FUNCTION PACKAGE

Moo Moo the Wine Bar + Grill Brisbane is located in the heart of the city near Eagle Street Pier, the Botanical Gardens, and part of the Stamford Plaza Brisbane Hotel complex. Moo Moo the Wine Bar + Grill Brisbane opened in June 2010 in the historical Port Office Building and has quickly become one of Brisbane's favourite venues and indeed, one of Australia's best steak restaurants.

Moo Moo Restaurant Group founders, Steven & Autumn Adams, bought their upmarket steak restaurant concept to Brisbane after 5 successful years on the Gold Coast gaining many awards. Expansion to Brisbane was a natural fit for the group and when approached by Stamford Hotels to take over the space. The venue retains the Heritage charm while also showing modern elements; with large stunning Italian pendants in Moobar; a 12-meter monolithic granite bar top, built in champagne walls and designer furniture. The restaurant boasts 6 balconies, private booths, three stunning private dining rooms along with a beautiful walk in wine cellar and stunning dry ageing display cabinets. Custom design furniture throughout the venue sets the tone for your dining experience, where you can relax in our leather dining chairs, perfect for a long lunch. As you ascend the grand staircase you come to the charcoal grill complete with flames, stunning open kitchen, and the pride of our venue, the amazing dry ageing beef hanging cabinets which houses our most precious of products.

Our friendly Function Manager Kyle Mills is thrilled to assist you in hosting your event and personally ensuring the satisfaction of your guests. He will guide you through the wonderful dining experience options and create a memorable event with you. Whether it's an elegant intimate family dinner celebrating a special occasion or a sole trade business dinner/wedding with all the Additional trimmings ie; canapé service, carvery stations, oyster buffets, drinks packages + 3 Executive courses. Moo Moo the Wine Bar + Grill Brisbane is the perfect place for any function or corporate event!

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FUNCTION OPTIONS & ROOM CAPACITIES

Having years of function experience the Moo Moo team are always prepared for your function needs! Moo Moo the Wine Bar + Grill Brisbane is the perfect venue for.

Weddings - Charity events - Corporate dinners - Product launches – Celebrations

Wow your guests as they enter the **Moo the Wine Bar + Grill Brisbane** historic building and make their way up the grand staircase leading into the Multi Award Winning Restaurant! This Heritage listed building boasts many private spaces throughout the venue, accommodating groups from 6 guests to the **entire dining sector** seating 150 guests.

Whilst **Moobar**, Brisbane's most stylish and sleek New York style Wine Bar, can comfortably accommodate from 15 guests to 250 standing guests for cocktail & canapés styled events.

The restaurant hosts three private dining rooms, **The Angus Room**, **The Port Office Room** & **The Executive Room** which offers complete exclusivity and luxury to your guests. All rooms are fitted with private audio & visual systems for your use, have access to a private balcony, perfect for predinner drinks and canapés or even post dinner cognacs and ports.

Seating capacities for exclusive use of areas: *Please note minimal spends may apply. Please contact our friendly function team for more information.*

FULL RESTAURANT SOLE USE (up to 150 guests) this includes main dining room + all balconies and all private dining rooms. *Please note this is not an open plan restaurant.*

INSIDE DINING ROOM ONLY (60 guests) the entire main dining area.

STAMFORD COURTYARD BALCONY (36 guests) External covered balcony overlooking the beautiful Stamford courtyard and ponds. The tea light lit trees provide a beautiful alfresco dining experience.
Heaters and / or fans provided weather dependent.

EDWARD STREET BALCONY (22 guests) A perfect in all-weather smaller covered private balcony overlooking the hustle and bustle of the Brisbane CBD. All weather blinds, heaters and/or fans provided weather dependent.

The Port Office, Stamford Plaza, Cnr Edward & Margaret Sts, Brisbane **Phone: (+61) 7 3236 4500**
Broadbeach on the Park, 2685 Gold Coast Highway, Broadbeach **Phone: (+61) 7 5539 9952**
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PRIVATE DINING

THE ANGUS ROOM (Private Dining) A round table ideal for 12 guests. The Signature Moo Moo private dining experience complete with dark timber, black table cloths, and designer light fittings.

THE PORT OFFICE ROOM (Private Dining) A round table ideal for 10 guests. Heritage style private dining experience complete with ostrich leather panelled walls, feature art, designer light fittings etc.

