Bread 3.9 pp
Moo Moo Stone Baked Bread w. Tomato and Onion Salsa + Warm Moo Moo Jus

Oysters
+ Natural w. Champagne + Shallot Mignonette ........................................... GF 24 / 39
+ Bloody Mary Oyster Shooters .............................................................. 30 / 48
+ Double Smoked Bacon Kiliparick Moo Stylo ...................................... 26 / 42
+ Tempura w. Umeshi, Ponzu + Jalapeno ........................................... 28 / 44

Cold entree
Moo Moo “The Wedge” Iceberg Salad, Carrot, Pickles, Radish + Wasabi Dressing ........................................... GF 26

Hiramasa Kingfish Crudo,
Coconut, Cucumber, Jalapeno, Capers + Lime Gel ....................................... GF 26

Pasture Fed Carpaccio,
Buffalo Fetta, Cress, Tomato + Espelette Dressing ..................................... GF 25

Charcuterie
Jamon Carrasco Iberico Bellota Paletella + Manchego w. Chicory + Vinotto . . . 28
Rangers Valley Black Market Angus Bresaola w. Stevens Pickle, Cheddar + Watercress ........................................... 24
De Paima Slow Fermented Pork Interio Salame w. Pickled Fennel + Mustard fruits ........................................... 21
Accompanied w. Grissini + Ciabatta. GF Available upon request.
Selection of all three Charcuterie 26 pp

Sides 9 each or 3 for 24
Young Carrots, Garlic Butter + Dill Pollen Portabello Mushrooms, Butter, Port + Garlic GF Beef Steak Tomatoes, Marjoram + Green Onion Dressing
Mac and Cheese Scammorza + Cauliflower

Speciality steaks
Moo Moo The Wine Bar + Grill prides itself on sourcing the best beef from all regions + pastures around Australia. Specialty beef is cooked over coal + wood on our series 600 charbroiler served w. Moo Moo Garnish + Mustards. Wagyu is a western term for a collection of Japanese bloodlines = wa (Japan) gyu (cattle).

Moo Moo Selected Beef / Pasture Raised + Grain Finished / 18-36 MONTHS OF AGE
Tenderloin 200 grams 44
Rib Eye 300 grams 58
Rib Bone On (np rib) 400 grams 52
THOUSAND GUINEAS SHORTHORN / LIVERPOOL PLAINS, NSW / CAROONA FEEDLOT GRAIN FED 150 DAYS / 22 MONTHS OF AGE 1 M.S.A
Short Rib MB 2+ (H) Moo Moo Chinese BBQ Sauce 500 grams 39
OAKLEY ANGUS RESERVE / TEXAS, WAHLALLA / 100% BLACK ANGUS / GRAIN FED 180 DAYS / 24-36 MONTHS OF AGE 1 M.S.A
Petite Sirloin MB 3-4+ (H) 200 grams 39
Rib/Scotch Fillet MB 3+ (H) 300 grams 55
New York Thick Cut Striploin MB 3+ (H) 400 grams 62
RANGERS VALLEY BLACK ANGUS / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT GRAIN FED 350 DAYS / 36 MONTHS OF AGE 1 M.S.A
T-Bone Black Angus MB 3-5+ (H) 500 grams 62
Tomahawk (H) Market Price

Hot entree
Grilled Split Leader Prawns w. Romesco, Gochugaru Chilli + Garlic Butter ............. GF 26
Hervey Bay ½ Shell Scallops w. Butiflora Negra, Green Pea + Guacalize ............... 24
WA Scampi Tails, Truffle Butter, Pear Gel + Chicory ........................................... GF 25
Calamari Fritti, Sauce Tartare, Miso, Frisse + Lemon ....................................... GF 23
Daily Fresh House Made Soup (water to advise) ........................................... 15

Main
Organic Pork Belly, Shallot + Pancetta Farce, Smoked Crackle, Pear + Cider Sauce ... 36
Free Range Chicken Breast, Herbloom Carrots, Chicory, Labne, Corn + Nduja Dressing ........................................... 38
Beef Tasting Plate (Chefs selection daily) .......................................................... GF Market Price
Wagyu Brislet Salad, Pork Crackle, Salad Greens, Fine Herbs, Palm Sugar + Friesling Vinaigrette ........................................... 32
Black Angus Beef Burger, (lunch only) Milk Bun, OLT, Dill Pickle + Moo Moo Sauce ..... 22
Moo Moo Beef Tenderloin Melt w. Forest Mushrooms + Gratinated Cheddar .......... 49

