

# Bread 4.5 pp

Moo Moo Stone Baked Bread w. Tomato and Olive Pico De Gallo + Moo Moo Jus

# Oysters

- + Natural w. Champagne + Shallot Mignonette ..... GF 26 / 46
- + Bloody Mary Oyster Shooters ..... 28 / 48
- + Double Smoked Bacon Kilpatrick Moo Moo Style ..... 28 / 48
- + Tempura w. Horseradish + Ponzu ..... 28 / 48

# Cold entree

- Pasture Fed Beef Carpaccio,**  
Cress, Capers, Tomato, Reggiano + Lemon Vinaigrette ..... GF 26
- Byron Bay Burrata,** Figs, Truffled Honey, Truffle + Olive Oil ..... V 25
- QLD Blue Swimmer Crab,**  
Miso Cream, Pickled Onions, Fennel, Furikake + Puffed Crisp ..... 27

# Charcuterie

- Jamon Carrasco Iberico Bellota Paletilla, Pedro Ximenez + Melon ..... 28
- Nduja Tradizionale, Sweet and Sour Peppers + Chicory ..... 23
- Saucisson Sec, Wild Olives and Confit Garlic ..... 24
- Wagyu Bresaola, Watercress, English Cheddar + Steve's Pickle ..... 24

Accompanied w. Bread + Grissini. GF available upon request.

# Sides 10 each or 3 for 27

- Heirloom Beef Steak Tomatoes,** Pickled Onions, Green Onion + Dashi Dressing GF
- Wedge Salad,** Speck, Blue Cheese Dressing + Fried Onion GF
- Wild Rocket,** Radicchio, Pear, Pecan, Parmesan + Vincotto GF
- Shredded Cabbages,** Parmesan Mayonnaise + Horseradish GF
- Wagyu Fat Fried New Season Potatoes,** Thyme + Rosemary GF
- Roasted Creamed Potatoes,** Paris Butter GF
- Skin on Fries,** Truffle Salt + Parmesan GF
- Brussel Sprouts,** Lardons + Miso Bearnaise GF
- Young Carrots,** Truffled Honey + Ricotta GF
- Portobello Mushrooms,** Garlic + Parmesan
- Seasonal Greens,** Garlic and Chilli Butter GF
- Tempura Onion Rings** + Buttermilk Ranch
- Mac and Cheese,** Pangrattato + Speck

# Hot entree

- Grilled Wild Caught Mooloolaba Prawns,**  
w. 5 Chillies Garlic Butter ..... GF 29
- Bang Bang Duck,**  
w. Shimeji, Cucumber, Garlic Shoots, Chilli Shredded Salad + Bang Bang Dressing ..... 24
- Hervey Bay 1/2 Shell Scallops,**  
w. Morcilla, Roast Tomato + Chicory ..... GF 26
- WA Scampi,**  
w. Gnocchi, Café De Paris Butter, Fresh Peas + Ricotta ..... 28
- Veal Marrow Bone,**  
w. Roasted Onions + Brioche ..... 23
- Calamari Fritti,** w. Jalapeño, Sorrel + Lemon Mayonnaise ..... GF 24
- Kyushu Satsuma Japanese Wagyu MB 12+, (cooked tableside)**  
w. Miso Bearnaise, Yuzu Gel + Charred Shallot ..... GF 36
- Daily Fresh House Made Soup** (Waiter to advise) ..... 16
- Grilled Provolone,** w. Beef Steak Tomato, Picked Oregano + Cracked Black Pepper ..... V 22

# Main

- Organic Pork Belly,** w. Quince, Chicory + Lentils ..... GF 39
- White Pyrenees Lamb Rack** w. Jerusalem Artichoke, Muscatel + Labne ..... GF 45
- 1/2 Free Range Chicken Scaloppine** w. Pancetta, Capers, Green Olives + Sorrel ..... GF 38
- Patagonian Toothfish,** w. Kipfler Potatoes, Crème Fraiche Sauce + Charred Leek ..... GF 53
- Risotto of Carnaroli,** Black Truffle, Stracciatella, 24 Mth Reggiano ..... V 38
- Moreton Bay Bug Agnolotti,** Smoked Tomato, Buffalo Ricotta + Reggiano ..... 48
- Beef Tasting Plate** (Chefs selection daily) ..... Market Price


**Rangers Valley WX Wagyu Brisket,** MB 6+ 600g "Cheese Steak",  
Fromage de Racelette + Blackened Onions ..... (max 2 persons) GF 98

The Moo Moo Signature

**Spice Rubbed 1kg Wagyu Rump Cap Roast (Please allow 55 minutes)**  
Westholme MB 6-7+ Wagyu Rump Cap, rubbed w. Chefs' Secret Spice Rub, sealed until smokey on the char grill + oven roasted to your liking.

Carved at the table served w. Wagyu Fat Fried New Season Potatoes, Wild Rocket, Radicchio, Pear, Pecan, Parmesan and Vincotto + a trio of chef's sauce selections.