THE EXECUTIVE ROOM (Private Dining) A square table ideal for up to 18 guests. The ultimate Moo Moo private dining with its own second room to welcome guests and its own private balcony for drinks. This area can seat up to 30 guests however is not an open plan seating at 30 guests.

PRIVATE DINING BALCONY (16 seated pax or 32 standing guests) All weather, smaller covered private balcony, to be used in conjunction with private dining rooms or exclusively. All weather blinds, heaters and / or fans provided weather dependent.

PRIVATE DINING BOOTH (6 or 12 guests) One private dining booth that seats up to 12 guests or partitioned into two separate dining booths for smaller groups.

MOOBAR PRIVATE DINING OPTIONS

MOOBAR -EXCLUSIVE USE (up to 250 standing guests) Moobar is furnished with a mixture of high top tables, lounges, external balconies. Facilities include 50" LCD screens, DVD controller with remote, microphone, Fully integrated BOSE sound system throughout the entire venue and a licensed smoking balcony.

MOOBAR PRIVATE BALCONY & ROOMS- (80 guests) Outside covered balcony situated at the rear of Moobar includes an outside covered balcony with high top tables and seating. All weather blinds heaters and / or fans provided weather dependent.

MOOBAR STAMFORD BALCONY (15-80 standing guests) External covered balcony overlooking the beautiful Stamford courtyard and ponds. The tea light lit trees provide a beautiful alfresco dining experience. This area can be used as an exclusive area, partitioned according to party sizes.

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Moo Moo®
THE WINE BAR + GRILL

CANAPES

Our Executive Chef has put together a mouth-watering canapé selection, guaranteed to leave your guests impressed and fulfilled!

Minimum 20 guests
$6 p/p per selection, minimum 5 selection

*Seven spiced **Wagyu Beef Short Rib** w. labne, sweet + sour caviar
***Poached Scallop** w. morcilla, saffron + tomato vinaigrette
***Confit Duck** w. brick pastry + bang bang dressing
***Steak Tartare** w. furikake, miso bearnaise + puffed crisp
***Goats Cheese Royal** w. mustard fruits + petite milk bun
***Tempura Soft Shell Crab** w. horseradish, mayonnaise + ponzu
***4 Cheese Risotto Croquette** w. stracciatella + truffled honey
***Pacific Oysters** w. cucumber kimchi + lemon gel
***Lamb Mignon** w. pancetta, pea puree + mint
*Warm **Wagyu Beef Rilette** w. ponzu caviar + puffed sago
***Leader Prawns** w. kataifi pastry + flying fish roe
***Forest Mushroom Pithivier** w. tallegio, mushroom pate + dried truffle
***Quail Tulip** w. pancetta, fig + black pepper paste
***Mini Wagyu Beef Yakitori** w. ginger soy glaze
***Sashimi Yellowtail Kingfish** w. chickpea miso, jalapeno + caper
***Prawn & Ginger Sesame Brioche Toast** w. cucumber kimchi + lemon gel
***Wagyu beef chilli empanada,** w.chipotle yogurt

DESSERT CANAPES

*Chocolate Delice, Chocolate Caramel Tartlets
*Passionfruit Curd Meringue Tartlets
*Miniature Paris Bress + Almond Praline Cream
*Petite Sfogliatell (Sweet Pastry Filled w. Ricotta)
*Baby Cannoli w. Pistachio cream + toasted pistachio

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SLIDERS

Petite Size $6p/p Standard Size $11p/p

Wagyu Petite Slider w caramelized onion, pickles + spicy BBQ sauce

C**hicken Karaage Slider** w cucumber kimchi + umeboshi mayo

Soy Ginger Pork Belly Slider w. citrus slaw + pickled ginger

Chickpea Harissa Pattie w. tabouli + tzatziki

FORK DISH MENU

We can also offer a substantial fork dish option in addition to your canapé package should you require. $23p/p

Local Calamari w. wild rocket, green onion dashi dressing

7 Spice Wagyu Beef Brisket w. slaw, parmesan mayonnaise + horseradish

Sashimi of Kingfish w. miso bearnaise, furikake + crisp sago

Risotto of Stracciatella w. freeze dried truffle, chicory + yuzu

Pasta Genovese Orecchiette w. truffle pecorino

Lamb Cutlet w. Truffled Pea, creamed potato + café de paris butter

Panko Market Fish Fillet w. skin on fries + lemon mayonnaise

Karaage Chicken w. herb leaf salad + sesame dressing

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BEVERAGE PACKAGE OPTIONS

Beverage packages are by no means compulsory; however we do host a ***no split bills*** policy so we appreciate you informing us in advance who will be your guest's nominated payee before your event so we can consolidate billing on the event eve.

