

Bread 5 pp

Moo Moo Stone Baked Potato Bread w. Cultured Butter + Tallow, Moo Moo Jus

Oysters

- + Natural w. Yuzu, Champagne + Shallot Mignonette GF 39 / 62
- + Bloody Mary Oysters 40 / 66
- + Moo Moo Style Kilpatrick w. Wagyu + Pork Bacon, + Pangrattato 40 / 66
- + Tempura w. Kohlrabi Kimchi + Sesame Soy Dressing..... 40 / 66

Cold Entree

- Steak Tartare** w Wagyu Tendon, Cured Egg, Creme Friache + Gochujang GF 29
- Byron Bay Burrata** w. Basil, Mint, Almond, Zucchini + Truffle Honey V 29
- Sashimi Of Market Fish**, w. Capers, Tomato, Cucumber, White Soy + Wasabi GF 34
- 20g Kaviari Transmontanus Caviar** w. Crumpets + Gribiche 92

Charcuterie

- Stone Axe Bresaola, Steve's Pickle, Cheddar + Cress32
 - Prosciutto di San Daniele, Honey Dew, Chicory + Truffle Honey.....29
 - Cloth Aged Pork Jowl Salami, Cucumber Kimchi + Mustard Fruits29
- Accompanied w. Bread + Grissini. GF available upon request.**

Sides 13 each or 3 for 35


- Heirloom Beef Steak Tomatoes**, Pickled Onions, Green Onion + Dashi Dressing GF
- Leaf Salad**, Frisse, Chicory, Endive, Raspberry Vinaigrette GF
- Banana Blossom Salad**, w. Bamboo Shoots + Nuoc Cham GF
- Wagyu Fat Fried New Season Potatoes**, Thyme + Rosemary GF
- Roasted Creamed Potatoes**, Chilli Butter GF
- Skin on Fries**, Truffle Salt + Parmesan GF
- Young Carrots**, Smoked Labne GF
- Sauteed Forest Mushrooms**, Garlic + Madeira Fortified GF
- Sauteed Greens**, Garlic + Chilli Beurre Monte GF
- Tempura Onion Rings** + Pickled Garlic Toum
- Mac + Cheese** Stracciatella, Smoked Bacon + Pangrattato (Add B.S. Crab plus 16)

Hot Entree

- Local Prawns**, w. XO Nduja Butter, Burnt Shallot31
- Calamari Fritti**, w. Miso Eggplant, Yuzu, Endive + Sesame Dressing GF 29
- Bang Bang Duck**, w. Bamboo Shoot. Lotus Root + Banana Blossom Salad 31
- Half Shell Scallops**, w. Bearnaise + Trout Roe GF 31
- Bone Marrow Croquettes**, w. Blackened Lime, Black Garlic + Smoked Eggplant 30
- Charcoal Quail**, w. Tabbouleh, Smoked Buffalo Yoghurt + Fermented Lime 33
- Kyushu Satsuma au Poivre (Japanese Wagyu A5, cooked tableside)** w. Peppercorn Sauce, Koshihikari + Fenugreek..... 52

Main

- Almond Fed Pork Belly**, w. Charred Witlof, Jerusalem Artichoke, Date + Pork Jus GF 48
- North QLD Coral Trout**, w. Potato Puree, Zucchini + Caviar Sauce GF 64
- Moreton Bay Bug Risotto**, w. Blue Swimmer Crab, Coral Trout + Fennel GF 52
- Chicken Scaloppine** w. Chilli Butter, Lime + Smoked Labne..... GF 44
- Mushroom Agnolotti**, w. Local Mushrooms + Reggiano.....42
- Jack's Creek Black Angus Short Rib** MB 3+ 600gm w. Sweet Fermented Red Chilli + Soy. 72
- Beef Tasting Plate** (Chefs selection daily)..... Market Price



Spice Rubbed 1kg Wagyu Rump Cap Roast (Please allow 55 minutes)

Westholme Wagyu 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 + Leaf Salad w. Frisse, Chicory, Endive, Raspberry Vinaigrette GF + a trio of chef's sauce selections.

Serves two - 185 Serves three - 200

Sauces

5 ea or three for 14

- Moo Moo Jus GF, Peppercorn, Forest Mushroom GF, Dianne, Tomato Chilli GF, Bearnaise GF, Salsa Verde GF



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.

