LUNCH

2 Courses $79 | 3 Courses $95

MooMoo®
THE WINE BAR + GRILL

ENTREES

HALF DOZEN OYSTERS natural w. champagne + shallot mignonette GF
HALF DOZEN OYSTERS tempura w. xo mayonnaise, shiso + jalapeno
CALAMARI w. house sauce tartare, frisse + lemon GF
VANELLA BURRATA, heritage tomatoes + wild olives, gremolata V
BANG BANG DUCK w. peanuts + shitake, green onions + radish w. red vinegar dressing
GRILLED PROVOLONE w. beef steak tomato, picked oregano + cracked black pepper
DAILY FRESH HOUSE MADE SOUP (waiter to advise)
STEAK TARTARE, umeboshi, french radish + black sesame crisp
HERVEY BAY ½ SHELL SCALLOPS w. green peas, cafe de paris butter + cress

MAINS

WESTHOLME WAGYU BY AACO / CENTRAL QUEENSLAND / HIRASHIGE, ITOMORITAKA, TAJIMA
EXCLUSIVE TO MOO MOO QLD / GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE
F1 Wagyu Striploin MB 4+ (H) 300 grams

OAKEY ANGUS RESERVE / TEXAS, WHYALLA / 100% BLACK ANGUS /
GRAIN FED 180 DAYS / 24-36 MONTHS OF AGE/ M.S.A
Rib/Scotch Fillet MB 3+ (H) 300 grams

MOO MOO SELECTED / SOUTHERN DARLING DOWNS/ YARRANBROOK FEEDLOT
PASTURE RAISED + GRAIN FINISHED / 18-24 MONTHS OF AGE
Tenderloin 200 grams
Short Rib + Moo Moo Chinese BBQ Sauce 500 grams
Rib On Bone 400 grams

SAUCES: Moo Moo Jus, Forest Mushroom, Peppercorn, Chimmichurri

ORGANIC VALENCIA PORK BELLY, pear and crème fraiche, young greens + jerusalem artichoke
MARKET FISH gnocchi, cider and dill sauce + new season baby vegetables
GNOCCHI OF BUFFALO RICOTTA w. king mushrooms, tarragon, radicchio, tomato + stracciatella V
½ FREE RANGE CHICKEN SCALOPPINE w. green olives, caper + lemon butter

SIDES TO SHARE (choice of 3)

WILD ROCKET w. parmesan + vincotto GF
WAGYU FAT FRIED NICOLA POTATOES w. thyme + rosemary GF
SEASONAL GREENS w. garlic + chilli butter GF
SKIN ON FRIES, truffle salt + parmesan GF
"MAC & CHEESE" w. fior di latte + pangrattato
TEMPURA ONION RINGS + buttermilk ranch dressing
BEEF STEAK TOMATOES w. green onion dressing, dashi + marjoram
SHREDDED CABBAGES w. parmesan mayonnaise + horseradish GF

DESSERTS

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE (waiter to advise)
VANILLA CREME BRULEE, vanilla dacquoise, mandarin gel + white chocolate cream

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DINNER

2 Courses $99 | 3 Courses $110

MooMoo®
THE WINE BAR + GRILL

ENTREES

HALF DOZEN OYSTERS natural w. champagne + shallot mignonette GF
HALF DOZEN OYSTERS tempura w. xo mayonnaise, shiso + jalapeno
CALAMARI w. house sauce tartare, frisse + lemon GF
VANELLA BURRATA, heritage tomatoes + wild olives, gremolata V
BANG BANG DUCK w. peanuts + shitake, green onions + radish w. red vinegar dressing
GRILLED PROVOLONE w. beef steak tomato, picked oregano + cracked black pepper
MORETON BAY BUG, truffle beurre monte, pasta fazzoletti + trout roe
STEAK TARTARE, umeboshi, french radish + black sesame crisp
HERVEY BAY ½ SHELL SCALLOPS w. green peas, cafe de paris butter + cress

