ENGLAND FIRM COW <i>Cheddar w. a pronounced acidity, it reveals a dry yellow raw rind. Firm + slightly crumbly when cut, occasional blue moulding.</i>	14
KINGAROY TRIPLE CREAM BRIE HINTERLANDS, N. QUEENSLAND SOFT COW <i>A rich buttery flavour w. a silky smooth runny texture + mushroomy aroma.</i>	14
DELICE D'FROMI BURGUNDY, FRANCE WHITE MOULD COW <i>Soft ripened triple cream cheese from the Burgundy area, crème fraiche is added during the manufacturing process, w. a creamy flavour it is milky + delicate.</i>	16
CHABICHOU DU POITOU POITOU, FRANCE FIRM MOULD GOAT <i>A dense chalky cheese that melts in your mouth w. a tangy finish, spots of green + blue mould, it has an aromatic flavour.</i>	19
FOURME D'AMBERT AUVERGNE, FRANCE BLUE MOULD COW <i>An earthy aroma w. a bone white finish, a mild flavour + a nutty finish.</i>	16
BLACK TRUFFLE PECORINO SARDINIA, ITALY FIRM SHEEP <i>An artisan style sheeps cheese this pecorino has a unique creamy taste + an earthy aroma w. hints of truffle, veined throughout.</i>	18
BRILLO TUSCANY, ITALY FIRM GOAT <i>A purple crust w. a distinct sweet flavour. An unmissable aroma of wine aged in terracotta 'Brillo' means high + merry.</i>	16
MIDNIGHT MOON CALIFORNIA, USA SOFT GOAT <i>Award winning product from California. Made from 100% pure goat's milk, matured for a min. of 12 months. With a fine condensed texture + slightly sweet aftertaste.</i>	16
OSSAU-IRATY PAYS BASQUE, FRANCE SOFT EWES MILK <i>Ossau-Iraty is creamy + buttery in the mouth w. flavors of nuts, fruits + herbs.</i>	16
<i>Choice Of Three Cheeses @ 30gm</i>	32

COFFEE (Supp. by Grinders)

Espresso / Short Black	4
Doppio - (Double Short Black)	4
Ristretto (Restricted Pour)	4
Long Black	4
Short Macchiato	4
Long Macchiato	4
Affogato	4.6
Flat White	4
Cafe Latte	4
Cappuccino	4
Vienna	4.6
Selection of Mildura Tea	4
Hot Chocolate	4
Liqueur Coffee	11

DESSERT / SWEET WINE BY REGION

AUSTRALIA + NEW ZEALAND			
08 Moorooroo Park 'Dolce Far Niente' Sweet Semillon (375ml.)	Barossa Valley, SA	12.00	49.00
08 Witches Falls Botrytis Sauv Blanc Semillon (375ml.)	Granite Belt, QLD		44.00
07 DeBortoli 'Noble One' Botrytis Semillon (375ml.)	Bilbul, NSW	16.00	58.00
08 Forest Hill 'Noble Riesling' (375ml.)	Great Southern, WA		52.00
09 Vasse Felix 'Cane Cut' Semillon (375ml.)	Margaret River, WA	12.00	54.00
08 Frogmore Creek (375ml.)	Coal River Valley, TAS		60.00
EUROPE			
05 Cantine Pra Recioto di Soave Classico (375ml.)	Veneto, Italy	25.00	125.00
00 Baumards 'Quarts de Chaume' (375ml.)	Loire Valley, France		65.00
07 M.Chapoutier Muscat de Beaumes de Venise (375ml.)	Rhône Valley, France		85.00
05 Château Fayau (375ml.)	Cadillac, France	16.00	65.00
05 Château Fayau (750ml.)	Cadillac, France		130.00
96 Château Guiraud Sauternes (375ml.)	Bordeaux, France		155.00
76 Château Lange Sauternes (750ml.)	Bordeaux, France		400.00
79 Château Suduiraut Sauternes (750ml.)	Bordeaux, France		420.00
99 Château d'Yquem Sauternes (375ml.)	Bordeaux, France		655.00
07 Nigl Gruner Veltliner 'Eiswein' (375ml.)	Kremstal, Austria		115.00
04 Sepp Moser Chardonnay Trockenbeerenauslese (375ml.)	Kremstal, Austria		130.00
05 The Royal Tokaji Wine Company 'Blue Label' (250ml.)	Tokaji, Hungary	28.00	75.00
93 The Royal Tokaji Wine Company 'Pure Essencia' (500ml.)	Tokaji, Hungary		990.00
CANADA			
08 Inniskillin Sparkling Riesling Icewine (375ml.)	Niagra, Peninsula		185.00
06 Inniskillin 'Vidal' Oak aged Icewine (375ml.)	Niagra, Peninsula		185.00
07 Inniskillin Cabernet Franc Icewine (375ml.)	Niagra, Peninsula		199.00