

BAR MENU

MOOBAR BROADBEACH CONTENTS

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TAPAS + TASTING

Tallegio w. garlic croutes, tomato + saffron	1
Wagyu Beef Arancini w. confit onions + smoked garlic aioli (6)	
Croquettes of Pork Belly w. celeriac + apple remoulade (4)	1
Yellow Fin Tuna, ponzu vinaigrette, yuzu curd, jalapeno + capers	1
Crispy Chicken Wings bathed in Frank's hot sauce (8)	1
Belvedere Bloody Mary Vodka Oyster Shooters (6)	2
Tempura Oysters w. miso mayonnaise, eschallot, jalepeno + ponzu (6)	2
Oysters natural w. lemon + white mignionette dressing (6)(GF)	2

CHARCUTERIE

Moo Moo house prepared charcuterie accompanied w. house bread caper berries, Spanish peppers + cornichons

${\it Choose three of the following:}$

Prosciutto San Daniele	- regarded as some of the world's best exclusive to Friuli Italy	
Wagyu Bresaola	- a luxurious air dried thinly sliced wagyu speciality	
Nduja Salami	- a fiery traditional salami w. unmistakeable flavour originating from Spain	
Lonza	- cured seaoned Byron Bay Pork Loin	Serves One - 24
Rillettes of Confit Duck	- Qld Duck pressed w. mustard fruits	Two - 45
		Three - 62
		Four - 76

GRAZING	
Steak Frites (AACO Wagyu Rib fillet 3-4 + 150g) w. <i>Moo Moo</i> Truffled shoe string fries + bearnaise	29
Dry aged Wagyu Hamburger w. smoked garlic remoulade, cornichons + onion rings	26
Tempura Fish w. house made chips + smoked garlic mayonnaise	28
SIDES	
Moo Moo Truffled shoe string parmesan Fries	8
Tempura Zuchinni Flowers served w. buffalo ricotta + cider mint vinaigrette	12
Tempura Onion Rings w. housemade hot sauce	8
DESSERTS	
Moo Moo Hot Fudge Sundae, dark chocolate w. vanilla ice-cream, hot fudge + honeycomb	19
Moo Moo house made callebaut Chocolate Block (waiter will advise daily flavour) (GF)	16
Moo Moo hot fudge sundae is baked to order, please allow up to 20 minutes.	

CHEESES (30gm per serve) A selection of the worlds finest cheese hand picked for you enjoyment all served w, quince puree + crisp bread CASHEL IRISH BLUE | TIPPERARY, IRELAND | SEMI SOFT | COW 12 reland's first farmhouse cheese from Jane & Louis Grubb w. age it shows a softer texture + mature flavour. Le Conquerant, Camembert | Normandy, France | White Mould Soft | Cow 13 Develops a fluffy white rind with age + gradually softens to a rich fudgy texture w. hints of cauliflower. CABOT CHEDDAR | VERMONT, U.S.A | FIRM | COW 12 Carefully matured for 12 months this cheddar is well balanced w. layers of lingering nutty + fruity flavours that finishes w. mellow caramel undertones L'Artisan Fermier | Timboon, Western Victoria | Semi Hard | Cow 12 \$ticky red rind w. an ash centre the fermier has a nutty taste w. a smoky finish. As it ages it develops a strong earthy flavour. La Dauphin, Brie | Rhones Alps, France | Soft | Cow 12 Gauranteed crowd pleaser aged in micro environment it becomes exceptionally soft + deliciously creamy. SAINT MARCELLIN, WASHED RIND RHONES ALPS, FRANCE | SEMI SOFT | COW Single serve Cheese @ 80gm 24 With a slip coat skin + age it develops soft creamy nutty flavours w. a yeasty aroma. (served in clay pot) Choice Of Three Cheeses @ 30gm - excludes Saint Marcellin 35

