

Bread 5 pp

Moo Moo Stone Baked Bread w. Tomato + Olive Pico De Gallo + Moo Moo Jus

Oysters

- + Natural w. Champagne + Shallot MignonetteGF 32 / 52
- + Bloody Mary Oyster Shooters33 / 53
- + Double Smoked Bacon Kilpatrick Moo Moo Style33 / 53
- + Tempura w. White Soy, Ginger + Shallot33 / 53

Cold entreeé

- Pasture Fed Beef Carpaccio**, Cress, Capers, Tomato, Reggiano + Lemon Vinaigrette . .GF 28
- Byron Bay Burrata**, Figs, Truffled Honey, Truffle + Olive OilV 28
- QLD Blue Swimmer Crab**,
Miso Cream, Pickled Onions, Fennel, Furikake + Puffed Crisp. 29

Charcuterie

- Jamon Carrasco Iberico Bellota Paletilla, Pedro Ximenez + Melon29
- Free Range Duck Salami, Pickled Fennel + Mustard Fruits.27
- Prosciutto Culatta di Busseto, Candied Walnuts, Figs + 10yo Balsamic Vinegar27
- Wagyu Bresaola, Watercress, English Cheddar + Steve’s Pickle27
- Accompanied w. Bread + Grissini. GF available upon request.**

Sides 12 each or 3 for 33

- Heirloom Beef Steak Tomatoes**, Pickled Onions, Green Onion + Dashi Dressing GF
- Leaf Salad**, Buffalo Ricotta, Pear, Pecan + Vincotto GF
- Shredded Cabbages**, Parmesan Mayonnaise + Horseradish GF
- Wagyu Fat Fried New Season Potatoes**, Thyme + Rosemary GF
- Roasted Creamed Potatoes**, Cafe De Paris Butter
- Skin on Fries**, Truffle Salt + Parmesan GF
- Young Carrots**, Miso Bearnaise GF
- Sauteed Forest Mushrooms**, Garlic + Vincotto GF
- Sauteed Greens**, Garlic + Chilli Beurre Monte GF
- Tempura Onion Rings** + Stilton Mayonnaise
- Mac & Cheese**, Stracciatella, Speck + Pangrattato



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 charbroiler served w. Moo Moo Garnish + Mustards. Wagyu is a western term for a collection of Japanese bloodlines = wa (Japan) gyu (cattle). Please allow 30 minutes minimum due to the quality of our beef and our cooking methods.

WESTHOLME WAGYU BY AACO / CENTRAL QUEENSLAND / HIRASHIGE, ITOMORITAKA, TAJIMA		
GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE		
F1 Wagyu Flat Iron MB 7-9+ (H)	200 grams	88
Purebred Wagyu A11 Striploin MB 11+ (H)	280 grams	138
SANCHOKU WAGYU / CENTRAL QUEENSLAND / TAJIMA, MICHIFUKU		
350 DAYS GRAIN FED / 36 MONTHS OF AGE		
F1 Wagyu Striploin MB 5+ (H)	250 grams	68
F1 Wagyu Tenderloin MB6-7+ (H)	250 grams	92
F1 Wagyu Rump Cap MB 6-7+ (H)	280 grams	79
RANGERS VALLEY WX / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT		
GRAIN FED 360 DAYS / 36 MONTHS OF AGE		
F1 Wagyu Rostbiff MB 6+ (H)	300 grams	59
KING RIVER WAGYU / NORTHERN QUEENSLAND / TAJIMA / LOTUS CREEK FEEDLOT		
365 DAYS GRAIN FED / 36 MONTHS OF AGE		
F4 Wagyu Rib/Scotch Fillet MB 8-9+ (H)	280 grams	110
KYUSHU SATSUMA JAPANESE BLACK WAGYU / KAGOSHIMA, MIYAZAKI JAPAN		
650 DAYS GRAIN FED / 48 MONTHS OF AGE		
Wagyu Centre Cut Striploin (A5) MB 12+	150 grams	128