Pasta
Handcut Ribbon Pasta, Wagyu Pojetti, Ragu Bolognese + Reggianno .................. 36
Gnocchi of Buffalo Ricotta w. Wild Mushrooms, Tarragon + Stracciatiella .......... 36

Seafood
Moo Moo WA Rock Lobster, Bangbang Style Sauce, Green Onions + Preserved Lime ........................................... Market Price
Market Fish, Tarragon and Truffle Gnocchi, Broadbeans + Asparagus ............. 42

Shared mains
Rangers Valley Black Angus Tomahawk .......................................................... Market Price
Wagyu Brislet, MB 6-600 “Cheese Steak”, Fromage de Racelette + Blackened Onions ........................................... (max 2 persons) GF 89
Slow Cooked Lamb Shoulder, Confit garlic + Charred Shallots ......................... (max 2 persons) GF 72

The Signature
Spice rubbed 1kg Wagyu Rump Cap Roast
100% certified Jacks Creek Wagyu Rump Cap, rubbed w. Chefs’ Secret Spice Rub, sealed until smoky on the charg grill + oven roasted to your liking. Carved at the table served w. Wagyu Fat Fried New Season Potatoes, Wild Rocket + Buffalo Ricotta Salad w. Fig Vincotto + a trio of chef’s sauce selections.
Serves two - 145          Serves three - 165          Serves four - 175

Sauces
3.6 ea or three for 9.0
Chimmichurri, Bemeasce, Moo Moo Jus, Hot Chilli Tomato, Pico De Gallo, Peppercorn, Spicy BBQ, Forest Mushroom

2GR FULLBLOOD / CENTRAL WESTERN SLOPES, NSW / TJIMBA, ITOKAZUKA, KIKUMIDOI / GRAIN FED 400 DAYS / 30-36 MONTHS OF AGE
Fullblood Wagyu Rump Cap MB 9+ (H) 250 grams 95
Fullblood Wagyu Rostibit MB 7+ (H) 300 grams 58

JACKS CREEK WAGYU / LIVERPOOL PLAINS, NSW / GRAIN FED 400 DAYS / 36-42 MONTHS OF AGE
F1 Wagyu Rump Cap MB 6-7+ (H) 300 grams 64
F1 Wagyu Rostibit MB 6-7+ (H) 300 grams 48
F1 Wagyu Minwite Steak, Truffle Peas + Cider Vinaigrette 250 grams 35

AACO KOBE CUISINE / DARLING DOWNS, QLD / GOONOO FEEDLOT GRAIN FED 360 DAYS / 32-42 MONTHS OF AGE
F1 Wagyu Flat Iron MB 7-9+ (H) 200 grams 72
F1 Rib / Scotch Fillet MB 7+ (H) 350 grams 88
F1 Wagyu Striploin MB 8+ (H) 300 grams 89

MOO MOO IN-HOUSE DRY AGED BLACK ANGUS / ALL NATURAL PASTURE FED / O’CONNOR FAMILY TRADITIONAL ANGUS MARBLED / GIPPSLAND VICTORIA (DRIY AGED 60 DAYS) 18-20 MONTHS OF AGE

Family owned, prime mature “Japanese Ox” style cattle raised on Clover and Rye Grass pastures, from some of Australia’s highest rainfall country. Butchered inhouse.
Rib Eye On Bone MB 2-4 400 grams 69
Striploin On Bone MB 2-4 400 grams 58

Dry aged beef does not benefit cooking past medium rare

V- VEGETARIAN  GF- GLUTEN FREE  H- HALAL

Please also allow 30 minutes minimum due to the quality of our beef + our cooking methods. Beef heights are approximate + prior to squeezing. 15% public holiday surcharge applies in all capped public holidays + evenings. Please advise Aussie of any special dietary requirements. We cannot guarantee that all products are free from nut traces. See our FAQs + safety regulations all meals are not to be consumed during food safety program. All meals are served sharably within a notice of any distance or dining areas of this menu. This is the menu ban and grill is a licensed restaurant of Meat Standards Australia. 2014 MOO MOO RESTAURANT GROUP PTY LTD LICENCED VENUE. ALL RIGHTS RESERVED. MOO MOO, THE MOO MOO LOGO, THE BULLS HEAD, TRADEMARK AND ALL IMAGERY ARE PROPERTY OF MOO MOO RESTAURANT GROUP PTY LTD.