

## SMALL PLATES

	<b>S</b>	<b>L</b>
<b>KARAAGE CHICKEN</b>	<b>12.0</b>	
w/ kewpie mayo + cucumber sesame salad		
<b>HARGOW PRAWN or TOFU + VEGIE DUMPLINGS</b> [M] [3pc]	<b>12.0</b>	
w/ sesame soy + sriracha		
<b>DUCK SPRING ROLLS</b> [2pc]	<b>12.0</b>	
w/ sweet chilli + plum sauce		
<b>BAKED HALOUMI + MUSHROOM</b> [GF]	<b>12.0</b>	
w/ salsa verde		
<b>POTATO SKINS</b> [GF/VO]	<b>12.0</b>	
w/ tarago brie + cranberries		
<b>SICHUAN SPICED CALAMARI</b> [GF]	<b>12.0</b>	<b>22.0</b>
w/ lemon vinaigrette + mixed leaves		
<b>MOO'S MARINATED MIXED OLIVE BOWL</b> [GF/VO]	<b>7.5</b>	
<b>SOUP OF THE DAY</b> [GF]	<b>10.0</b>	<b>15.0</b>
w/ pandesal sourdough		

## LARGE PLATES

<b>GIPPSLAND PORTERHOUSE STEAK</b> [GF]	<b>35.0</b>
[cooked to your liking] w/ local spud mash, mushy peas + red wine jus	
<b>GRILLED FILLET OF MARKET FISH</b> [GF]	<b>33.0</b>
w/ crispy potato skins, baby spinach, blistered cherry tomatoes + salsa verde	
<b>CHICKEN, ROASTED CAPSICUM, PEA + TARAGO BRIE RISOTTO</b> [GF]	<b>29.0</b>
w/ shaved parmesan + crispy bacon	
<b>BBQ PORK RIBS</b> [GF]	<b>32.0</b>
w/ hand cut chips, pear slaw + house made bbq sauce	
<b>CAULIFLOWER + CHICKPEA CURRY</b> [VEGAN] [GF]	<b>25.0</b>
w/ tumeric coconut rice + nigella seed naan <b>add   prawns 8.0</b>	
<b>NIGHTLY SPECIALS</b>	
please see the specials blackboard	

## SIDES / SHARING

<b>DIP DU JOUR</b> [GF/VO]	<b>12.0</b>
w/ turkish bread + crackers	
<b>BREAD + DUKKAH</b> [GF/VO]	<b>8.5</b>
house made dukkah + Golden Creek olive oil w/ warm bread	
<b>SHOESTRING FRIES</b> [GF/VO]	<b>8.5</b>
served w/ tomato relish	
<b>HOUSE SIDE SALAD</b> [GF/VO]	<b>8.5</b>
<b>GIPPSLAND CHEESE PLATE</b> [GF]	<b>15.0</b>
w/ Jess' mustard fruits, nuts + crackers	
[sorry, no splitting bills]      [10% public holiday surcharge]	
*[GF/VO] indicates meals that can be made gluten free or vegan [please request]	

## BURGERS

[served w/ shoestring fries + tomato relish]

<b>GIPPSLAND BEEF</b> [GF]	<b>24.0</b>
w/ Gippsland beef pattie, bacon, Maffra cheddar, Herbits Herbs mixed leaves, garlic aioli + cucumber pickles	
<b>KARAAGE CHICKEN</b> [GF]	<b>24.0</b>
w/ karaage chicken, kewpie mayo + pear slaw	
<b>VEGIE</b> [GF]	<b>24.0</b>
beetroot, pumpkin + feta pattie w/ tomato, baby spinach + beetroot tzatziki	
<b>BURGER SPECIAL</b>	
please see the specials blackboard	

## MINI MOO'S

[KIDS] [served w/ tomato sauce + fries or salad]

<b>CHEESEY HAM RISOTTO</b> [GF]	<b>12.0</b>
<b>CHICKEN NUGGETS</b> [5pc]	<b>10.0</b>
<b>LET'S PARTY PIES</b> [3pc]	<b>12.0</b>
<b>CHEESE BURGER</b> [GF]	<b>12.0</b>
beef burger or vegie pattie w/ Maffra cheddar	
<b>FISH BITES</b> [4pc]	<b>12.0</b>
<b>KIDS FRIES</b>	<b>4.0</b>

## DESSERTS

see our blackboard or ask your waiter about Moo's yummy daily dinner + dessert specials