Moo Moo Wine + Basic Beer Package

NV Jansz 'Premium Cuvee', TAS
Oscars Estate Shiraz, Barossa Valley, SA
Flowers on The Vine Pinot Grigio, Adelaide Hills, SA
This package includes basic beers-
Moo Moo Crisp Ale + Cascade Light
Soft Drinks
For a 2 hour package - $55 per person
For a 3 hour package - $75 per person
Basic spirits can be added for an additional $15 pp for 2 hours $20pp for 3 hours
(2hrs - $70, 3hrs - $95)

Classic Wine + Local Beer Package

NV Corte Giara Prosecco, Veneto, ITA
Nautilus Estate Sauvignon Blanc, Marlborough, NZ
Mr Blacks Little Black Book Shiraz, Barossa Valley, SA
This package includes local beers-
Local Beers + Soft Drinks
For a 2 hour package - $65 per person
For a 3 hour package - $90 per person
Basic spirits can be added for an additional $15 pp for 2 hours $20pp for 3 hours
(2hrs - $80, 3hrs - $110)

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DRINKS PACKAGES CONT.

If you have a favourite wine or beer that does not appear on our packages
However you have seen it on our full wine list, please speak to our friendly events team. They will liaise with our in house sommelier and cost it to you according to your preferences

Moo Moo Premium Package

NV Louis Bouillot, Burgundy, FRA or NV Quartz Reef Sparkling Rose, NZ
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA or Leeuwin Estate 'Prelude' Chardonnay, Margaret River, WA
Vasse Felix Cabernet Sauvignon, Margaret River, WA or Wild Earth Pinot Noir, Central Otago, NZ

This package includes **All Beers + Soft Drinks**
For a 2 hour package - $100 per person
For a 3 hour package - $140 per person
Basic Spirits are included in this package

Moo Moo Platinum Package

NV Louis Roederer, Reims, FRA
Cloudy Bay Sauvignon Blanc Marlborough, NZ or Saint Clair 'Omaka Reserve' Chardonnay, Marlborough, NZ
Kaesler Bogan Shiraz, Barossa Valley, SA or Chateau Teyssier, Bordeaux, FRA

This package includes **All Beers + Soft Drinks**
For a 2 hour package - $130 per person
For a 3 hour package - $180 per person
Basic spirits are included in this package

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SERVICE OPTIONS

Our Function Manager looks forward to working with you to create a menu and event to suit your requirements, one that will leave a long lasting memory in the minds of you and your guests

Moo Moo the Wine Bar + Grill Brisbane's house policy states that groups larger than 14 pax are catered to as a function table.

Below are the Function Menu options. These dishes are selected by our Chef and Functions team as they are our most popular items and we are certain you'll enjoy them as much as we do!

Groups of 40 or less may select from the **limited choice menus** on the event
Your guests may choose their entrée, main and dessert from the function menu of your choice, the menu will be printed and set on the table and additional logos and/or celebration messages can be added by request.

Please note groups larger than 25 pax will incur larger wait times as steaks are cooked to request.

Groups larger than 40 pax are offered **Alternate Drop Menu's,** these menus are printed and set on the table, you can make your selection based upon any of our alacarte or function menus and Isaac will cost it according to your selections

The team at Moo Moo the Wine Bar + Grill are very understanding that not every group wants to receive an Alternate Drop Service, so we are flexible and encourage you to communicate your groups dietary requirements and preferences our team so they can make this work best for you and your guests needs. For example, as we are an Aware Winning Steak Restaurant we find that most guests would like to try one of our executive steaks, so we often plate more steak main meals and less chicken/fish options, however this can be changed accordingly.

