



Moo Moo (gold Coast) Menu

<https://menulist.menu>

2685 Gold Coast Highway, Broadbeach, Australia
(+61)755399952 - <http://www.moomoorestaurant.com/>

The Menu of Moo Moo (gold Coast) from Broadbeach includes about 74 different dishes and drinks. On average, you pay for a dish / drink about A\$33. What User likes about Moo Moo (gold Coast): incredibly delicious! the food is cooked to absolute perfection and the basic ingredients are of the highest quality! the service is wonderful! tallini and lee were the reconciled hostess. all in all, it makes an excellent and unforgettable event! [read more](#). The restaurant and its rooms are wheelchair accessible and thus reachable with a wheelchair or physical limitations. What User doesn't like about Moo Moo (gold Coast):

Food was a little expensive and hard to understand meat options at bottom of menu. Would assist if clearer explanations not just weight, cut and source information. Portion sizes and side dishes were good. Lighting good, a table next to a large group for 2 people was not ideal. [read more](#). During meals, a refreshing drink is essential.

In this **gastropub**, you will find not only exquisite meals, but also a large and comprehensive variety of good beers and other alcoholic drinks that compliment the food, You can take a break at the bar with a *cool beer* or other alcoholic and non-alcoholic drinks.

Moo Moo (gold Coast) Menu



Main courses

CALAMARI

Antipasti

WAGYU BRESAOLA

Seafood

FRIED SQUID

A\$27

Starters & Salads

FRIES

Kids

TEMPURA ONION RINGS

Homemade Sauces

CHIMICHURRI

American USDA Black Angus Steaks

TENDERLOIN

Bread

MOO MOO STONE BAKED BREAD

Our Cuts - No Shortcuts

T-BONE

Le Grand Plateau \$195

BLOODY MARY OYSTER SHOOTERS

A\$29

Tasting Menu

SELECTION OF AUSTRALIAN INTERNATIONAL CHEESE

Duffy's Famous Wings!

SPICY BBQ

Steak Sauces

PEPPERCORN

Drinks

DRINKS

Something Substantial

WA SCAMPI

A\$48

Condiments and Sauces

MUSHROOM

Daily Requirement

SAUTÉED GREENS

The Moo Moo Signature

SPICE RUBBED 1KG WAGYU RUMP CAP ROAST

Rangers Valley WX / Glenn Innes, NSW / Rangers Valley Feedlot / Grain Fed 360 Days / 36 Months of Age

F1 WAGYU ROSTBIFF MB 6+

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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+

***2 Gr Fullblood / Central
Western Slopes, NSW /
Tijima, Itozakura, Kikumidoi
/ Grain Fed 400 Days / 30-36
Months of Age***

FULLBLOOD WAGYU TOMAHAWK MB 9+

***Jacks Creek Black Angus /
Liverpool Plains, NSW /
Grain Fed 150 Days / 36-42
Months of Age***

RIB/SCOTCH FILLET MB 3+

***Signature Black Angus /
Western Darling Downs, QLD
/ Stanbroke Feedlot / Grain
Fed 120 Days / 32 Months of
Age***

SHORT RIB MB 3+ MOO MOO CHINESE
BBQ SAUCE

The Sideshow

SKIN ON FRIES

Dishes are prepared with

MEAT

Sauces

FOREST MUSHROOM

BÉARNAISE

Dessert

BASQUE D'AFFINOS CHEESE CAKE
GRAHAM CRACKER, STRAWBERRY
SORBET

VANILLA CREME BRULEE

Vegetables

SHREDDED CABBAGES

YOUNG CARROTS

Hot Entree

GRILLED WILD CAUGHT
MOOLOOLABA PRAWNS A\$29

KYUSHU SATSUMA JAPANESE
WAGYU MB 12+ A\$39

Cold Entree

QLD BLUE SWIMMER CRAB A\$29

PASTURE FED BEEF CARPACCIO A\$27

The Moo Moo Signature - Sauces

TOMATO AND OLIVE PICO DE GALLO

MOO MOO JUS

Moo Moo (gold Coast) Menu



Sanchoku Wagyu / Central Queensland / Tajima, Michifuku / 350 Days Grain Fed / 36 Months of Age

F1 WAGYU TENDERLOIN MB6-7+

F1 WAGYU STRIPLOIN MB 5+

Black Onyx, Black Angus / Glenn Innes, NSW / Rangers Valley Feedlot / Grain Fed 350 Days / 36 Months of Age

50 DAY DRY AGED STRIPLOIN ON THE BONE MB 3+

RIB ON BONE (OP RIB) MB 3+

Restaurant Category

BAR

DESSERT

These types of dishes are being served

STEAK

SALAD

Starters

BYRON BAY BURRATA

BANG BANG DUCK

HERVEY BAY ½ SHELL SCALLOPS

Oysters

TEMPURA W. WHITE SOY, GINGER SHALLOT A\$29

DOUBLE SMOKED BACON KILPATRICK MOO MOO STYLE A\$29

NATURAL W. CHAMPAGNE SHALLOT MIGNONETTE A\$28

Charcuterie

JAMON CARRASCO IBERICO BELLOTA PALETILLA A\$29

FREE RANGE DUCK SALAMI A\$26

PROSCIUTTO CULATTA DI BUSSETO A\$26

Westholme Wagyu by Aaco / Central Queensland / Hirashige, Itomoritaka, Tajima / Grain Fed 300 Days / 36-48 Months of Age

PUREBRED WAGYU A11 STRIPLOIN MB 11+

F1 WAGYU RUMP CAP MB 6-7+

F1 WAGYU FLAT IRON MB 7-9+

Main

ORGANIC PORK BELLY A\$42

BEEF TASTING PLATE

RANGERS VALLEY WX WAGYU BRISKET

VEAL MARROW BONE A\$25

Side dishes

SAUTÉED FOREST MUSHROOMS

LEAF SALAD

WAGYU FAT FRIED NICOLA POTATOES

ROASTED CREAMED POTATOES

Moo Moo (gold Coast) Menu



WAGYU FAT FRIED NEW SEASON
POTATOES

HEIRLOOM BEEF STEAK TOMATOES

Mains

PATAGONIAN TOOTHFISH A\$61

RISOTTO OF CARNAROLI

½ FREE RANGE CHICKEN SCALOPPINE

ORGANIC VALENCIA PORK BELLY

SANCHOKU WAGYU CENTRAL
QUEENSLAND TAJIMA, MICHIFUKU 350
DAYS GRAIN FED 36 MONTHS OF AGE

JACKS CREEK BLACK ANGUS
LIVERPOOL PLAINS, NSW GLUTEN FREE
150 DAYS 36-42 MONTHS OF AGE

MOO MOO SELECTED SOUTHERN
DARLING DOWNS YARRANBROOK
FEEDLOT PASTURE RAISED GRAIN
FINISHED 18-24 MONTHS OF AGE

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Broadbeach, Australia

Opening Hours:

Made with menulist.menu