# moo's at meeniyan dinner



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## SPARKLING

	<b>G</b>	<b>B</b>	
<b>MOO'S BUBBLES</b> Gippsland	8.0	32.0	
<b>ARRAS NV</b> Tasmania		42.0	
<b>CHRISMONT PROSECCO</b> King Valley		42.0	

## WHITE

	<b>G</b>	<b>B</b>	
<b>MOO'S WHITE</b> Pinot Gris Gippsland	8.0	32.0	
<b>GURDIES</b> Riesling '18 Gippsland		39.0	
<b>TWIN ISLANDS</b> Sauvignon Blanc '18 New Zealand	9.0	36.0	
<b>BELVALE</b> Chardonnay '18 Gippsland	9.5	38.0	
<b>MARTINO</b> White Blend '16 Italy		38.0	
<b>WATERSHED</b> Late Harvest Viognier 330ml Western Australia		29.0	
<b>RUTHERGLEN</b> Moscato 330ml		12.0	

## ROSÉ

		<b>B</b>	
<b>WARATAH HILLS</b> 'Prom Road' Pinot Rose Gippsland	10.0	42.0	

## RED

	<b>G</b>	<b>B</b>	
<b>MOO'S RED</b> Cabernet Sauvignon Gippsland	8.0	32.0	
<b>MR JONES</b> Shiraz '16 Barossa Valley	9.5	38.0	
<b>BELVALE</b> Pinot Noir '18 Gippsland	9.5	38.0	
<b>MANORO</b> Primitivo '17 Italy		38.0	
<b>GLENBURN</b> Merlot '15 Murrindindi		36.0	

## BEER

<b>SAILORS GRAVE SOU' EAST DRAUGHT</b>	8.5
<b>GRAND RIDGE BREWERY</b>	
Hat Lifter Stout	8.0
Natural Blonde	8.0
Gippsland Gold	8.0
Almighty Light	7.0
<b>BURRA BREWERY GOLDEN ALE</b> [Mid strength]	7.0
<b>CARLTON DRAUGHT</b>	6.0
<b>CASCADE LIGHT</b>	5.5
<b>FURPHY PALE ALE</b>	6.5
<b>PERONI</b>	8.0
<b>CORONA</b>	8.0
<b>MOO BREW HEFEWEIZEN</b>	10.0

## CIDER

<b>MOOS' GIPPSLAND CIDER</b> apple   pear	7.0
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## SPIRITS | LIQUEURS | PORT

<b>LOCH GIN OR LOCH LIQUER GIN</b>	10.0
<b>BASIC SPIRITS</b>	7.0
<b>PREMIUM SPIRITS</b>	7.0
<b>PORT   MUSCAT   LIMONCELLO</b>	7.0

## COFFEE

<b>SWIG GIPPSLAND ROAST</b>	
latte   cappuccino   flat white   long black   short / long macchiato	4.0
short black	3.5
<b>TUMERIC LATTE</b>	4.5
<b>MUG OF COFFEE</b>	5.0
soy   almond   lactose free   swiss water decaf   double shot	0.5
<b>ICED COFFEE</b>	6.0

## TEA

<b>POT OF SOMAGE ORGANIC TEA</b>	4.5
english breakfast   earl grey   sencha green   peppermint   chamomile   lemon grass + ginger   marsala chai	
<b>BREWED CHAI LATTE</b>	5.5
w/ local honey	
<b>HOT CHOCOLATE</b>	5.5
w/ marshmallows	

## BEVERAGES

[Please ask if you need a straw!]

<b>SOFT DRINKS</b>	3.8
coke   diet coke   coke zero   sprite   fanta   lift   ginger beer   sarsaparilla	
Lemon, lime + bitters, Tiro pink grapefruit	4.0
<b>MOUNT FRANKLIN</b>	3.8
still   sparkling water	
<b>KOMBUCHA</b>	7.5
'TWO BOYS' Silk Road	
<b>JUICES</b>	
freshly squeezed orange juice	6.5
mango, tomato	4.5
<b>TUMERIC BANANA SMOOTHIE</b>	8.0
w/ local honey	
<b>BOTTLED JUICE</b>	5.0
cloudy apple   orange   pineapple	
<b>MOO SHAKES</b>	5.0
chocolate   caramel   strawberry   vanilla   coffee   splice   maple	
<b>ICED CHOCOLATE</b>	5.0
<b>SPIDERS</b>	5.0
lemonade   strawberry   coke   sarsaparilla   splice	