Hot entreeé

- Grilled Wild Caught Mooloolaba Prawns**,
w. 5 Chillies Garlic ButterGF 29
- Bang Bang Duck**,
w. Shimeji, Cucumber, Garlic Shoots, Chilli Shredded Salad + Bang Bang Dressing 28
- Hervey Bay ½ Shell Scallops**, w. Morcilla, Roast Tomato + Chicory GF 29
- Veal Marrow Bone**, w. Roasted Onions + Brioche 27
- Calamari Fritti**, w. Jalapeño, Sorrel + Lemon MayonnaiseGF 28
- Kyushu Satsuma Japanese Wagyu MB 12+, (cooked tableside)**
w. Miso Bearnaise, Yuzu Gel + Charred ShallotGF 42

Main

- Organic Pork Belly**, w. Quince, Chicory + LentilsGF 44
- Patagonian Toothfish**, w. Kipfler Potatoes, Crème Fraiche Sauce + Charred LeekGF 63
- Risotto of Carnaroli**, Black Truffle, Stracciatella, 24 Mth ReggianoV 42
- Moreton Bay Bug**, w. Gnocchi, Tarragon Beurre Monte, Shimeji + Tomato 51
- ½ Free Range Chicken Scaloppine** w. Cafe De Paris Butter, Fresh Peas + Pancetta 42
- Beef Tasting Plate** (Chefs selection daily) Market Price
- Rangers Valley WX Wagyu Brisket**, MB 6+ 600g “Cheese Steak”,
Fromage de Racelette + Blackened Onions (max 2 persons) GF 105

The Moo Moo® Signature

Spice Rubbed 1kg Wagyu Rump Cap Roast (Please allow 55 minutes)

Sanchoku MB 6-7+ 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. Wagyu Fat Fried New Season Potatoes + Leaf Salad w. Buffalo Ricotta, Pear, Pecan and Vincotto + a trio of chef’s sauce selections.

Serves two - 178 Serves three - 198

Sauces

5 ea or three for 14

Chimichurri GF, Bearnaise GF, Moo Moo Jus GF,
Tomato and Olive Pico De Gallo GF, Peppercorn,
Spicy BBQ, Forest Mushroom GF

MOO MOO SELECTED / SOUTHERN DARLING DOWNS / YARRANBROOK FEEDLOT		
PASTURE RAISED + GRAIN FINISHED / 18-24 MONTHS OF AGE		
Tenderloin	200 grams	54
Tenderloin	300 grams	69
JACKS CREEK BLACK ANGUS / LIVERPOOL PLAINS, NSW		
GRAIN FED 150 DAYS / 36-42 MONTHS OF AGE		
Rib/Scotch Fillet MB 3+ (H)	300 grams	69
KEEPERS ANGUS/ NEW ENGLAND, NSW / JOHN DEE FEEDLOT		
GRAIN FED 200 DAYS / 32-36 MONTHS OF AGE		
T-Bone (H)	650 grams	84
BLACK ONYX, BLACK ANGUS / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT		
GRAIN FED 350 DAYS / 36 MONTHS OF AGE		
Rib on Bone (OP Rib) MB 3+ (H)	600 grams	92
50 Day Dry Aged Striploin on the Bone MB 3+ (H)	400 grams	79
SIGNATURE BLACK ANGUS / WESTERN DARLING DOWNS, QLD / STANBROKE FEEDLOT		
GRAIN FED 120 DAYS / 32 MONTHS OF AGE		
Short Rib MB 3+ Moo Moo Chinese BBQ Sauce	550 grams	62
2GR FULLBLOOD / CENTRAL WESTERN SLOPES, NSW / TIJIMA, ITOZAKURA, KIKUMIDOI		
GRAIN FED 400 DAYS / 30-36 MONTHS OF AGE		
Fullblood Wagyu Rib Eye On The Bone MB 9+ (H) 1.0kg-1.5kg		Market Price

