

# PRELUDE

Rye Grain and <b>Sourdough Bread</b> served warm w. honeyed carrot salsa + warm <i>Moo Moo</i> jus	3.9 p.p.
Thinly sliced <b>Wagyu beef</b> w. beetroots, cucumber + horseradish	9

# COLD ENTREES

<b>Oysters</b> - A selection of daily + freshly shucked, regions to be advised ( 6 / 12 ) (GF)	24 / 39
<b>Natural</b> w. fresh lemon cheek, white mignonette dressing	
<b>Moo Moo Kilpatrick</b>	26 / 42
<b>Moo Moo Belvedere Bloody Mary</b> shooters	26 / 42
<b>Oysters</b> w. fresh wasabi + ponzu	26 / 42
<b>Spanner Crab</b> w. mustard bouche, cured shrimp, w. sauce mousseline + fried onion rings	26
<b>Organic Beef Tenderloin Carpaccio</b> w. fresh horseradish, ponzu vinaigrette, (GF) creme fraiche, seaweed, edamame + shiso leaves	19
<b>Jamón Ibérico de Bellota</b> w. black figs, white chicory, 25yr old balsamic + reggiano	29

# CHARCUTERIE

*Moo Moo* house prepared charcuterie accompanied w. house bread, caper berries, Spanish peppers + cornichons

*Choose three of the following :*

<b>Duck + Cognac Parfait</b>	- duck liver + cognac pate w. confit onions	
<b>Rillettes of Rabbit</b>	- Northern NSW rabbit pressed + wrapped in cavolo nero w. steeped cherries	
<b>Jamón Ibérico de Bellota</b>	- regarded as some of the world's best ham produced from free range acorn fed stock w. fino poached fruits	
<b>Wagyu Bresaola</b>	- a luxurious air dried thinly sliced wagyu speciality w. goats curd + wild rocket	
<b>Sobrassada</b>	- a firey spreadable salami w. unmistakable flavour originating from Spain w. roasted sour peppers	
<b>Truffle Salami</b>	- black summer truffle soaks into the fat flavouring the cured salami w. charred eggplant	<b>Serves One - 25</b>
<b>Sopressa Vincentina</b>	- black pepper seasoned Italian style sausage w. confit garlic + potato puree	<b>Two - 45</b> <b>Three - 62</b> <b>Four - 74</b>

# HOT ENTREES

Seared <b>Wagyu Beef</b> w. sake miso sauce, fried garlic, caper + jalapeno	21
Moo Moo French Onion <b>Wagyu Broth</b> w. housemade gruyere crouton	18
<b>Moo Moo</b> Szechuan glazed Mooloolaba <b>Tiger Prawns</b> w. fennel angel hair pasta	26
Seared sea <b>Scallops</b> , red wine + tarragon butter sauce, pinot pearls w. crisp pancetta + fried trompettes (GF)	25
<b>Fazzoletti</b> pasta w. mushrooms, parsley, garlic, truffle + porcini salt (V)	24
<b>Moreton Bay Bug Tail</b> w. vanilla butter, potatoes, quail egg, petite bouche + avocado	26
<b>Brodetto</b> of selected Market fresh seafood w. saffron + tomato ragu (GF) <i>waiter will advise</i>	19

V - Vegetarian GF - Gluten Free H - Halal

**15% Public Holiday Surcharge applies on all gazetted public holidays.**

**Please advise your waiter of any special dietary requirements we cannot guarantee that all products are free from nut traces.**

**Due to QLD health and safety regulations all meals to be consumed on premises. QLD law prohibits smoking within 4 metres of any entrance or dining area of Moo Moo.**

# MAIN

<b>Old Duck Breast</b> pan seared w. escargot butter, beetroots, orange, fondant leek + sauce soubiche (GF)	39
Tasmanian herb crusted <b>Lamb Rack</b> w. fondant purple congo, cavolo nero, crisp anchovy + veal jus (GF)	44
Roast <b>Suckling Pig</b> w. honeycomb + clove, potato puree, fennel choucroute + whole mustard (GF)	42
<b>Cornfed Chicken</b> two ways, breast w. white pudding, confit leg, apple puree + chestnut (GF)	36
Dry aged <b>Hamburger</b> w. fior di latte, smoked garlic celeriac remoulade, cornichons + watercress ( <i>served lunch only</i> )	26

