

MOOBAR MENU

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

WILL STUDD LE MARQUIS CHEVRE DU PELUSSIN - RHONE-ALPES, FRANCE - WHITE MOULD SOFT - GOAT MILK

Exceptionally soft and silky. Its flavor is delectably mild with a lemon tang and creamy texture

BRILLIANT-SAVARIN TRIPPLE CREAM BRIE - BURGUNDY, FRANCE - WHITE MOULD SOFT - COW MILK

Delicate white bloomy rinds hide a rich and 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 flavour has a lingering tang

TIN TIN WASHED RINE - ADELAIDE HILLS, SOUTH AUSTRALIA - WASHED RIND SOFT - BUFFALO MILK

Subtle and elegant with a hint of unique aroma, Tin Tin washed rind has a slight pungency yet round and complex flavour

STROPHIRE BLUE - NOTTINGHAMSHIRE, ENGLAND - BLUE MOULD, SEMI SOFT - COW MILK

Natural shiny rind, interior richly marbled Sea Green mould, flavour delicate and sweet, rich and buttery, slightly spicy finish

OYSTERS

Natural w Yuzu, Champagne + Shallot Mignonette

GF 39/62

Moo Moo Style Kilpatrick w. Wagyu + Pork Bacon + Prangrattato

40/66

Bloody Mary Oyster Shooters

40/66

CHICKEN WINGS

Crispy Chicken Wings w Gochujang sweet and sour sauce

20

Frank's Original Hot Sauce w blue cheese mayonnaise

20

Crispy Chicken Wings w chipotle aioli

20

LIGHT BITES

Tempura Onion Rings + Pickled Garlic Tourn

13

Fries, Truffle Salt + Parmesan

GF/V 13

Byron Bay Burrata, w Basil, Mint, Almond Zucchini + Truffle Honey

V 29

Bang Bang Duck w Bamboo Shoot, Lotus Root + Banana Blossom Salad

31

Calamari w. Miso Eggplant, Yuzu, Endive + Sesame Dressing

29

MOOBAR SUBSTANTIALS

Wagyu Beef Burger, Milk Bun, Double Patty, Dill Pickle, Steven's Onion Relish, Truffle Aioli w. Fries

24

Yakatori Wagyu Beef Skewers (3 skewers) w Lemon Mayo

26

Beef Tasting Plate (Chefs selection daily) *not available after 9:30pm*

Market Price