**Serves two - 165 Serves three - 185**



# Speciality Steaks

Moo Moo The Wine Bar + Grill prides itself on sourcing the best beef from all regions + pastures around Australia. Specialty beef is cooked over coal + wood on our charbroiler served w. Moo Moo Garnish + Mustards. Wagyu is a western term for a collection of Japanese bloodlines = wa (Japan) gyu (cattle). Please allow 30 minutes minimum due to the quality of our beef and our cooking methods.

# Sauces

4.5 ea or three for 12

Chimichurri GF, Bearnaise GF, Moo Moo Jus GF, Tomato and Olive Pico De Gallo GF, Peppercorn, Spicy BBQ, Forest Mushroom GF

|  |                |  |  |
|--|----------------|--|--|
| <b>WESTHOLME WAGYU BY AACO / CENTRAL QUEENSLAND / HIRASHIGE, ITOMORITAKA, TAJIMA EXCLUSIVE TO MOO MOO QLD / GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE</b> |                | <b>MOO MOO SELECTED / SOUTHERN DARLING DOWNS / YARRANBROOK FEEDLOT PASTURE RAISED + GRAIN FINISHED / 18-24 MONTHS OF AGE</b> |  |
| F1 Wagyu Flat Iron MB 7-9+ (H)   | 200 grams      | 75   | Tenderloin   |
| F1 Striploin MB 5+ (H)   | 250 grams      | 59   | Tenderloin   |
| F1 Wagyu Rump Cap MB 6-7+ (H)  | 300 grams      | 69   | <b>JACKS CREEK BLACK ANGUS / LIVERPOOL PLAINS, NSW / GF 150 DAYS / 36-42 MONTHS OF AGE</b> |
| Purebred Wagyu A11 Striploin MB 11+ (H)  | 280 grams      | 125  | T-Bone MB 3+ (H)   |
| <b>KYUSHU SATSUMA JAPANESE BLACK WAGYU / KAGOSHIMA, MIYAZAKI JAPAN 48 MONTHS OF AGE / 650 DAYS GRAIN FED</b>   |                | <b>THOUSAND GUINEAS SHORTHORN / LIVERPOOL PLAINS, NSW / CAROONA FEEDLOT GRAIN FED 150 DAYS / 22 MONTHS OF AGE</b>            |  |
| Wagyu Centre Cut Striploin (A5) MB 12+   | 150 grams      | 110  | Short Rib MB 2+ Moo Moo Chinese BBQ Sauce  |
| <b>RANGERS VALLEY WX / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT GRAIN FED 360 DAYS / 36 MONTHS OF AGE</b>   |                | <b>OAKEY ANGUS RESERVE / TEXAS, WHYALLA / 100% BLACK ANGUS / GRAIN FED 180 DAYS / 24-36 MONTHS OF AGE/ M.S.A</b>             |  |
| F1 Wagyu Rostbiff MB 6+ (H)  | 300 grams      | 52   | Rib/Scotch Fillet MB 3+ (H)  |
| <b>2GR FULLBLOOD / CENTRAL WESTERN SLOPES, NSW / TIJIMA, ITOZAKURA, KIKUMIDOI GF 400 DAYS / 30-36 MONTHS OF AGE</b>                                      |                | <b>BLACK ONYX, BLACK ANGUS / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT GF 350 DAYS / 36 MONTHS</b>                           |  |
| Fullblood Wagyu Tomahawk MB 9+ (H)   | (market price) |  | Rib on Bone (OP Rib) MB 3+ (H)   |
|  |                |  | 50 Day Dry Aged Striploin on the Bone MB 3+ (H)  |

**V- VEGETARIAN GF- GLUTEN FREE H- HALAL**

PLEASE ALLOW 30 MINUTES MINIMUM DUE TO THE QUALITY OF OUR BEEF + OUR COOKING METHODS. BEEF WEIGHTS ARE APPROXIMATE + PRIOR TO COOKING. 15% PUBLIC HOLIDAY SURCHARGE APPLIES ON ALL GAZETTED PUBLIC HOLIDAYS. PLEASE ADVISE WAITER OF ANY SPECIAL DIETARY REQUIREMENTS, WE CANNOT GUARANTEE THAT ALL PRODUCTS ARE FREE FROM NUT TRACES. DUE TO QLD HEALTH + SAFETY REGULATIONS ALL MEALS ARE TO BE CONSUMED ON PREMISES. QLD LAW PROHIBITS SMOKING WITHIN 4 METRES OF ANY ENTRANCE OR DINING AREAS OF MOO MOO. MOO MOO THE WINE BAR AND GRILL IS A LICENSED RESTAURANT OF MEAT STANDARDS AUSTRALIA. © 2021 MOO MOO RESTAURANT GROUP PTY LTD LICENSED VENUE. ALL RIGHTS RESERVED. MOO MOO, THE MOO MOO LOGO, THE BULLS HEAD, TRADEMARK AND ALL IMAGERY ARE PROPERTY OF MOO MOO RESTAURANT GROUP PTY LTD.