

MOOBAR MENU

CHEESES (\$13 each or 3 for \$35)

WOOMBYE TRIPLE CREAM BRIE SUNSHINE COAST HINTERLAND, QLD WHITE MOULD SOFT COW MILK
Delicate white bloomy rind hides a rich creamy centre, rich jersey milk creates an exquisite masterpiece of Woombye's

WILL STUDD'S FARMHOUSE CHEDDAR WEST COUNTRY, ENGLAND FIRM COW MILK
Made the Old fashioned way, the texture is crumbly yet moist and the flavor has a lingering tang

ROQUEFORT PAPILLON AOC MIDI-PYRENEES, FRANCE BLUE MOULD SEMI SOFT UNPASTEURISED SHEEP MILK
Natural shiny rind, interior richly marbled bluey-green mould, flavour delicate and sweet, rich and buttery, slightly spicy finish

OYSTERS

+ Natural + champagne & shallot mignonette	GF 26/44
+ Tempura w. XO Mayonnaise, Shiso + Jalapeno	28/48
+ Double smoked bacon Kilpatrick moo moo style	28/48
+ Bloody Mary oyster shooters	30/50

CHICKEN WINGS (9 ea)

Ancho & Chipotle salt + Lemon	19
Frank's Original Hot Sauce + blue cheese mayonnaise	19

LIGHT BITES

Fries, Truffle Salt + Parmesan	GF/V 9
Tempura Onion Rings served w. housemade Aioli	V 9
Vanilla Burrata , w Heritage Tomato + Wild Olives, Gremolata and ciabatta	V 25
Calamari Fritti , Sauce Tartare, Miso, Woodland Sorrel + lemon	GF 24
Bang Bang Duck , Peanuts, Shitake, Green Onions, and Bang Bang Dressing	24
Mac & Cheese Arancini (5ea) Stilton Dressing	15

MOOBAR MAINS

Steak Frites , Chips, Dressed Leaves + Truffle Butter	GF 39
Battered Market Fresh Fish , Fries, Lemon, Housemade Aioli	24
Wagyu Beef Burger , Brioche Bun, OLT, dill pickle, Moo Moo sauce accompanied w. fries	22
½ Free Range Chicken Scaloppine w green olives, caper + lemon butter	39