

## Bread 5 pp

Moo Moo Stone Baked Bread w. Cultured Butter + Moo Moo Jus

## Oysters

- + Natural w. Champagne + Shallot Mignonette ..... GF 33 / 53
- + Bloody Mary Oyster Shooters ..... 34 / 54
- + Double Smoked Bacon Kilpatrick Moo Moo Style ..... 34 / 54
- + Tempura w. Ponzu + Shallot ..... 34 / 54

## Cold Entree

- Steak Tartare**, Beetroot, Horseradish + Puffed Crisp ..... GF 28
- Byron Bay Burrata**, Figs, Truffled Honey, Truffle + Olive Oil ..... V 28
- Hiramasa Kingfish Crudo**,  
Cultured Cream + Black Garlic, Black Caviar + Radish ..... GF 32

## Charcuterie

- Jamon Carrasco Iberico Bellota Paletilla, Pedro Ximenez + Melon ..... 29
- Prosciutto Culatta di Busseto, Candied Walnuts, Figs + 10yo Balsamic Vinegar ..... 28
- Wagyu Bresaola, Watercress, English Cheddar + Steve's Pickle ..... 28

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

## Hot Entree

- Grilled Wild Caught Mooloolaba Prawns**, w. 5 Chillies Garlic Butter ..... GF 29
- Bang Bang Duck**, w. Oyster Mushroom, XO + Sesame Cucumber, Bang Bang Dressing ... 29
- Hervey Bay ½ Shell Scallops**, w. Miso Bearnaise, Sauternes, Hazel Nut ..... GF 30
- Veal Marrow Bone**, w. Roasted Onions + Brioche ..... 28
- Calamari Fritti**, w. Jalapeño, Sorrel + Lemon Mayonnaise ..... GF 28
- WA Scampi Tempura**, w. Daikon + Furikake, Dashi + Potato Emulsion ..... 30
- Kyushu Satsuma Japanese Wagyu MB 12+, (cooked tableside)**  
w. House Whole Grain Mustard, Charred Onion + Kabayaki ..... GF 44

## Main

- Organic Pork Belly**, w. Quince, Chicory + Lentils ..... GF 45
- Patagonian Toothfish**, w. Kipfler Potatoes, Crème Fraiche Sauce + Charred Leek ..... GF 63
- Duck Margret**, w. Black Vinegar, Blackened Carrot, Cumquat, Beetroot ..... GF 55
- Risotto of Carnaroli**, Black Truffle, Stracciatella, 24 Mth Reggiano ..... V 42
- Moreton Bay Bug Gnocchi**,  
w. Pimento, Bisque + Saffron Gnocchi, Fennel + Buffalo Ricotta ..... 55
- ½ Free Range Chicken Scaloppine** w. Cafe De Paris Butter, Fresh Peas + Pancetta ..... 42
- Signature Black Angus Beef Short Rib** Mb3+ 550gm w. Moo Moo Chinese BBQ Sauce. 62
- Beef Tasting Plate** (Chefs selection daily) ..... Market Price

## 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 - 180 Serves three - 200

## Sauces

5 ea or three for 14

Chimichurri GF, Bearnaise GF,  
Moo Moo Jus GF, Peppercorn,  
Spicy BBQ, Forest Mushroom GF



## Speciality Steaks

Moo Moo The Wine Bar + Grill prides itself on sourcing the best beef from all regions + pastures around Australia. Speciality 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 / CENTRAL QUEENSLAND / HIRASHIGE, ITOMORITAKA, TAJIMA GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE

F1 Wagyu Striploin MB 5+ (H)	250 grams	69
F1 Wagyu Flat Iron MB 7-9+ (H)	200 grams	89
Purebred Wagyu A11 Striploin MB 11+ (H)	280 grams	139

### SANCHOKU WAGYU / CENTRAL QUEENSLAND / TAJIMA, MICHIFUKU

<b>350 DAYS GRAIN FED / 36 MONTHS OF AGE</b>		
F1 Wagyu Rump Cap MB 6-7+ (H)	280 grams	79

