

# 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 Entrée

- 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, Soy + Wasabi ..... GF 34
- 20g Kaviari Transmontanus Caviar** w. Crumpets + Gribiche ..... 92

# Charcuterie

- Stone Axe Bresaola, Steve's Pickle, Cheddar + Cress ..... 32
- Prosciutto di San Daniele, Honey Dew, Chicory + Truffle Honey..... 29
- Cloth Aged Pork + Chilli Salami, Seasonal Kimchi ..... 29

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**, Buffalo Ricotta, Pear, Pecan + Vincotto GF
- Banana Blossom Salad**, 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 + Fortified Wine GF
- Sauteed Greens**, Garlic + Chilli Beurre Monte GF
- Tempura Onion Rings** + Pickled Garlic Toum
- Mac + Cheese**, Stracciatella, Smoked Bacon + Pangrattato

# Hot Entrée

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

# Main

- Almond Fed Pork Belly**, w. Charred Witlof, Spiced Pumpkin, 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 Angus Short Rib** MB 3+ 600gm w. Moo Moo Chinese BBQ Sauce.. ..... 72
- Beef Tasting Plate** (Chefs selection daily)..... Market Price

# The Moo Moo Signature

## 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. Buffalo Ricotta, Pear, Pecan + Vincotto GF + a trio of chef's sauce selections.

**Serves two - 185 Serves three - 200**

# Sauces

Moo Moo Jus GF, Peppercorn, Forest Mushroom GF, Spicy BBQ, Bearnaise GF, Salsa Verde GF

5 ea or three for 14

# 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
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## 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
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## 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
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## 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
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## 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
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## 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
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## 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
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## 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
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## 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
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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.