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FUNCTION MENUS FOR YOUR SELECTING

Our selection of group dining menus have been carefully selected from our award winning *a-la-carte* menu to ensure prompt service, excellent quality and a variety of our favourite and most popular dishes to excite and delight your guests

Lunch Only 2 Courses for $100 pp OR 3 Courses for $115 pp

Entrees

HALF DOZEN OYSTERS Natural w. Yuzu, Champagne + Shallot Mignonette (GF)
CALAMARI w. Miso Eggplant, Yuzu, Woodland Sorrel + Sesame Dressing (GF)
BYRON BAY BURRATA, Basil, Mint, Almond, Zucchini + Truffle Honey (V)
HALF SHELL SCALLOPS, w. Miso Bearnaise + Trout Roe (GF)
BONE MARROW CROQUETTES, w. Blackened Lime, Black Garlic + Smoked Eggplant

Mains

WESTHOLME WAGYU |CENTRAL QUEENSLAND| GRAIN FED 300 DAYS
F1 Wagyu Striploin MB 6+ (H) 250 grams
SANCHOKU WAGYU | CENTRAL QUEENSLAND| GRAIN FED 350 DAYS
F1 Wagyu Rostbiff MB 6+ (H) 300 grams
PRIME CUT | SOUTHWEST, NSW | GRAIN FED 120 DAYS
Tenderloin 200 grams
S. KIDMAN | LIVERPOOL PLAINS, NSW | CROSS SANTA GERTRUDIS | GRAIN FED 200 DAYS
Rib/Scotch Fillet MB 3+ (H) 300 grams
SAUCES: Moo Moo Jus, Forest Mushroom, Peppercorn, Bearnaise, Salsa Verde

SIGNATURE BLACK ANGUS SHORT RIB, Mb3+ 600gm w. Moo Moo Chinese BBQ Sauce
ALMOND FED PORK BELLY, w. Charred Witlof, Spiced Pumpkin, Date + Pork Jus (GF)
MUSHROOM AGNOLOTTI w. Local Mushrooms + Reggiano (V)
CHICKEN SCALOPPINE w. Chilli Butter, Lime + Smoked Labne (GF)

Sides (to share)

LEAF SALAD Buffalo Ricotta, Pear, Pecan + Vincotto GF
WAGYU FAT FRIED NEW SEASON POTATOES w. Thyme + Rosemary GF
SAUTEED GREENS w. Garlic + Chilli Beurre Monte GF
SKIN ON FRIES, Truffle Salt + Parmesan GF

Desserts

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE (waiter to advise)
BASQUE D'AFFINOIS CHEESECAKE w. Graham Cracker, Strawberry Sorbet
VANILLA CRÈME BRULEE w. Mille Feuille Of Chestnut, Chocolate & Salted Caramel

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Moo Moo®
THE WINE BAR + GRILL

2 Courses for $125 pp OR 3 Courses for $135 pp

Entrees

HALF DOZEN OYSTERS Natural w. Yuzu, Champagne + Shallot Mignonette (GF)
HALF DOZEN OYSTERS Tempura w. Kohlrabi Kimchi + Sesame Soy Dressing
CALAMARI w. Miso Eggplant, Yuzu, Woodland Sorrel + Sesame Dressing (GF)
BYRON BAY BURRATA, Basil, Mint, Almond, Zucchini + Truffle Honey (V)
GRILLED WILD CAUGHT MOOLOOLABA PRAWNS w. 5 Chillies & Garlic Butter (GF)
STEAK TARTARE, w. Wagyu Tendon, Cured Egg, Crème Friache + Gochujang (GF)
HALF SHELL SCALLOPS, w. Miso Bearnaise + Trout Roe (GF)

Mains

WESTHOLME WAGYU |CENTRAL QUEENSLAND| GRAIN FED 300 DAYS
F1 Wagyu Striploin MB 6+ (H) 250 grams
SANCHOKU WAGYU |CENTRAL QUEENSLAND| GRAIN FED 350 DAYS
F1 Wagyu Rump Cap MB 6-7+ (H) 280 grams
S. KIDMAN | LIVERPOOL PLAINS, NSW | CROSS SANTA GERTRUDIS | GRAIN FED 200 DAYS
Rib/Scotch Fillet MB 3+ (H) 300 grams
PRIME CUT | SOUTHWEST, NSW | GRAIN FED 120 DAYS
Tenderloin 300 grams
BLACK ONYX BLACK ANGUS | GLEN INNES, NSW | GRAIN FED 350 DAYS
50 Day Dry Aged Striploin On The Bone 400 grams
SAUCES: Moo Moo Jus, Forest Mushroom, Peppercorn, Bearnaise, Salsa Verde