## PASTA *(All pasta made fresh in house)*

Entree/Main

<b>Carnaroli Risotto</b> w. black winter truffles and truffled pecorino (V)	32
<b>Fazzoletti Pasta</b> w. mushrooms, parsley, garlic, truffle + porcini salt (V)	24 / 34
<b>Wagyu Beef Ravioli</b> w. Veal broth, forest floor mushrooms, walnut + reggiano	29

## SEAFOOD *(Market fresh everyday)*

<b>John Dory Fillet</b> w. Moreton Bay bug tail, potato + tarragon sauce, bacon bits, burnt hollandaise w. red chicory + dressed watercress	44
<b>Moo Moo</b> Szechuan glazed Mooloolaba <b>Tiger Prawns</b> w. fennel angel hair pasta	44
<b>Brodetto</b> of selected Market fresh seafood w. saffron + tomato ragu (GF) <i>waiter will advise</i>	42

## SIDES *(choose any 3 side dishes for \$21) excludes supplements*

Wild <b>Rocket</b> , fig vincotto + parmesan	9
<b>Moo Moo</b> Truffled shoe string <b>Fries</b>	8
<b>Heritage Tomatoes</b> , fior di latte, capers, oregano + lemon powder	9
Glazed Maple <b>Baby Carrots</b> w. almonds	11.5
<b>Asparagus</b> w. sous vide egg + summer truffle	11
Shredded <b>Cabbages</b> w. ponzu, miso + jalapeno mayonnaise	9
Pithivier mushroom pate + forest <b>Mushrooms</b>	9
<b>Baby Gem</b> lettuce wedge w. chicory, stilton, chestnut + steeped muscatels	11
<b>Zucchini Flowers</b> w. buffalo ricotta + sauce vierge	11
<b>Broccolini</b> w. sprouting broccoli, butter + garlic	10
<i>E.v.o.o</i> <b>Mash Potatoes</b> w. tallegio	8
<b>Wagyu Fat Nicola Potatoes</b> oven roasted w. confit garlic, thyme + rosemary	8
<b>Fresh Peas</b> w. truffled pecorino, mint + cider	7.5
Tempura <b>Onion</b> rings served w. house hot sauce	8
<b>Spanner Crab Mac 'n' cheese</b> , breadcrumbs, thyme + parsley - <i>steak supplement</i>	18
<b>Half Lobster</b> w. white sauce, champagne + truffle - <i>steak supplement</i>	25

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# SPECIALTY BEEF

*Moo Moo The Wine Bar + Grill prides itself on sourcing the best beef from all regions and pastures around Australia.*

*Specialty beef is cooked to your requirements + served w. Moo Moo garnish*

## AACO WAGYU / DARLING DOWNS – QLD Goonoo Feedlot

<b>KOBE CUISINE</b>	32-42 Months of age max / grain fed 360+ days	Price
F1 Wagyu Rump Cap (H)	300 Grams marble score 6-9	58
F1 Wagyu Rib Fillet (H)	300 Grams marble score 3-4	49
Steak Frites Rib Fillet (H)	150g w. truffle parmesan fries + bearnaise	29

*Wagyu is a western term for a collection of Japanese bloodlines = wa (Japan) gyu (cattle)*

## MASTER KOBE WAGYU / DARLING DOWNS – QLD Goonoo Feedlot

<b>100% FULL BLOOD WAGYU</b>	Grain fed 550-650 days marble score 9+	
Flat Iron	200 Grams	69

## AUSTRALIAN BLACK WAGYU / SE GIPPSLAND - VIC Kalara Feedlot

*Exclusive to Moo Moo The Wine Bar + Grill*

<b>TAJIMA GENETICS</b>	36 months of age max / grain fed 600 days	
Striploin	300 Grams w. japanese accompaniments	84

