

Breakfast

Bacon and Eggs – eggs cooked to your liking with crisp bacon and thick toast.	850V
Extras - sausage	200V
- tomatoes	150V
- mushrooms	450V
- baked beans	250V
Eggs Florentine – poached eggs on a potato rosti with spinach and hollandaise	950V
With Ham –	1150V
With Smoked Salmon –	1450V
Steak and eggs – grilled and marinated scotch fillet, 2 fried eggs and potato rosti	1300V
Smoked salmon and parmesan scrambled eggs, kumala hash browns and spinach	1650V
Cinnamon sugar dusted French toast with bacon and maple syrup	800V
Smoked ham, cheese and tomato omelette served with mixed lettuce	1050V
Italian poached eggs- eggs poached in a tomato and basil sauce served with toast	800V
Grilled Feta cheese on toast, mango, red onion and chilli salsa	1150V
Bircher Muesli with fresh seasonal fruit	650V
Banana pancakes with maple and passion fruit syrup	800V
Thick toast with a choice of vegemite, jam, peanut butter, honey or marmalade	300V
Raisin Toast with a choice of jam, honey or marmalade	400V
Fresh seasonal fruit with yoghurt and honey	500V
Juice and smoothies	
- apple, lime and ginger	
- freshly squeezed orange lime or pineapple	400V
- banana and paw paw smoothie	



Lunch Specials – Light, and Yummy

Beef Nachos- a medium heat mixture of lean beef refried bean & tomatoes over crunchy chips, topped with a cream cheese salsa	1350
Penne Pasta	950
Fettucini Carbonara	1250
Beef Lasagne	1200
Home made thai fish cakes on ribbon vegetables & dipping sauces	1350
Open steak sandwich with tomato lettuce, onion, minute steak & tomato relish with side salad	1400
Chicken Parm- Chicken breast crumbed, napoli sauce, ham with grilled cheese to finish and side salad	1400
Chicken or beef stir fry- Fresh vegetables fried in a sweet sauce & finished with cashew nuts	850
B L T or B L A T, toasted or untoasted served with side salad	1200
Moos beef burger served on a sesame bun with tzatziki, egg, grilled onion, spicy tomato chutney & chips	1200
Greek - black olives, onion, feta, cucumber & cherry tomatoes on rocket leaves	1200
Caesar - bacon, poached egg, parmesan cheese, croutons optional anchovies & Moo's dressing	950
Cajun chicken - onion, tomato, mint, warm Cajun chicken strips & hummus dressing	950
Ruth Salad	1200

Please note: Our main meals are also available during lunch service. If you would like to see our regular, more extensive menu, please ask your waiter.

Grazing Time

	400V
Herb and garlic bread	
	500V
Oven baked bread with dips	
Home made thai fish cakes on ribbon vegetables with dipping sauces	950V
Moo Moo burger served on a sesame bun with tzatziki, egg, grilled onion spiced tomato chutney & chips	1200V
Chicken parmi : chicken breast crumbed , napolli sauce ,ham with grilled cheese to finish & salad	1400V
Chicken or beef stir fry – fresh vegetables sauté in sweet sauce & finished with nangai nuts	1400V
Nachos – a medium heated mixture of lean beef mince refried beans & tomatoes over crunchy chips topped with sour cream & salsa	1000V
Open steak sandwich with lettuce tomato, onion minute steak & tomato relish with side salad	1250V
BLT or BLAT, toasted or untoasted served with side salad	850V
Chicken & paw paw bound with a creamy veloute & served with a herb salad	900V
Greek salad- black olives, red onions, feta, cucumber & cherry tomatoes on rocket leaves	1200V
Caesar salad – bacon, poached egg, parmesan cheese, croutons optional anchovies & moo’s dressing	1200V
Ruth salad – a home grown favourite with leg ham, boiled egg, cheese, cherry tomatoes & balsamic	1200V
Antipasto platter of olives, cheese, vegetables, meats, seafood, frittata and crisp bread (for 2)	1100V
Cajun chicken salad with onion, tomato, mint, warm Cajun chicken strips and a hummus dressing	950V
Duo of seafood chilli , garlic marinated prawns & salt + peppered calamari on rocket salad with cherry tomato compote 1700V as main	1100V
Chinese spiced Grilled pork belly, pea puree, rocket salad and a black cherry glaze	1400V
Available all day	

