

BREAD

House **bread** w. *Moo Moo* jus + honeyed carrot salsa 3.9 pp

COLD ENTREES

OYSTERS - A selection of daily + fresh, regions to be advised 20.5 / 39

Natural w. lemon + chardonnay vinegar

Tempura w. wakami salad

Moo Moo Bloody Mary shooters

Kilpatrick

Oscetra caviar (30g) 195

Apple and shallot salad w. chervil creme fraiche + brioche crisps

Moo Moo new style beef **sashimi** - seared thinly sliced wagyu beef garnished w. fresh ginger + chives, served w. a citrus sesame dressing 23

Plate of *Moo Moo* **charcuterie** served w. caperberries, balsamic pickled onions, Spanish peppers + fennel grissini 28 / 52

Crisp **Zucchini flowers** and grilled figs on romesco sauce w. ruby chard + Joseph extra virgin olive oil. 18

Grand Marnier **duck pate** + Jamon iberico + air dried chorizo, w. toasted brioche + quince paste 22

Tian of roma **tomato** + imported Italian buffalo mozzarella w. fresh basil + 25 yr old aged balsamic 29

Peppered carpaccio of **beef** tenderloin w. pickled mushrooms, wild rocket, tomato + onion salsa 22

Fried gnocco + goats curd dumplings topped w. shaved prosciutto, fresh basil + truffle pecorino. 22

HOT ENTREES

Moreton Bay bugs + **pork belly** w. capsicum + apple jam 24

House made **soup** of the day (waiter will advise) 14

Peking duck rolled in brik pastry on salad of cucumber, spring onion + snowpea tendrils w. hoisin paint 23

Moo Moo honey + szechuan glazed Mooloolaba black tiger **prawns** served over angel hair pasta tossed in a rich fennel cream 25

Seared Hervey Bay **scallops** presented w. crispy chorizo, pumpkin puree, chive oil + sherry jus 23

Crispy soft shell **crab** served on a thai herb salad, w. betal leaves, ponzu mayonnaise dip + fresh lime 24

SALADS

entree/main

QLD **Goat's cheese**, hazlenuts & baby beetroot salad 18.5

'**The Wedge**' - traditional crisp iceberg, *Moo Moo* house prosciutto + toasted walnuts w. blue cheese cream dressing 16.5

Rare roast beef salad - dijon mayonnaise, truss cherry tomatoes + pickled onions 18 / 34

Crispy **chicken salad** w. peas, wasabi, tendrils, sesame + egg noodle 21 / 32

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

Moo Moo twice cooked duck served w. confit potatoes + sauteed snake beans, finished w. cinnamon + orange jus	37
Saltbush SA lamb loin on rosemary semolina gnocchi w. sauteed artichokes, pancetta, caramelised onion + oven dried cherry tomato, finished with confit garlic jus	39
Roast loin of kangaroo served w. smoked chestnut puree, pumpkin fondant, buttered calvo nero, warm horseradish + mustard dressing	38
Chermoula BBQ organic Bendele chicken breast + confit leg w. lyonnaise salad	34
Byron Bay Berkshire pork fillet , minted peas, caramalised eshallots w. cranberry jus	35

PASTA

	entree/main
Hand rolled potato gnocchi w. fennel, celery root + roasted lobster in a light white wine + herb sauce	23 / 34
Mouth numbing, hot + spicy <i>Moo Moo</i> wagyu cannelloni w. spicy tomato sauce, shaved reggiano + baby basil	23 / 31
House made Tagliatelle , beurre noisette, sage, pine nuts + porcini mushrooms	21 / 33

SEAFOOD

Daily line caught fish from the grill w. lemon, cornichon salad + sauce gribiche	Market Price
Fresh seafood of the day - waiter will advise	Market Price
Chargrilled Western Australia scampi w. chilli oil + oregano	Market Price

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

Truffled parmesan shoe string fries	8
Cauliflower gratin	9
Gai lan w. soy glaze (Japanese greens)	8
Spicy tomato + chilli black tiger prawns	17
Honey glazed baby carrots	11
Roasted garlic + parmesan whipped mash	8
<i>Moo Moo</i> wild rocket , balsamic, parmesan + pear salad	11.5
Portabello mushroom w. Queensland goats fetta	9
Mini iceberg wedge salad, <i>Moo Moo</i> house prosciutto w. walnut + blue cheese dressing	8.5
Peas + beans w. QLD goat's cheese + mint	8.5
Roasted pumpkin tossed in maple caramel + asian spices	8.5
Hand picked beans w. garlic, eshallots, sambal olek + coconut cream	8.5
Truss tomatoes w. garlic + basil	7
Broccolini , snow peas w. garlic + chilli	11

ORGANIC SIDES

Brussel sprouts w. caramelised onion + crisp bacon	9.5
Wagyu fat kipflers , oven roasted w. rosemary + garlic	10
Tempura onion rings served w. smokey bbq sauce	7.5
Seasonal mixed garden salad	8

SPECIALTY BEEF

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

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

**All wagyu beef accompanied by ponzu dipping sauce*

AACO Wagyu DARLING DOWNS – QLD

KOBE CUISINE	32-42 Months of age max / grain fed 360+ days	Price
F1 Wagyu sirloin	250 Grams marble score 6-9	54
F1 Wagyu rump	300 Grams marble score 6-9	44
F1 Wagyu rib fillet	300 Grams marble score 6-9	65
Wagyu minute steak	200 Grams marble score 6-9	29

PRIVATE SELECTION / HIGHLANDS - CENTRAL QLD

Hereford X Angus | Tender stretched and hand selected | 30 Months of age max / grain fed 70 days

Rib eye on the bone	400 Grams	44
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DAVID BLACKMORE Wagyu / ALEXANDRA - VIC