## Moo Moo IN-HOUSE DRY AGED BLACK ANGUS / GIPPSLAND – VIC Rutherglenn Feedlot

<b>DRY AGED 50 DAYS (M.S.A)</b>	30 Months of age max / pasture fed	
Rib Eye On Bone	400 Grams	72
Sirloin	350 Grams	52
Rump	300 Grams	39

*Dry aged beef does not benefit cooking past medium rare*

## OAKEY ANGUS RESERVE / TEXAS - QLD Whyalla Feedlot

*Exclusive to Moo Moo The Wine Bar + Grill*

<b>100% GENETIC BLACK ANGUS (M.S.A)</b>	30 months of age max / grain fed 150 days	
Rib Fillet	300 Grams	49

## RANGERS VALLEY / GLEN INNES – NSW Rangers Valley Feedlot

<b>RANGERS VALLEY BLACK ANGUS (M.S.A)</b>	36-48 Months of age max / grain fed 300 + days	
Short Rib (H)	500 Grams w. MooMoo sticky sweet sour	39
Petite Striploin (H)	200 Grams	39

## SPECKLED PARK / MINNAMURRA -NSW Maydan Feedlot

*Exclusive to Moo Moo The Wine Bar + Grill*

<b>100% CANADIAN BLACK ANGUS</b>	18-20 Months of age max / grain fed 100 + days	
Flat Iron	250 Grams	45
Tenderloin	300 Grams	58

## GREENHAM'S - NATURAL - TAS

<b>NATURAL BLACK ANGUS (M.S.A)</b>	18 Months of age max / pasture fed	
Tenderloin	200 Grams	42
Rib Eye on Bone	400 Grams	52
T-Bone	500 Grams	49

*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.*

*\*MOO MOO THE WINE BAR + GRILL is a licensed restaurant of Meat Standards Australia*



# THE *Moo Moo* SIGNATURE

THE WINE BAR + GRILL

## Spice Rubbed 1KG WAGYU RUMP Roast

100% certified AACO 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 Nicola Potatoes** oven roasted w. confit garlic, thyme + rosemary, Wild **Rocket**, fig vincotto + pecorino + a trio of chef's sauce selections

*“A Carnivores Dining Delight”*

Serves Two – 125   Serves Three – 140   Serves Four max – 155

(PLEASE NOTE THIS DISH IS RECOMMENDED **MEDIUM RARE** + WILL TAKE **55 MINUTES** MINIMUM FROM ORDERING)  
(DUE TO TIME CONSTRAINTS THIS ITEM CANNOT BE COOKED PAST MEDIUM)

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## SAUCES

Tantalising house made *Moo Moo* sauce selections

3.6 each or choose three for 9

smokey bbq	wild mushroom (GF)	chilli (GF)	café de Paris(GF)	<i>Moo Moo</i> jus(GF)
béarnaise(GF)	garlic butter(GF)	chimichurri(GF)	beetroot + orange relish	peppercorn (GF)

## CONDIMENTS (FOC)

Mustards : Hot English, Dijon, Cognac Seeded or Horseradish

## DESSERT - “GO ON BE A DEVIL”

<b>Pistachio + Strawberry Mille Feuille</b> w. strawberry jelly + buttermilk icecream	14
<b>Raspberry Souffle</b> w. raspberry sorbet, vanilla anglaise + raspberry macaroon <i>please allow 25 minutes cooking time</i>	17
<b>Lemon Meringue Tartlet</b> w. white chocolate ganache + petite flowers	15
Chocolate caramel <b>Brioche Doughnuts</b> w. caramelised baby pears, white chocolate delicé, espresso anglaise + espresso dirt	16
	13