Mains

Fettuccini carbonara with rich in flavour & creamy till the last bite	1250V
Penne Pasta - with sun-dried tomato, fresh rocket, basil pesto & finished with parmesan cheese	950V
Tusker beer battered fish and chips, garlic lemon aioli and salad	1300V
Moos selection of steaks;	
250gm Tenderloin	2400V
300gm Scotch	2000V
400gm Rump	2200V
- <i>all steaks served with chips & veggies with a choice of brandy and green peppercorn sauce , red wine jus & bourbon sauce</i>	
Thai green chicken curry, jasmine rice and a cucumber & yoghurt salad	2000V
Baked chicken breast filled with sun dried tomato & cream cheese, with paw paw butter sauce & herb salad	2100V
Harissa spiced veal cutlets, spiced kamala mash & seeded mustard vinaigrette	2200V
Beef Banger's n herbed mash with rich gravy & caramelized balsamic onions	1600V
Malaysian style chicken laksa with rice noodles, julienne vegetables & coriander	2000V
Locally caught fish, your choice of grilled or battered on garlic & herb bananas , paw paw, coriander & sweet chilli salsa	2000V
Lamb Shanks Braised slowly for 6 hours with hearty vegetables on garlic mash & bourbon jus	2000V

Side Dishes

Bowl of chips ?	350V
Steamed veggies	400V
Garden Salad	400V
Island fries with chilli mayonnaise	350V

Dessert

Chocolate brownie with Tanna coffee bean granite + Kahlua chocolate sauce	700V
Pamplemousse and white wine jelly + berry sherbert and a passionfruit wafer	700V
Baked lime curd tart + honey marscapone and berry compote	700V
Cake of the day + vanilla ice cream and passionfruit coulis	600V
Cheese Plate – a selection of Australian + New Zealand cheeses served with crisp wafers, nuts and fruits	900V

To Finish

Affogato - espresso coffee + vanilla ice cream and your choice of Kahlua, Cointreau or Frangelico	950V
Frozen Sombrero – a delicious blend of Kahlua, Tequila, crushed ice + vanilla ice cream	950V
Avalanche – a frozen thick shake of Midori, Benedictine + chocolate ice cream	950V
Death By Chocolate - Crème de Cacao, Baileys + chocolate ice cream	950V

Bon Appetite

Beers

	<i>Bottle</i>	<i>Glass</i>
Tusker Draft, Tusker Bottle	400V	
Victoria Bitter	600V	
Heineken, Corona, Hahn Light,	600V	
Crown lager	600V	
Corona	700V	

Spirits

Smirnoff Vodka, Bundy Rum, Bacardi, Gordon's Gin, Brandy, Johnny Walker Red, Jim Beam, Tequila,		500V
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Midori, Cointreau, Baileys, Malibu, Kahlua, Southern Comfort, Jack Daniels,		650V
Johnnie Walker Black Label		700V

Non Alcoholic

Juice and Smoothies		
Moo Juice = Apple, lime & ginger blended with ice Freshly squeezed OJ, lime or pineapple Banana & Paw Paw Smoothie		400V

Cocktails

Pina Colada	- White Rum, Coconut Liqueur, pineapple juice + coconut cream blended with ice	1000V
Blue Zunky	- Vodka, melon liquor, Brandy, pineapple juice + lemon juice blended with ice	800V
Cosmopolitan	- Vodka, Orange Liqueur+ cranberry juice on ice	800V
Moo Tang	- Vodka, Orange Liqueur + lime juice on ice	800V
Choc Banana Daiquiri	-Coffee liqueur, Crème De Banana, Chocolate liqueur + fresh banana blended with ice	1000V
Margarita	- Tequila, Orange Liqueur + lime juice on ice	800V
Second Mai Tai	- Dark Rum, White Rum, Triple Sec, lime juice + pineapple juice on ice	1000V
Mudslide	- Coffee liqueur, Chocolate liqueur, vodka + cream on ice	1000V

White Wine (all 750ml)	Bottle	Glass
Poets Corner Chardonnay (Aust)	2900V	
St Hillary Padthaway Chardonnay (Aust)	3900V	
Cassegrain unwooded chard	3500V	
Coopers creek Riesling (NZ)	3200V	
St Helga Edenvale Riesling (Aust)	3300V	
Lindeman's Bin 95 Sauvignon Blanc (Aust)	2900V	600V
Alan Scott Sauvignon Blanc (NZ)	3500V	
Cape Mentelle Semillon Sauvignon Blanc (Aust)	4500V	
Cloudy Bay Sauvignon Blanc (NZ)	5200V	
Red wine (all 750ml)		
Lindeman's Shiraz Cabernet (Aust)	2900V	600V
McWilliams Inheritance Shiraz Cabernet (Aust)	2800V	
Evans & Tate Cabernet Merlot (Aust)	3900V	
Tailors Cabernet Sauvignon (Aust)	3800V	
Allan Scott Pinot Noir (NZ)	3900V	
Vasse Felix Adams Road Cabernet Merlot (Aust)	4000V	
Penfolds Bin 128 Shiraz (Aust)	5500V	
Soljans Two Sisters Rose (NZ)	3800V	
Champagne		
Montana Lindauer Brut 750ml	3400V	
Montana Lindauer 200ml	900V	
Diva Brut 750ml	3400V	
Hardy's Brut Premiere Cuvee` 750ml	2900V	
Moet et Chandon NV Brut 750ml	3600V	