

DINNER

2 Courses \$99 | 3 Courses \$110

Moo Moo[®]
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
- 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
- GRILLED SPLIT WILD CAUGHT PRAWNS** w. gochugaru chilli, garlic + chives GF
- GRILLED PROVOLONE** w. beef steak tomato, picked oregano + cracked black pepper GF/V

MAINS

WESTHOLME WAGYU / CENTRAL QLD / GRAIN FED 300 DAYS

- F1 Wagyu Flat Iron MB 7-9+ (H) 200 grams
- F1 Wagyu Rump Cap MB 6+ (H) 300 grams

OAKLEY 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 / DARLING DOWNS / PASTURE RAISED + GRAIN FINISHED

- Tenderloin 300 grams
- Short Rib + Moo Moo Chinese BBQ Sauce 500 grams
- Rib On Bone 400 grams

SAUCES: Moo Moo Jus, Forest Mushroom, Peppercorn, Bearnaise, 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. pear, 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
- YOUNG CARROTS** garlic butter + dill pollen GF
- 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)
- COCONUT + MANGO PANNA COTTA**, white chocolate ganache, finger lime + tuile GF
- STICKY DATE PUDDING**, cardamom crème patisserie, muscovado + lemon sorbet
- MOO MOO HOUSE MADE CHOCOLATE BLOCK**, li chu dark chocolate + orange marmalade

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