

Bread 5 pp

Moo Moo Stone Baked Potato Bread w. Cultured Butter + Tallow, Moo Moo Jus

Oysters

- + Natural w. Yuzu, Champagne + Shallot Mignonette GF 39 / 62
- + Bloody Mary Oysters 40 / 66
- + Moo Moo Style Kilpatrick w. Wagyu + Pork Bacon, + Pangrattato 40 / 66
- + Tempura w. Kohlrabi Kimchi + Sesame Soy Dressing. 40 / 66

Cold Entrée

- Steak Tartare** w. Wagyu Tendon, Cured Egg, Creme Friache + Gochujang GF 29
- Byron Bay Burrata** w. Basil, Mint, Almond, Zucchini + Truffle Honey V 29
- Sashimi Of Market Fish**, w. Capers, Tomato, Cucumber, Soy + Wasabi GF 34
- 20g Kaviari Transmontanus Caviar** w. Crumpets + Gribiche 92

Charcuterie

- Stone Axe Bresaola, Steve’s Pickle, Cheddar + Cress 32
- Prosciutto di San Daniele, Rockmelon, Chicory + Truffle Honey 29
- Cloth Aged Pork + Chilli Salami, Seasonal Kimchi 29
- Accompanied w. Bread + Grissini. GF available upon request.**

Sides 13 each or 3 for 35

- Heirloom Beef Steak Tomatoes**, Pickled Onions, Green Onion + Dashi Dressing GF
- Leaf Salad**, Buffalo Ricotta, Pear, Pecan + Vincotto GF
- Banana Blossom Salad**, w. Bamboo Shoots + Nuoc Cham GF
- Wagyu Fat Fried New Season Potatoes**, Thyme + Rosemary GF
- Roasted Creamed Potatoes**, Chilli Butter GF
- Skin on Fries**, Truffle Salt + Parmesan GF
- Young Carrots**, Smoked Labne GF
- Sauteed Forest Mushrooms**, Garlic + Fortified Wine GF
- Sauteed Greens**, Garlic + Chilli Beurre Monte GF
- Tempura Onion Rings** + Pickled Garlic Tourn
- Mac + Cheese** Stracciatella, Smoked Bacon + 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.

Sauces

Moo Moo Jus GF, Peppercorn, Forest Mushroom GF, Spicy BBQ, Bearnaise GF, Salsa Verde GF

5 ea or three for 14

WESTHOLME WAGYU / CENTRAL QUEENSLAND / HIRASHIGE, ITOMORITAKA, TAJIMA			
GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE			
F1 Wagyu Striploin MB 6-7+ (H)	250 grams	72	
F1 Wagyu Flat Iron MB 7-9+ (H)	200 grams	92	
SANCHOKU WAGYU / CENTRAL QUEENSLAND / TAJIMA, MICHIFUKU			
350 DAYS GRAIN FED / 36 MONTHS OF AGE			
F1 Wagyu Rump Cap MB 6-7+ (H)	280 grams	82	
F1 Wagyu Rostbiff MB 6+ (H)	300 grams	61	
THE PHOENIX WAGYU / DARLING DOWNS QUEENSLAND / GRASSDALE FEEDLOT			
365 DAYS GRAIN FED / 36 MONTHS OF AGE			
F3 Wagyu Tenderloin MB 7+ (H)	250 grams	98	
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	118	
STONE AXE WAGYU / ALPINE, VICTORIA / 100% FULL BLOOD WAGYU			
400 DAYS GRAIN FED / 36 MONTHS OF AGE			
Fullblood Wagyu Striploin MB 8-9+ (H)	280 grams	120	
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	129	
2GR FULLBLOOD / CENTRAL WESTERN SLOPES, NSW / TIJIMA, ITOZAKURA, KIKUMIDOI			
GRAIN FED 400 DAYS / 30-36 MONTHS OF AGE			
Fullblood Wagyu Striploin On The Bone MB 9+ (H)	450 gram	140	

Hot Entrée

- Local Prawns**, w. XO Nduja Butter, Burnt Shallot 31
- Calamari Fritti**, w. Miso Eggplant, Yuzu, Woodland Sorrel + Sesame Dressing GF 29
- Bang Bang Duck**, w. Bamboo Shoot. Lotus Root + Banana Blossom Salad GF 31
- Half Shell Scallops**, w. Miso Bearnaise + Trout Roe GF 31
- Bone Marrow Croquettes**, w. Blackened Lime, Black Garlic + Smoked Eggplant 30
- Roasted Quail**, w. Herb Stuffing, Smoked Buffalo Yoghurt + Fermented Lime 33
- Kyushu Satsuma au Poivre (Japanese Wagyu A5, cooked tableside)** w. Peppercorn Sauce + Dauphinoise Potato 52

Main

- Almond Fed Pork Belly**, w. Charred Witlof, Spiced Pumpkin, Date + Pork Jus GF 48
- North QLD Coral Trout**, w. Potato Puree, Zucchini + Caviar Sauce GF 64
- Moreton Bay Bug Risotto**, w. Blue Swimmer Crab, Coral Trout + Fennel GF 52
- Chicken Scaloppine** w. Chilli Butter, Lime + Smoked Labne. GF 44
- Mushroom Agnolotti**, w. Local Mushrooms + Reggiano. V 42
- Jack’s Creek Angus Short Rib** MB 3+ 600gm w. Moo Moo Chinese BBQ Sauce.. . . . 72
- Beef Tasting Plate** (Chefs selection daily). Market Price

The Moo Moo Signature

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

Sanchoku Wagyu 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 Buffalo Ricotta, Pear, Pecan + Vincotto GF + a trio of chef’s sauce selections.

Serves two - 185 Serves three - 200

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. MOO MOO THE WINE BAR AND GRILL REQUIRES ONE MAIN MEAL PER PERSON TO BE PURCHASED. 10% SUNDAY SURCHARGE APPLIES EVERY SUNDAY AND A 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. MOO MOO. MOO MOO THE WINE BAR AND GRILL IS A LICENSED RESTAURANT OF MEAT STANDARDS AUSTRALIA. © 2024 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.