### RANGERS VALLEY WX WAGYU / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT

<b>GRAIN FED 360 DAYS / 36 MONTHS OF AGE</b>		
F1 Wagyu Rostbiff MB 6+ (H)	300 grams	59

### KING RIVER WAGYU / NORTHERN QUEENSLAND / TAJIMA / LOTUS CREEK FEEDLOT

<b>365 DAYS GRAIN FED / 36 MONTHS OF AGE</b>		
F4 Wagyu Rib/Scotch Fillet MB 8-9+ (H)	280 grams	112

### THE PHOENIX WAGYU / DARLING DOWNS QUEENSLAND / GRASSDALE FEEDLOT

<b>365 DAYS GRAIN FED / 36 MONTHS OF AGE</b>		
F3 Wagyu Tenderloin MB 9+ (H)	250 grams	96

### KYUSHU SATSUMA JAPANESE BLACK WAGYU / KAGOSHIMA, MIYAZAKI JAPAN

<b>650 DAYS GRAIN FED / 48 MONTHS OF AGE</b>		
Wagyu Centre Cut Striploin (A5) MB 12+	150 grams	129

### PURE PRIME / SOUTHWEST, NSW / RIVERINA FEEDLOT 120 DAYS GRAIN FED / 18-24 MONTHS OF AGE

Tenderloin	200 grams	55
Tenderloin	300 grams	69

### JACKS CREEK BLACK ANGUS / LIVERPOOL PLAINS, NSW

<b>GRAIN FED 150 DAYS / 36-42 MONTHS OF AGE</b>		
Rib/Scotch Fillet MB 3+ (H)	300 grams	69

### KEEPERS ANGUS/ NEW ENGLAND, NSW / JOHN DEE FEEDLOT

<b>GRAIN FED 200 DAYS / 32-36 MONTHS OF AGE</b>		
T-Bone (H)	650 grams	85

### BLACK ONYX, BLACK ANGUS / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT

<b>GRAIN FED 350 DAYS / 36 MONTHS OF AGE</b>		
Rib on Bone (OP Rib) MB 3+ (H)	600 grams	93
50 Day Dry Aged Striploin on the Bone MB 3+ (H)	400 grams	79

### MAYURA STATION FULLBLOOD WAGYU PLATIMUN LABEL / LIMESTONE COAST, SA /

<b>MILLICENT FEEDLOT / GRAIN FED 500 DAYS / 48 MONTHS OF AGE</b>		
Fullblood Wagyu T-Bone MB 8-9+ (H)	1.0kg-1.5kg	Market Price

### 2GR FULLBLOOD / CENTRAL WESTERN SLOPES, NSW / TIJIMA, ITOZAKURA, KIKUMIDOI

<b>GRAIN FED 400 DAYS / 30-36 MONTHS OF AGE</b>		
Fullblood Wagyu Striploin On The Bone MB 9+ (H)	800 grams	260
Fullblood Wagyu Rib Eye On The Bone MB 9+ (H)	1.0kg-1.5kg	Market Price

V-VEGETARIAN GF- GLUTEN FREE H- HALAL

PLEASE ALLOW 30 MINUTES MINIMUM DUE TO THE QUALITY OF OUR BEEF + OUR COOKING METHODS. BEEF WEIGHTS ARE APPROXIMATE + PRIOR TO COOKING. 15% PUBLIC HOLIDAY SURCHARGE APPLIES ON ALL GAZETTED PUBLIC HOLIDAYS. PLEASE ADVISE WAITER OF ANY SPECIAL DIETARY REQUIREMENTS, WE CANNOT GUARANTEE THAT ALL PRODUCTS ARE FREE FROM NUT TRACES. DUE TO QLD HEALTH + SAFETY REGULATIONS ALL MEALS ARE TO BE CONSUMED ON PREMISES. QLD LAW PROHIBITS SMOKING WITHIN 4 METRES OF ANY ENTRANCE OR DINING AREAS OF MOO MOO. MOO MOO THE WINE BAR AND GRILL IS A LICENSED RESTAURANT OF MEAT STANDARDS AUSTRALIA. © 2021 MOO MOO RESTAURANT GROUP PTY LTD LICENSED 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.