

EGGS

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

LIGHT BREKKY

Bagel - 'going bananas' + Biscoff 10.5

- roasted salmon + garlic herb cream cheese w/ crispy capers GFO 13.5

'Dutch Oven' pancake w/ caramelized apples, salted caramel sauce + vanilla mascarpone 16

ADD + vanilla ice cream 3

Hope Farm granola w/ espresso panna cotta + speculaas spiced berries 12.5

BIGGER BREKKY

Sweetcorn + Gippsland cheddar fritters w/ chipotle aioli + capsicum avocado salsa 17

ADD + haloumi, chorizo, bacon OR roasted salmon 6

ADD + poached egg 3

BBQ Brekky Burger w/ grilled eggs, bacon, baby spinach, Gippsland cheddar, BBQ sauce in toasted Pandesal Turkish bread + potato cakes GFO (+1.0) 19

Moo Shukka eggs - Pasture Pecker free range eggs baked in spiced tomato + capsicum w/ avocado, feta + grilled flatbread VO / GFO (+ 1.0) 17

ADD + haloumi, chorizo, bacon OR roasted salmon 6

Eggs Benny - house potato cakes, baby spinach, poached Pasture Pecker eggs topped w/ basil pesto cream sauce GFO (+1.0) 20

CHOICE OF bacon/ grilled chorizo/ roasted salmon / herb roasted field mushrooms

Moo's Big Brekky - eggs any style on Oak & Swan sourdough w/ sautéed spinach, slow roasted tomatoes, herb field mushrooms, house potato cake, bacon, chorizo + tomato relish GFO (+1.0) 27

*SORRY, NO ALTERATIONS

Crispy Chickpea + kale brekky salad - w/ sautéed medley of Wattlebank Farm mushrooms, wild rice, herbs + toasted almonds topped w/ Danish feta whip VO / GFO 19

ADD + haloumi, chorizo, bacon OR roasted salmon 6

ADD + poached egg 3

SIDES (EACH)

Bacon/ roasted salmon/ chorizo/ haloumi/ preserved lemon + avo smash/ potato cakes 6

Herb roasted field mushrooms/ sautéed baby spinach/ slow roasted tomatoes 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 Pandesal baguette VO / GFO (+1.0)	15
Moo's Reuben Toastie - silverside, sauerkraut, pickles, Gippsland cheddar + Russian dressing GFO (+1.0)	14
Bombay chilli cheese toastie w/ garam masala spiced local potato, green herb chutney + Gippsland cheddar on Pandesal Turkish bread VO / GFO (+1.0)	14
BBQ Brekky Burger - grilled eggs, bacon, baby spinach, Gippsland cheddar, BBQ sauce in toasted Pandesal Turkish bread + potato cakes GFO (+1.0)	19

SMALL PLATES

Lemon, chilli + thyme baked Maffra brie w/ toasted Pandesal baguette GFO (+1.0)	12
Roasted salmon croquettes w/ dill remoulade	12
Smokey paprika pulled duck taco w/ avocado coriander salsa GFO	8.5
Dumplings w/ 'Nan Jim' sauce	
1/ Pork + chive	12
2/ Green vegetable VO	12
Tasting plate - baked brie, croquettes (2), pork dumplings (2), veg dumplings (2)	30

LARGE PLATES

Citrus battered Gippsland flake w/ orange, feta, mint + rocket salad, shoestring fries + house made tartare sauce GFO (+1.0)	28
Laywah's Burmese vegetable kofta w/ cashew nut curry + basmati rice VO / GFO	25
Open grilled chermoula chicken flatbread w/ gypsy slaw, pickled onion, capsicum avocado salsa + cumin yogurt GFO (+1.0)	24
'MPC' ricotta gnocchi carbonara w/ crispy bacon, sautéed Wattlebank Farm mushrooms, Gippsland chardonnay cream sauce + shaved parmesan	27
Marty's 14 th favourite salad - bulgur wheat, black rice, roasted pistachios, mint, radish, pomegranate + raspberry shallot vinaigrette VO / GFO	20
ADD + chook/roasted salmon/bacon/haloumi	6
Moo's Burger - Gippsland beef pattie w/ caramelized onions, spinach, Gippsland cheddar, pickles, aioli + bacon, tomato relish + shoestring fries GFO (+1.0)	23
Moo's Veggie Burger - w/ avo + preserved lemon smash, pickled beetroot, baby spinach, green goddess dressing, sweet potato fries + tomato relish VO / GFO (+1.0)	23

MINI MOOS

Cheesey tomato quesadilla	10
'Flake + fries' w/ tomato sauce GFO	12.5
Mini Moo's cheeseburger w/ fries GFO (+1.0)	10
Chicken party pies w/ tomato sauce	8.5
Kids shoestring fries w/ tomato sauce GFO	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
Orange, feta, mint + rocket salad VO / GFO	8.5

SMALL PLATES

Lemon, chilli + thyme baked Maffra brie w/ toasted Pandesal baguette	GFO (+1.0)	12
Roasted salmon croquettes w/ dill remoulade		12
Smokey paprika pulled duck taco w/ avocado coriander salsa	GFO	8.5
Dumplings w/ 'Nan Jim' sauce		
1/ Pork + chive		12
2/ Green vegetable	VO	12
Tasting plate - baked brie, croquettes (2), pork dumplings (2), veg dumplings (2)		30

LARGE PLATES

Slow roasted lemon + thyme marinated chicken Maryland w/ roasted parsnip puree, Wattlebank Farm mushrooms + charred broccolini	GFO	35
Moo's cabernet braised Gippsland beef cheek w/ creamy local garlic + potato mash + confit shallots	GFO	35
Laywah's Burmese local fish curry w/ fried onion + cabbage salad, steamed basmati rice	GFO	30
Herb + parmesan crusted pork cutlet w/ roasted rosemary chat potatoes, greens + dill remoulade	GFO	36
Maple + rosemary roasted local pumpkin risotto w/ feta whip, pumpkin seed praline + zaatar	GFO	28
Moo's Burger - CHOICE OF Gippsland beef pattie OR chermoula grilled chook w/ caramelized onions, spinach, Gippsland cheddar, pickles, aioli + bacon, tomato relish + shoestring fries	GFO (+1.0)	23
Moo's Veggie Burger - w/ avo + preserved lemon smash, pickled beetroot, baby spinach, green goddess dressing, sweet potato fries + tomato relish	VO / GFO (+1.0)	23

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
Orange, feta, mint + rocket salad	VO / GF	8.5
Mixed steamed greens w/ local olive oil + lemon	VO / GF	8.5

DESSERT

Gippsland cheese platter w/ mustard fruits, nuts + Oak & Swan crackers	GFO (+1.0)	15/20
Moo's dessert of the day (ask your waiter)		12
Espresso panna cotta w/ warm Kahlua chocolate sauce	GFO	12
Ginger, date + orange pudding w/ butterscotch sauce + vanilla ice cream		12