<i>Moo Moo</i> house made <b>Chocolate Block</b> , honeycomb bark w. strawberries (waiter will advise daily flavour) (GF)	16
Hot fudge <b>Sundae</b> ‘ <i>Moo Moo</i> ’ style - rich chocolate brownie topped w. vanilla bean ice cream, lashed w. hot fudge + finished w. house made crunchy honeycomb	19
<i>Moo Moo</i> house made chocolate <b>Honeycomb Bark</b> w. strawberries	9
<i>Moo Moo Hot Fudge Sundae is baked to order, please allow up to 25 minutes.</i>	

## CHEESES *(30gm per serve)*

*A selection of the worlds finest cheese hand picked for you enjoyment all served w. quince puree + crisp bread*

<b>COLTON BASSET, STILTON</b>   NOTTINGHAMSHIRE, ENGLAND   SEMI SOFT   COW Hand ladled curd resulting in a luscious, creamy texture, the flavour is rich and buttery with hints of cocoa.	13
<b>BRILLART SAVARIN, TRIPLE CREAM BRIE</b>   LLE DE, FRANCE   WHITE MOULD SOFT   COW Develops a fluffy white rind with age, The centre is soft and creamy, This cheese was created in the early 1900’s.	12
<b>FORMAJO CIOCK AL VINO ROSSO, WASHED RIND</b>   ALPINE FOOTHILLS, ITALY   SEMI HARD   COW + GOAT Steeped in grape must, bold with a slighty piquant cellary taste, texture compact yet crumbly.	12
<b>QUICKES CHEDDAR</b>   DEVON, SOUTH WEST ENGLAND   FIRM   COW Carefully matured for 24 months then wrapped in muslin. Big gutsy flavour with acidity + great length on palate.	13
<b>EPOISSES ACO, WASHED RIND</b>   BURGUNDY, FRANCE   SEMI SOFT   COW Hand washed to produce a orange-brown rind in colour, The flavour is uniquely strong and meaty, aroma is pungent and spicy.	15
<b>PLEASANT RIDGE RESERVE</b>   WISCONSIN, U.S.A   SEMI HARD   COW Hints of caramel and salt together with complex layers of grass and flora.	13
<b>WOODSIDE BRIE</b>   SOUTH AUSTRALIA   SOFT   COW Made from jersey milk this brie is big and buttery with quite a yellow centre as a result from the milk used.	12

*Choice Of Three Cheeses @ 30gm* 36

*All Seven Cheeses @ 30gm* 84

# COFFEE

Espresso / Short Black	5
Doppio - (Double Short Black)	5
Ristretto (Restricted Pour)	5
Long Black	5
Short Macchiato	5
Long Macchiato	5
Affogato	5.6
Flat White	5
Cafe Latte	5
Cappuccino	5
Vienna	5.6
Selection of Richmond Tea	7
Hot Chocolate	4
Liqueur Coffee	11

# DESSERT / SWEET WINE BY REGION

AUSTRALIA + NEW ZEALAND			
10 Cloudy Bay Late Harvest Riesling (375ml.)	Marlborough, NZ	15.00	70.00
10 Forest Hill 'Noble Riesling' (375ml.)	Great Southern, WA		52.00
11 Vasse Felix 'Cane Cut' Semillon (375ml.)	Margaret River, WA	12.00	54.00
EUROPE			
05 Cantine Pra Recioto di Soave Classico (375ml.)	Veneto, Italy	25.00	125.00
05 Château Fayau (375ml.)	Cadillac, France	16.00	65.00
05 Château Fayau (750ml.)	Cadillac, France		130.00
96 Château Giuraud (375ml)	Sauternes, France		250.00
99 Château d'Yquem Sauternes (375ml.)	Bordeaux, France		655.00
07 The Royal Tokaji Wine Company 'Blue Label' (250ml.)	Tokaji, Hungary	28.00	75.00
10 Amadio Quartet (Riesling, Fiano, Viognier, Arneis)	Multi Region, Europe	16.00	80.00
CANADA			
06 Inniskillin 'Vidal' Oak aged Icewine (375ml.)	Niagra, Peninsula		185.00

*Vintages are subject to change and availability.  
Moo Moo The Wine Bar + Grill practices the responsible service of alcohol.*