MOOBAR BROADBEACH SIGNATURE COCKTAIL LIST

THE BROADBEACH BULLFIGHTER	16
Cazadores Reposado Tequila is delicately blended w. De Kuyper White Crème de Cacao, fresh raspberries, lime juice, cloudy apple juice, a dash of vanilla + balsamic syrup. All shaken and served long w. raspberry crown.	
THE PORT OFFICE FIZZ	17
Grey Goose L'Orange Vodka + Aperol are smashed together w. passionfruit, fresh lemon juice + gomme. All shaken and seron the rocks w. a passionfruit crown.	ved
BREAKFAST IN KENTUCKY	17
Markers Mark bourbon combined w. blackbery liqueur, jam + lime creates the perfect strong blend of sweet + sour.	
FRENCH APPLE PIE	16
Apple + Cinnamon w. butterscotch shaken on Belvedere Vodka creates the memory of home made apple pie.	
RASPBERRY LIPSTICK	16
Raspberry Vodka, Chocolate sauce, Honey water pure decadence shaken and strained over ice.	
SOUR WORM	16
42 Below Kiwi, peach liqueur + Mickey Finn's sour apple liqueur twisted w.vanilla, smashed fresh lemon + lime, served tall over crushed ice w. passionfruit crown.	
CLASSIC VSOP	17
A sophisticated match of Hennessy VSOP + strawberry & Liqueur 43 cut w. fresh lemon and shaken over ice.	
FUSION	17
An aromatic blend of Patron Anejo, cloudy apple juice, lemon juice w. cinnamon gomme shaken to foam over ice.	
please ask staff for weekly specials	

MOOBAR BROADBEACH CLASSIC COCKTAIL LIST

DAIQUIRI suggested variations: Mixed Berry, Mango + Coconut

16

The ultimate Cuban Cocktail. Named after a town in the Orente province, the Daiquiri recipe was formulated by an American mining engineer (Jennings Cox) and a Cuban engineer (Pagliuchi) late in the nineteenth century. However, it took the talented touch of the Havana barman Constantino Ribalaigua to further refine it. With the simple combination of white Rum, lime juice + sugar, the Diaquiri is the perfect summer treat.

MOJITO suggested variations: Mango + Chilli, Raspberry + Vanilla, Passionfruit + Lime

16

One of the greatest Rum drinks ever created. Originating from Cuba in the 1940's when it was popularised by the famous La Bodeguita Bar, a frequent watering hole for Mr Ernest Hemingway. Whilst the exact origin of this mixture of white Rum, lime, sugar + soda water is heavily debated, one thing can be agreed upon, the Mojito is and always will be a perfect solution to a hot summer's day.

SOURS suggested variations: Whiskey, Amaretto, Side Car + Clover Club

16

A Sour is a traditional family of mixed drinks and is one of the oldest families of original cocktails described by Jerry Thomas in his 1862 book 'How to Mix Drinks'. The traditional structure of a sour generally comprises of 3 parts strong, 2 parts sour and 1 part sweet. Above are four very famous cocktails that form part of this famous drinks family. However, we must point out that there are many more cocktails that are included in this family of drinks. The most famous of which is the Margarita.

please ask staff for suggested mocktails

MOOBAR BROADBEACH BEER LIST LOCAL BEERS Origin ALC % Cascade Premium Light TAS 2.6% 5.0 XXXX Gold 5.5 OLD 3.5% Victoria Bitter VIC 4.6% 5.5 Coopers Pale Ale SA 4.5% 7.5 Pure Blonde VIC 4.6% 7.5 Hahn Super Dry **NSW** 4.6% 7.5 Crown Larger VIC 4.9% 8.0 Moo Moo 'Organic' Amber Ale **NSW** 4.9% 8.0 James Boag's Premium TAS 5.0% 8.0 Little Creatures Bright Ale WA 4.5% 9.0 Pepperjack Hand Crafted Ale SA 4.7% 8.5 James Squire 'Chancer' Golden Ale **NSW** 4.8% 8.5 James Squire '150 lashes' Pale Ale **NSW** 4.8% 8.5 Moobar Broadbeach CIDER LIST Kirin Fuji Apple Cider IPN 500ml 7.5% 12.0 Kirin Fuji Apple + Plum Cider JPN 500ml 7.5% 12.0 Kirin Fuji Apple + Ginger Cider IPN 500ml 7.5% 12.0 Napoleon & Co 'Methode Traditionelle' Pear or Apple Cider VIC 500ml 7.5% 23

MOOBAR BROADBEACH BEER LIST

Imported Beers	Origin	ALC %	\$
Peroni Leggera	ITA	3.5%	7. <mark></mark> 0
Corona	MEX	4.6%	9.0
Kronenbourg	FRA	5.0%	9.0
Heineken	HOL	5.0%	9.0
Stella Artois	BEL	5.0%	9.0
Asahi	JPN	5.0%	9.0
Peroni Nastro Azzurro	ITA	5.1%	9.0
Crown Ambassador	VIC	9.4%	95.0

