

MOOBAR MENU

CHEESES (\$13 each or 3 for \$35)

BRILLAT-SAVARIN TRIPLE CREAM BRIE, BURGANDY, FRANCE, WHITE MOULD SOFT, COWS MILK

Delicate white bloomy rind hides a rich creamy center; rich jersey milk creates an exquisite masterpiece of Woombye's

MAFFRA CLOTH ASH CHEDDAR, MAFFRA, VICTORIA, FIRM, COW MILK

Made the Old fashioned way, the texture is crumbly yet moist and the flavor has a lingering tang

STROPSHIRE BLUE, NOTTINGHAMSHIRE, ENGLAND, BLUE MOULD SEMI SOFT, COW MILK

Natural shiny rind, interior richly marbled bluey-green mould, flavour delicate and sweet, rich and buttery, slightly spicy finish

OYSTERS

Natural + champagne & shallot mignonette

GF 32/52

Double smoked bacon Kilpatrick Moo Moo style

33/53

Bloody Mary Oyster Shooters

33/53

CHICKEN WINGS

Crispy Chicken Wings w Gochujang sweet and sour sauce

19

Frank's Original Hot Sauce w blue cheese mayonnaise

19

Crispy Chicken Wings w chipotle aioli

19

LIGHT BITES

Tempura Onion Rings w Stilton Mayonnaise

12

Fries, Truffle Salt + Parmesan

GF/V 12

Byron Bay Burrata, w Figs, Truffle Honey, Truffle + Olive Oil

V 28

Bang Bang Duck w. Shimeji, Cucumber, Garlic Shoots, Chili Shredded Salad + Bang Bang Dressing

28

Calamari w. Jalapeno, Sorrel + Lemon Mayonnaise

28

MOOBAR MAINS

Wagyu Beef Burger, Brioche Bun, OLT, dill pickle, Moo Moo sauce accompanied w. fries

24

Yakatori Wagyu Beef Skewers (3 skewers) w Lemon Mayo

26

Pulled Wagyu Beef or Pulled Pork Nachos, Olive Pico de gallo, chipotle mayo, Sour Cream

29