

## EGGS

Pasture Peckers free range eggs, cooked any style on toasted Oak & Swan sourdough GFO (+1.0) 11

## LIGHT BREKKY

Roasted Salmon Bagel - dill+ preserved lemon cream cheese, fried capers GFO 13.5

'Dutch Oven' pancake w/mixed berries poached in speculaas spice + citrus curd 13.5  
ADD + vanilla ice cream 3

Swig espresso, cocoa, local rhubarb + almond milk chia pudding VO / GFO 9.5

Hope Farm granola cup w/citrus mint curd, berries + natural yogurt 10.5

## BIGGER BREKKY

Thai noodle duck omelette w/sesame, bean shoot + coriander salad + sweet chilli 23

Angel hair chilli + Maffra cheddar scrambled eggs on toasted Oak & Swan seeds + sprouts loaf VO / GFO (+1.0) 14  
ADD + bacon/ grilled chorizo/ roasted salmon/ herb roasted field mushrooms 6

BBQ Brekky Burger - grilled eggs, bacon, baby spinach, Maffra cheddar, BBQ sauce  
in toasted Pandesal Turkish bread + potato cakes GFO (+1.0) 18

Baked Taleggio Eggs - local Pasture Peckers eggs baked in preserved lemon,  
parsley + taleggio cheese w/ toasted sourdough GFO (+1.0) 15

Eggs Benny - potato cakes, baby spinach, poached Pasture Peckers eggs topped w/basil pesto  
cream sauce + CHOICE OF bacon/ grilled chorizo/ roasted salmon/ herb roasted field mushrooms GFO 19

Moo's Big Brekky - eggs any style on Oak & Swan sourdough w/sautéed spinach, slow roasted tomatoes,  
herb field mushrooms, potato cake, bacon, chorizo + tomato relish GFO (+1.0) 26  
\*SORRY, NO ALTERATIONS

Brekky Bowl - quinoa, spiced crispy chickpeas, baby spinach, herb field mushrooms,  
avocado, Pico de Gallo + green goddess dressing VO / GFO 18  
ADD + poached egg 3  
ADD + chorizo, bacon or roasted salmon 6

## SIDES (EACH)

Bacon/ roasted salmon/ avocado pea  
+ mint smash/ chorizo 6

Herb roasted field mushrooms/ sautéed baby  
spinach/ slow roasted tomatoes/ potato cakes 4.5

One poached egg 3

Tomato relish/ basil pesto cream 2

## MINI MOOS

One egg, cooked any style on toast GFO (+1.0) 7

Pancake w/maple syrup + ice cream 10

## GIPPSLAND BAKERIES

House-baked muffin 5

Gusto pastry of the day (ask your waiter)

Oak & Swan toasted sourdough  
w/ choice of condiment 8.5

Pandesal toasted Turkish bread  
w/ choice of condiment 8.5

Hope Farm spiced fruit loaf w/ butter 9.5

Condiments - marmalade, mixed berry jam,  
local honey, Aherns peanut butter + Vegemite

## LIGHT LUNCH

Soup of the day w/toasted Oak & Swan sourdough VO / GFO (+1.0)	15
Moo's Reuben Toastie - silverside, sauerkraut, pickles, Maffra cheddar + Russian dressing GFO (+1.0)	14
Pumpkin, beetroot + chickpea falafel in Pandesal toasted Turkish bread w/ baby spinach, coconut, lime + mint yogurt VO / GFO (+1.0)	14
BBQ Brekky Burger - grilled eggs, bacon, baby spinach, Maffra cheddar, BBQ sauce in toasted Pandesal Turkish bread + potato cakes GFO (+1.0)	18

## SMALL PLATES FROM AROUND THE WORLD

Filipino shrimp fritters w/ sweet chilli - Philippines	12
Roasted salmon croquettes w/ dill remoulade - France	12
Sweetcorn pakoda w/ fruit chutney - India VO / GFO	10
Chilli con queso dip + blue corn chips - Mexico GFO	12
Chicken + mushroom dumplings in chilli oil bath - Vietnam VO	12
Terramirra venison cevapi w/ ajvar - Serbia GFO	12

## LARGE PLATES

Burra Brewing Co. beer battered Gippsland flake fillet w/shoestring fries, house-made tartare sauce + citrus feta salad GFO	28
Thai southern style fried chicken basket w/coriander, carrot + toasted peanut salad + shoestring fries GFO	26
Meeniy Pantry & Cellar ricotta gnocchi carbonara w/roasted herb field mushrooms, crispy bacon, creamy Gippsland chardonnay + garlic sauce + shaved parmesan	27
Marty's 13th favourite salad - quinoa, ruby grapefruit, mint, toasted walnut + grilled haloumi salad w/green goddess dressing VO / GFO	19
ADD + chook/roasted salmon/bacon	6
Moo's Burger - Gippsland beef pattie, chilli con queso, bacon, Pico de Gallo, mixed leaves, shoestring fries + tomato relish GFO (+1.0)	23

## MINI MOOS

Nachos - blue corn chips w/ queso sauce GFO	12
'Flake + fries' w/ tomato sauce GFO	12.5
Mini Moo's cheeseburger w/ shoestring fries GFO (+1.0)	10
Jess's chicken sausage rolls w/ tomato sauce	8.5
Kids shoestring fries w/ tomato sauce	4.5

## SIDES

Turkish bread w/ house made dukkah + local olive oil GFO (+1.0)	8.5
Sweet potato fries w/ preserved lemon sour cream	8.5
Shoestring fries w/ tomato relish GFO	8.5
Citrus + feta salad GF	8.5

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Chicken + mushroom dumplings in chilli oil bath – Vietnam VO	12
Terramirra venison cevapi w/ ajvar – Serbia GFO	12
Lamb moussaka – Gippsland lamb-stuffed roasted eggplant w/ béchamel sauce – Greece	12
Soup of the day w/ toasted Oak & Swan sourdough – Meeniyana VO / GFO (+1.0)	10

## LARGE PLATES

Crispy skinned salmon fillet on field mushroom + balsamic risotto w/ goat's cheese + herbs GFO	35
Roasted duck Maryland on Thai red chickpea coconut curry w/ preserved lemon natural yogurt + cumin scented rice VO / GFO	33
Lamb moussaka – Gippsland lamb-stuffed roasted eggplant w/ Maffra béchamel sauce served w/ Greek salad	29
Slow cooked Terramirra venison + Gippsland red wine ragu w/ Meeniyana Pantry & Cellar ricotta gnocchi, baby spinach + shaved pecorino	32
Thai southern style fried chicken basket w/ coriander, carrot + toasted peanut salad + shoestring fries GFO	26
Moo's Burger – Gippsland beef pattie, chilli con queso, bacon, Pico de Gallo, mixed leaves, shoestring fries + tomato relish GFO (+1.0)	23
Grilled haloumi + roasted herb field mushroom burger w/ salsa verde, baby spinach on Pandesal Turkish bread served w/ sweet potato fries + preserved lemon sour cream VO / GFO (+1.0)	23

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Sweet potato fries w/ preserved lemon sour cream	8.5
Shoestring fries w/ tomato relish GFO	8.5
Citrus + feta salad GF	8.5
Mixed steamed greens w/ local olive oil + lemon GF	8.5

## DESSERT

Gippsland cheese platter w/ mustard fruits + crackers GFO (+1.0)	15/20
Moo's dessert of the day (ask your waiter)	10
Affogato pudding w/ Frangelico espresso liqueur syrup + vanilla ice cream	10
Citrus brûlée w/ berries poached in speculaas spice GF	12