



Moo Moo
THE WINE BAR + GRILL

MAIN MENU

YOUR HOSTS
STEVEN & AUTUMN ADAMS

EXECUTIVE CHEF
DAMIEN DAVIDSON-KELLY



MAIN

Lamb and rosemary sausages w. creamed potato mash, sauteed bacon and cabbage finished w. pea puree and sauce lyonnaise

24.50

Rosemary infused **Lamb** backstrap served on pomme lyonnaise w. steamed greens tossed in a roasted garlic and thyme butter, confit cherry tomatoes and pan juices

32.00

Pan fried loin of **Kangaroo** accompanied by a crisp risotto and sage cake, finished w. asparagus, rosella chutney and crisp pancetta

31.00

Pan seared fresh **Fish** of the day (*waiter will advise*)

34.50

Twice cooked **Duck** accompanied w. almond green beans, duck fat sauteed kipflers, quince jam and drizzled with duck jus

29.50

Pan-roasted **Spatchcock** marinated in peri-peri seasoning on sauteed duck fat kipflers and spicy ratatouille on a red wine and port reduction

27.50

Oven-roasted breast of **Chicken** stuffed w. brie, macadamia nut and pancetta farce, served w. roast root baby vegetables and a cardamon and eschallot cream

28.50

Char-grilled **Vegetable** tarte tatin atop a salad of soba noodles, tomato concasse and capsicum tossed w. a herb vinaigrette

24.50

Sweet Bangalow **Pork** chop served w. a roast corn and chive potato cake, steamed asparagus and onion jam finished w. pan juices

30.50

Sides

Chips w. aioli	6.00	Rocket and Parmesan Salad	11.50
Caesar salad	9.50	Seasonal vegetables	7.50
Creamed mash	6.00	Greek salad	9.50
Garlic & Parmesan mash	7.50	Garden salad	8.50
Tempura Onion Rings	7.50	Duck Fat Sauteed Kipflers	7.50
Two Fried Eggs	2.50	Fried Bacon	6.50

(All side salads may be served as a main add - 5.00)

House **Bread** served warm w. moo moo jus, tomato salsa and butter
3.60 per person





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Broadbeach on the Park
2685 Gold Coast Highway Broadbeach
Phone: (07) 5539 9952
Fax: (07) 5539 9953
Web: www.moomoorestaurant.com