WESTHOLME WAGYU / CENTRAL QUEENSLAND / HIRASHIGE, ITOMORITAKA, TAJIMA		
GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE		
F1 Wagyu Striploin MB 6-7+ (H)	250 grams	72
F1 Wagyu Rump Cap MB 6-7+ (H)	280 grams	82
F1 Wagyu Flat Iron MB 6-7+ (H)	200 grams	92
Purebred Wagyu A11 Striploin MB 11+ (H)	280 grams	139
SANCHOKU WAGYU / CENTRAL QUEENSLAND / TAJIMA, MICHIFUKU		
350 DAYS GRAIN FED / 36 MONTHS OF AGE		
F1 Wagyu Rostbiff MB 6-7+ (H)	300 grams	61
THE PHOENIX WAGYU / DARLING DOWNS QUEENSLAND / GRASSDALE FEEDLOT		
365 DAYS GRAIN FED / 36 MONTHS OF AGE		
F3 Wagyu Tenderloin MB 7+ (H)	250 grams	98
STONE AXE WAGYU / ALPINE, VICTORIA / BLACK WAGYU / EBOR FEEDLOT		
400 DAYS GRAIN FED / 36 MONTHS OF AGE		
Fullblood Wagyu Rib/Scotch Fillet MB 8-9+ (H)	280 grams	135
KYUSHU SATSUMA JAPANESE BLACK WAGYU / KAGOSHIMA, MIYAZAKI JAPAN		
650 DAYS GRAIN FED / 48 MONTHS OF AGE		
Wagyu Centre Cut Striploin (A5) MB 12+	150 grams	129
2GR FULLBLOOD / CENTRAL WESTERN SLOPES, NSW / TIJIMA, ITOZAKURA, KIKUMIDOI		
GRAIN FED 400 DAYS / 30-36 MONTHS OF AGE		
Fullblood Wagyu Striploin On The Bone MB 9+ (H)	450 grams	140

S.KIDMAN CROSS SANTA GERTRUDIS / LIVERPOOL PLAINS, NSW		
GRAIN FED 200 DAYS / 36-42 MONTHS OF AGE		
Rib/Scotch Fillet MB 3+ (H)	300 grams	72
PURE PRIME / SOUTHWEST, NSW / RIVERINA FEEDLOT		
120 DAYS GRAIN FED / 18-24 MONTHS OF AGE		
Tenderloin	200 grams	57
Tenderloin	300 grams	69
LITTLE JOES ANGUS CROSS / GIPPSLAND, VIC		
PASTURE FED / 32-36 MONTHS OF AGE		
T-Bone MB 4+ (H)	650 grams	87
Tri Tip MB 4+ (H)	260 grams	54
BLACK ONYX, BLACK ANGUS / GLEN INNES, NSW / RANGERS VALLEY FEEDLOT		
GRAIN FED 350 DAYS / 36 MONTHS OF AGE		
Rib on Bone (OP Rib) MB 3+ (H)	600 grams	93
50 Day Dry Aged Striploin on the Bone MB 3+ (H)	400 grams	79
MAYURA STATION FULLBLOOD WAGYU PLATINUM LABEL / LIMESTONE COAST, SA / MILLICENT FEEDLOT / GRAIN FED 500 DAYS / 48 MONTHS OF AGE		
Fullblood Wagyu T-Bone MB 8-9+ (H)	1.0kg-1.5kg	Market Price
KING RIVER WAGYU / NORTHERN QUEENSLAND / TAJIMA / LOTUS CREEK FEEDLOT		
365 DAYS GRAIN FED / 36 MONTHS OF AGE		
F4 Wagyu Rib on Bone (OP Rib) MB 8-9+ (H)	1.0kg-1.5kg	Market Price

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. MOO MOO THE WINE BAR AND GRILL REQUIRES ONE MAIN MEAL PER PERSON TO BE PURCHASED. 10% SUNDAY SURCHARGE APPLIES EVERY SUNDAY AND A 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. MOO MOO. MOO MOO THE WINE BAR AND GRILL IS A LICENSED RESTAURANT OF MEAT STANDARDS AUSTRALIA. © 2024 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.

