

LUNCH

2 Courses \$79 | 3 Courses \$95



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