Moobar Broadbeach SPIRITS

Vo	DDKA	Origin	\$
Eri	stoff (house)	FRA	8.0
Sto	lichnaya Vanilla	RUS	8.5
42	Below	NZL	9.0
42	Below Feijoa	NZL	9.0
42	Below Kiwi	NZL	9.0
Żul	brówka	POL	9.5
Bel	vedere	POL	11.0
Gre	ey Goose	FRA	12.5
Gre	ey Goose La Poire	FRA	12.5
Gre	ey Goose L'Orange	FRA	12.5
Bel	uga	RUS	11.5
Bel	uga 'Gold Line'	RUS	19.5

Gin	Origin	\$
Bombay Sapphire (house)	UK	8.0
Tanqueray	SCO	9.0
Hayman's Sloe Gin	ENG	10.0
London Dry No.3	ENG	10.0
G'Vine 'Floraison'	FRA	10.0
Hendrick's	SCO	10.0
Tanqueray 10	SCO	12.0
Tequila	Origin	\$
Espolon Reposado (house)	Los Altos Highlands	9.0
Patrón Silver	Los Altos Highlands	11.0
Patrón Reposado	Los Altos Highlands	14.0
Patrón Añejo	Los Altos Highlands	16.0
Herradura Añejo	Lowlands	13.0
Agavero (Liqueur)	Jalisco Mexico	10.0
Patrón XO Cafe (Liqueur)	Los Altos Highlands	12.0

Ruм	Origin	\$
Bacardi Oakheart (house)	Australia	8.0
Bacardi Superior (house)	Puerto Rico	8.0
The Kraken 'Black Spiced'	Caribbean	11.0
Matuselum	Dom. Rep.	9.5
Appleton Estate VX	Jamaica	9.5
Mount Gay Eclipse	Barbados	9.5
Sagatiba Velha Esplêndida (Cachaça)	Brazil	10.0
Havana Anejo	Cuba	10.0
Ron Matusalem Gran Reserva	Dom. Rep.	11.0
Bundaberg Select Vat	Australia	10.0
Bourbon	Origin	\$
Mckenna (house)	Kentucky	8.0
Jim Beam White Label	Kentucky	9.0
Jack Daniel's	Tennessee	9.0
Wild Turkey	Kentucky	9.0
Maker's Mark	Kentucky	10.0
Woodford Reserve	Kentucky	11.0
Basil Hayden's	Kentucky	11.0
Jack Daniel's Single Barrel	Tennessee	12.5
Gentleman Jack	Tennessee	10.5

Whisk(e)y Blends	Region	\$
Dewer's White Label (house)	Perth	8.0
Johnnie Walker Red Label	Fife	9.0
Canadian Club	Canada	9.0
Crown Royal	Canada	12.5
Dewer's 12yo	Perth	9.0
Jameson	Ireland	9.0
Chivas	Speyside	9.5
Monkey Shoulder	Speyside	9.5
Johnnie Walker Black Label	Fife	9.5
Dewer's Signature	Perth	24.0
Johnnie Walker Blue Label	Fife	30.0
Whisk(e)y Single Malt	Region	\$
Glenfiddich 12yo	Highlands	11.0
Talisker 10yo	Isle Of Skye	12.0
Ardbeg 10yo	Isle Of Islay	12.0
Oban 14yo	Argyll	16.0
Bowmore 18 yo	Isle of Skye	20.0
Laphroaig 10yo	Isle Of Islay	13.0
Yamazaki 12yo	Japan	14.0
Dalwhinnie 15yo	Highlands	16.0
Lagavulin 16yo	Isle Of Islay	17.0

Cognac, Calvados + Eau de Vie	Type	
St Rèmy (house)	Brandy	8.
Hennessy VSOP (house)	Cognac	12.
Hennessy XO	Cognac	23.
Rèmy Martin XO	Cognac	26.
Hennessy Paradis	Cognac	45.
Louis XIII de Rèmy Martin	Cognac	130.
Port, Sherry, Topaque & Muscat (60ml.)		
Seppeltsfield 'DP90 Para' Rare Tawny	Barossa SA	15.0
Seppeltsfield 'Para' 21 Year old	Barossa SA	20.0
Penfolds 'Grandfather' Port	Regional Blend SA	13.0
Penfolds 'Great Grandfather' Port	Regional Blend SA	40.0
Seppeltsfield 'Grand DP57' Tokay	Rutherglen VIC	11.0
Seppeltsfield 'Grand DP63' Muscat	Rutherglen VIC	11.0
Valdespino Pedro Ximenez	Jerez SPAIN	7.5
Valdespino Pedro Ximinez 'El Candado'	Jerez SPAIN	8.5