MAINS

WESTHOLME WAGYU BY AACO / CENTRAL QUEENSLAND / HIRASHIGE, ITOMORITAKA, TAJIMA
EXCLUSIVE TO MOO MOO QLD / GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE
F1 Wagyu Rump Cap 300 grams
F1 Wagyu Flat Iron 200 grams
F1 Wagyu Striploin MB 4+ (H) 300 grams

OAKEY ANGUS RESERVE / TEXAS, WHYALLA / 100% BLACK ANGUS /
GRAIN FED 180 DAYS / 24-36 MONTHS OF AGE/ M.S.A
Rib/Scotch Fillet MB 3+ (H) 300 grams

MOO MOO SELECTED / SOUTHERN DARLING DOWNS/ YARRANBROOK FEEDLOT
PASTURE RAISED + GRAIN FINISHED / 18-24 MONTHS OF AGE
Tenderloin 300 grams
Short Rib + Moo Moo Chinese BBQ Sauce 500 grams
Rib On Bone 400 grams

SAUCES: Moo Moo Jus, Forest Mushroom, Peppercorn, Chimmichurri

ORGANIC VALENCIA PORK BELLY, pear and crème fraiche, young greens + jerusalem artichoke
MARKET FISH gnocchi, cider and dill sauce + new season baby vegetables
GNOCCHI OF BUFFALO RICOTTA w. king mushrooms, tarragon, radicchio, tomato + stracciatella V
½ FREE RANGE CHICKEN SCALOPPINE w. green olives, caper + lemon butter

SIDES TO SHARE (choice of 3)

WILD ROCKET w. parmesan + vincotto GF
WAGYU FAT FRIED NICOLA POTATOES w. thyme + rosemary GF
SEASONAL GREENS w. garlic + chilli butter GF
SKIN ON FRIES, truffle salt + parmesan GF
"MAC & CHEESE" w. fior di latte + pangrattato
TEMPURA ONION RINGS + buttermilk ranch dressing
BEEF STEAK TOMATOES w. green onion dressing, dashi + marjoram
SHREDDED CABBAGES w. parmesan mayonnaise + horseradish GF

DESSERTS

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE (waiter to advise)
STICKY DATE PUDDING, cardamom crème patisserie, muscovado + lemon sorbet
VANILLA CREME BRULEE, vanilla dacquoise, mandarin gel + white chocolate cream
MOO MOO HOUSE MADE CHOCOLATE BLOCK, li chu dark chocolate + orange marmalade
MOO MOO HOT FUDGE SUNDAE rich chocolate brownie toppedw. vanilla bean ice cream, lashed w. hot fudge + finished w. house made crunchy honeycomb

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DRINKS PACKAGES

MOO MOO PACKAGE

Jansz Brut (Pipers River Tasmania)

Moo Moo Dancing Cow Shiraz (Barossa Valley SA)

Flowers on The Vine Sauvignon Blanc (Marlborough NZ)

Draught Beers, + Soft Drinks

For a 2 hour package – $40 per person

For a 3 hour package - $55 per person

Basic spirits can be added for an additional $15 per person (2hrs), 3hrs – ($25)

CLASSIC PACKAGE

Jansz Brut (Pipers River Tasmania)

Oleary walker Shiraz (Clare Valley SA)

Opawa Sauvignon Blanc, (Marlborough NZ)

Draught Beers & a selection of local beers + soft drinks

For a 2 hour package –$55 per person

For a 3 hour package - $70 per person

Basic spirits can be added for an additional $15 per person (2hrs), 3hrs – ($25)

PREMIUM PACKAGE

NV Louis Roederer Brut (Reims, France

Langmeil Valley Floor Shiraz (Barossa Valley SA) or Amisfield Lake Hayes Pinot Noir (Central Otago NZ)

Barratt Chardonnay (Piccadilly Valley, SA), or Dalrymple Sauvignon Blanc(Pipers River, TAS)

Draught beers, Premium beers + Soft Drinks

For a 2 hour package – $90 per person

For a 3 hour package - $105 per person

Basic Spirits are included in this package.

The Port Office, Stamford Plaza, Cnr Edward & Margaret Sts, Brisbane **Phone: (+61) 7 3236 4500**
Broadbeach on the Park, 2685 Gold Coast Highway, Broadbeach **Phone: (+61) 7 5539 9952**

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