

DINNER

2 Courses \$105 | 3 courses \$115

ENTREES

½ **DOZ NATURAL OYSTERS** w. Champagne + Shallot Mignonette
BYRON BAY BURRATA, Figs, Truffle Honey, Truffle + Olive Oil
BANG BANG DUCK w. Shimeji, Cucumber, Garlic Shoots, Chilli Shredded Salad + Bang Bang Dressing
GRILLED PROVOLONE w. Beef Steak Tomato, Picked Oregano + Cracked Black Pepper
DAILY FRESH HOUSE MADE SOUP (waiter to advise)
PASTURE FEED BEEF CARPACCIO Cress, Capers, Tomato, Reggiano + Lemon Vinaigrette
HERVEY BAY ½ SHELL SCALLOPS w. Morcilla, Roast Tomato + Chicory
CALAMARI w. Jalapeno, Sorrel + Lemon Mayonnaise

MAINS

WESTHOLME WAGYU BY AACO /CENTRAL QUEENSLAND / GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE
F1 Wagyu Striploin 250 grams

Oakey Angus Reserve/Texas, Whyalla /100% Black Angus / Grain Fed 180 Days /24-26 Months of Age
Rib/Scotch Fillet MB 3+ (H) 300 grams

Moo Moo Selected / Southern Darling Downs/ Pasture Raised + Grain Finished / 18-24 Months of Age
Tenderloin 300 grams

Thousand Guineas Shorthorn/Liverpool Plains, NSW/ Carroona Feedlot Grain Fed 150 Days/ 22 Months of Age
Short Rib + Moo Moo Chinese BBQ Sauce 500 grams

Organic Valencia Pork Belly, w. Quince, Chicory + Lentils

½ **Free Range Chicken Scaloppine** w. Pancetta, Capers, Green Olives + Sorrel

Risotto of Carnaroli, Black Truffle, Straciatella, 24 mth Reggiano

Patagonian Toothfish, w. Kipfler Potatoes, Crème Fraiche Sauce + Charred Leek

SIDES TO SHARE

Wild Rocket w. Radicchio, Pear, Pecan, Parmesan + vincotto GF
Wagyu Fat Fried New Season Potatoes w. Thyme + Rosemary GF
Seasonal Greens w. Garlic + Chilli Butter GF

DESSERTS

Selection of Australian + International Cheese (waiter to advise)
Coconut + Mango Pannacotta, White Chocolate Ganache, Finger Lime + Tuile GF

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moomoorestaurant.com