45

Blackmore's Chuck Rib Fillet 100% full blood Wagyu | Grain fed 500-600 days | Marble score 9+ | 200g

Moo Moo IN-HOUSE DRY AGED BLACK ANGUS, GIPPSLAND – VIC

Dry aged beef does not benefit cooking past medium

DRY AGED 50 DAYS	30 Months of age max / pasture fed	
Rib eye on the bone	400 Grams	69
T-Bone	300 Grams	62

GREENHAMS - ALL NATURAL - TAS

FREE RANGE	18 Months of age max / Pasture fed	
Rib eye on the bone	400 Grams	50
Tenderloin on the bone	250 Grams	39.5

CAPE GRIM ALL NATURAL BEEF – TAS

CAPE GRIM	36 Months of age max / pasture fed	
Tenderloin	250 Grams	48
Rump	350 Grams	39

RANGERS VALLEY, GLENN INNES – NSW

RANGERS VALLEY	36-48 Months of age max / grain fed 300 + days	
Sirloin	350 Grams	49

PLEASE ALLOW 30 MINUTES MINIMUM DUE TO THE QUALITY OF OUR BEEF + OUR COOK 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 Wagyu RUMP Roast

1kg Wagyu 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 – 115

Serves Three – 130

Serves Four max – 145

(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 QLD

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

Tantalising house made *Moo Moo* sauce selections

3.6 each or choose three for 9.5

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

CHEESES (30gm per serve)

A selection of the worlds finest cheese hand picked for you enjoyment all served w. white figs, pear paste + house made lavoche

MIDNIGHT MOON CALIFORNIA, USA GOAT'S CHEESE	16
<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>	
QUICKES CHEDDAR DEVON, STH ENGLAND FIRM COW	14
<i>Cheddar w. a pronounced acidity, it reveals a dry yellow raw rind. Firm + slightly crumbly when cut, occasional blue moulding.</i>	
KINGAROY TRIPLE CREAM BRIE HINTERLANDS, N. QUEENSLAND SOFT COW	14
<i>A rich buttery flavour w. a silky smooth runny texture + mushroomy aroma.</i>	
DELICE D'FROMI BURGUNDY, FRANCE WHITE MOULD COW	16
<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>	
CHABICHOU DU POITOU POITOU, FRANCE FIRM MOULD GOAT	19
<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>	
FOURME D'AMBERT AUVERGNE, FRANCE BLUE MOULD COW	16
<i>An earthy aroma w. a bone white finish, a mild flavour + a nutty finish.</i>	
BLACK TRUFFLE PECORINO SARDINIA, ITALY FIRM SHEEP	18
<i>An artisan style sheeps cheese this pecorino has a unique creamy taste & an earthy aroma w. hints of truffle, veined throughout.</i>	
BRILLO TUSCANY, ITALY FIRM GOAT	16
<i>A purple crust w. a distinct sweet flavour. An unmissable aroma of wine aged in terracotta 'Brillo' means high + merry.</i>	
ASIAGO D'ALLEVO VENETO, ITALY HARD COW	16
<i>Light beige in colour w. an engaging aroma, known as mountain cheese has a grainy flavour.</i>	
CHOICE OF THREE CHEESES @ 30gm	32

COFFEE

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 Lipton Tea	4
Hot Chocolate	4
Liqueur Coffee	11

DESSERT - "GO ON BE A DEVIL"

Peanut semi freddo w. chocolate salt, caramello, peanut brittle + strawberry jelly	14
Hot passionfruit + marshmallow soufflé w. blood orange sauce pot + burnt caramel ice-cream	17
<i>Moo Moo chocolate variations</i> - a wicked selection of cinnamon doughnut on chocolate sauce, chocolate chai latte + dark chocolate & Tia Maria ice-cream	16
Hot fudge sundae 'Moo Moo' style - rich chocolate brownie topped w. vanilla bean ice cream, lashed w. hot fudge + finished w. house made crunchy honeycomb	16
Banana + pecan strudel w. rum + english toffee sauce accompanied by toasted coconut ice-cream	15
Gourmet sharing plate of <i>Moo Moo ice-Cream</i> + sorbet	18.5
QLD strawberry + rhubarb pavlova - crispy meringue atop whipped rhubarb cream, wrapped in fresh strawberries w. vanilla balsamic	15
<i>Moo Moo</i> homemade chocolate block (waiter will advise the daily flavour)	12
Sweets + treats plate	8
Chocolate honeycomb bark	8

DESSERT / SWEET WINE

		per glass	bottle
07 DeBortoli 'Noble One' Botrytis Semillon (60ml/375ml.)	Bilbul NSW	12.5	58
09 Vasse Felix 'Cane Cut' Semillon (60ml/375ml.)	Margaret River WA	10.5	49
08 Yalumba 'Hand Picked' Botrytis Viognier (375ml.)	Wrattonbully, SA		49
08 Joseph 'La Magia' Botrytis Riesling Traminer (375ml.)	Virginia, SA		62
08 Peter Lehmann Botrytis Semillon (60ml/375ml.)	Barossa, SA	9	39.5
05 Cloudy Bay 'Late Harvest' Riesling (60ml/375ml.)	Marlborough NZ	12.5	58
05 Chateau Fayau 'Sauternes' Style (60ml/375ml.)	Cadillac, France	11	48
99 Chateau D'yquem 'Sauternes' (375ml)	Barsac, France		595
08 Moorooroo Park 'Dolce Far Niente' late harvest semillon	Barossa, SA	10.5	49

ALL VINTAGES SUBJECT TO CHANGE AND AVAILABILITY
MOO MOO THE WINE BAR + GRILL PRACTICES THE SAFE SERVICE OF ALCOHOL