SIGNATURE BLACK ANGUS SHORT RIB, Mb3+ 600gm w. Moo Moo Chinese BBQ Sauce
CORAL TROUT w. Potato Puree, Zucchini + Caviar Sauce (GF)
ALMOND FED PORK BELLY, w. Charred Witlof, Spiced Pumpkin, Date + Pork Jus (GF)
MUSHROOM AGNOLOTTI w. Local Mushrooms + Reggiano (V)
CHICKEN SCALOPPINE w. Chilli Butter, Lime + Smoked Labne (GF)

Sides (to share)

LEAF SALAD Buffalo Ricotta, Pear, Pecan + Vincotto GF
WAGYU FAT FRIED NEW SEASON POTATOES w. Thyme + Rosemary GF
SAUTEED GREENS w. Garlic + Chilli Beurre Monte GF
SKIN ON FRIES, Truffle Salt + Parmesan GF

Desserts

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE (waiter to advise)
BASQUE D'AFFINOIS CHEESECAKE w. Graham Cracker, Strawberry Sorbet
VANILLA CRÈME BRULEE w. Mille Feuille Of Chestnut, Chocolate & Salted Caramel
MOO MOO HOUSE MADE CHOCOLATE BLOCK, li chu dark chocolate + orange marmalade

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$135 P/P Menu

The Ultimate Moo Moo The Wine Bar + Grill Signature 3 Course Experience

Entreés (to share)

MIXED OYSTERS
Natural, Kilpatrick + Tempura

MOO MOO HOUSE PREPARED CHARCUTERIE
Cloth Aged Pork + Chilli Salami
Stone Axe Wagyu Beef Bresaola
Prosciutto di San Daniele
Accompanied by grissini + ciabatta

Main

THE SIGNATURE WAGYU
Spice rubbed **1kg Wagyu Rump Roast** rubbed w. Chefs' secret spice rub, sealed until smokey on the char grill + oven roasted to your liking.
Carved at the table + served with sides of:

LEAF SALAD Buffalo Ricotta, Pear, Pecan + Vincotto GF
WAGYU FAT FRIED NEW SEASON POTATOES w. Thyme + Rosemary GF
SAUTEED GREENS w. Garlic + Chilli Beurre Monte GF
Selection of **accompanying sauces**

Dessert & Cheeses (to share)

A SELECTION OF PETITE DESSERTS
&
SELECTED AUSTRALIAN + EUROPEAN CHEESES
w. fresh & dried fruits + house breads

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$160 P/P MENU

Prelude

MOO MOO STONE BAKED BREAD w.
Moo Moo Jus + Cultured Butter

Entrees

MIXED HALF DOZEN OYSTERS
Natural, Kilpatrick + Tempura

STEAK TARTARE
w. Wagyu Tendon, Cured Egg, Crème Friache + Gochujang (GF)

HALF SHELL SCALLOPS
w. Miso Bearnaise + Trout Roe (GF)

BANG BANG DUCK
w. Bamboo Shoot, Lotus Root + Banana Blossom Salad (GF)

GRILLED LOCAL PRAWNS
w. XO Nduja Butter, Burnt Shallot (GF)

Mains

BLACK ONYX | GIPPSLAND, VIC | ANGUS CROSS | GRAIN FED 350 DAYS
50 Day Dry Aged Striploin On The Bone MB3+ 400gm

LITTLE JOES | NEW ENGLAND, NSW | BLACK ANGUS | PASTURE FED
T-Bone 650gm MB4+

SANCHOKU WAGYU |CENTRAL QUEENSLAND| GRAIN FED 350 DAYS
F1 Wagyu Rump Cap MB 6-7+ 280gm

PRIME CUT | SOUTHWEST, NSW | GRAIN FED 120 DAYS
Tenderloin 300gm

SAUCES: Moo Moo Jus, Forest Mushroom, Peppercorn, Bearnaise, Salsa Verde

CORAL TROUT
w. Potato Puree, Zucchini + Caviar Sauce (GF)

ALMOND FED PORK BELLY
w. Charred Witlof, Spiced Pumpkin, Date + Pork Jus (GF)

MORETON BAY BUG RISOTTO
w. Blue Swimmer Crab, Coral Trout + Fennel (GF)

Sides (to share)

LEAF SALAD Buffalo Ricotta, Pear, Pecan + Vincotto GF

WAGYU FAT FRIED NEW SEASON POTATOES w. Thyme + Rosemary GF

SAUTEED GREENS w. Garlic + Chilli Beurre Monte GF

SKIN ON FRIES, Truffle Salt + Parmesan GF

SAUTEED MUSHROOMS w. Garlic + Fortified Wine GF

Desserts

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE
w. fresh & dried fruits + house breads

BASQUE D'AFFINOIS CHEESECAKE,
w. Graham Cracker, Strawberry Sorbet

VANILLA CRÈME BRULEE,
w. Mille Feuille Of Chestnut, Chocolate & Salted Caramel

MOO MOO HOUSE MADE CHOCOLATE BLOCK,
Li Chu Dark Chocolate + Orange Marmalade

MOO MOO HOT FUDGE SUNDAE
Rich Chocolate Brownie Topped W. Vanilla Bean Ice Cream, Lashed
w. Hot Fudge

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$180 P/P Menu

Prelude (to share)

MIXED OYSTERS

Natural, Kilpatrick + Tempura

MOO MOO HOUSE PREPARED CHARCUTERIE

Accompanied By Grissini + Ciabatta

Entrees

GRILLED LOCAL PRAWNS

w. XO Nduja Butter, Burnt Shallot (GF)

HALF SHELL SCALLOPS

w. Miso Bearnaise + Trout Roe (GF)

SASHIMI OF MARKET FISH

w. Capers, Tomato, Cucumber, Soy + Wasabi (GF)

KYUSHU SATSUMA WAGYU MB12+

w. Peppercorn Sauce + Dauphinoise Potato

BANG BANG DUCK

w. Bamboo Shoot, Lotus Root + Banana Blossom Salad (GF)

Mains

BLACK ONYX | GLEN INNES, NSW | BLACK ANGUS | GRAIN FED 350 DAYS

Rib Eye On The Bone MB3+ 600gm

WESTHOLME WAGYU BY AACO |CENTRAL QUEENSLAND| GRAIN FED 360 DAYS

F1 Wagyu Flat Iron MB8-9+ 200gm

LITTLE JOES | NEW ENGLAND, NSW | BLACK ANGUS | PASTURE FED

T-Bone 650gm MB4+

SANCHOKU WAGYU |CENTRAL QUEENSLAND| GRAIN FED 350 DAYS

F1 Wagyu Rump Cap MB 6-7+ 280gm

THE PHOENIX WAGYU |DARLING DOWNS, QUEENSLAND| GRAIN FED 365 DAYS

F3 Wagyu Tenderloin MB 9+ 250gm

SAUCES: Moo Moo Jus, Forest Mushroom, Peppercorn, Bearnaise, Salsa Verde

CORAL TROUT

w. Potato Puree, Zucchini + Caviar Sauce (GF)

ALMOND FED PORK BELLY

w. Charred Witlof, Spiced Pumpkin, Date + Pork Jus (GF)

MORETON BAY BUG RISOTTO

w. Blue Swimmer Crab, Coral Trout + Fennel (GF)

Sides (to share)

LEAF SALAD Buffalo Ricotta, Pear, Pecan + Vincotto GF

WAGYU FAT FRIED NEW SEASON POTATOES w. Thyme + Rosemary GF

SAUTEED GREENS w. Garlic + Chilli Beurre Monte GF

SKIN ON FRIES, Truffle Salt + Parmesan GF

YOUNG CARROTS Smoked Labne GF

Desserts

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE

w. Fresh & Dried Fruits + House Breads

BASQUE D'AFFINOIS CHEESECAKE,

w. Graham Cracker, Strawberry Sorbet

VANILLA CRÈME BRULEE,

w. Mille Feuille Of Chestnut, Chocolate & Salted Caramel

MOO MOO HOUSE MADE CHOCOLATE BLOCK,

Li Chu Dark Chocolate + Orange Marmalade

MOO MOO HOT FUDGE SUNDAE

Rich Chocolate Brownie Topped W. Vanilla Bean Ice Cream, Lashed

w. Hot Fudge

The Port Office, Stamford Plaza, Cnr Edward & Margaret Sts, Brisbane **Phone: (+61) 7 3236 4500**
Broadbeach on the Park, 2685 Gold Coast Highway, Broadbeach **Phone: (+61) 7 5539 9952**

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