

Burger/Wraps & Salad

MENU

MOO Gourmet Burgers® is proud to use the following free range, ethically farmed, sustainable products, free from hormone growth promotants and antibiotic treatments*
*May not apply to some emergency stock.

Australian Grasslands Premium Beef,
Free range chicken, Free range natural pasture lamb,
Free range smoked bacon, Free range eggs.

Our burgers are served on a warm, light sourdough bun.
*Burgers indicated with (GF) are Gluten free only when ordered with a Gluten free bun (+\$1.50)

BEEF BURGERS.

CLASSIC BEEF (GF)* \$11.50

100% Australian Grasslands Premium Beef, tomato, mixed leaf lettuce & home-made mayonnaise
Try adding some beetroot (+\$2.00)

CLASSIC CHEESE (GF)* \$12.95

100% Australian Grasslands Premium Beef, Burger cheese, tomato, mixed leaf lettuce, home-made mayonnaise & tomato relish
Delicious with free range bacon (+\$3.00)

BLACK & WHITE BURGER® (GF)* \$15.95

100% Australian Grasslands Premium Beef, thick cut mozzarella, free range egg, tomato, mixed leaf lettuce, home-made mayonnaise & tomato relish
Goes well with free range bacon (+\$3.00)

WAGYU BEEF (GF)* \$16.95

100% Northern Tablelands Wagyu beef, caramelised onions, tomato, mixed leaf lettuce, brie & home-made mayonnaise

FLAMING MOO (GF)* \$15.95

100% Australian Grasslands Premium Beef, chipotle chillies, tomato, rocket, jalapeños, home-made chipotle mayonnaise & tomato relish

BIG MOO® (GF)* \$16.95

100% Australian Grasslands Premium Beef, Burger cheese, free range bacon, free range egg, pineapple, beetroot, tomato, mixed leaf lettuce, home-made mayonnaise & tomato relish

DELUXE MOO® (GF)* \$22.00

2 x 100% Northern Tablelands Wagyu beef patties, caramelised onions, tomato, mixed leaf lettuce, Tasmanian brie & home-made mayonnaise

Perfect with free range bacon (+\$3.00)

GRAND DELUXE MOO® (GF)* \$32.00

2 x 100% Northern Tablelands Wagyu beef patties, Free range egg, tomato relish, grilled onions, bacon, pineapple, beetroot, tomato, burger cheese, mozzarella, mixed leaf lettuce & home-made mayonnaise

FREE RANGE CHICKEN BURGERS.

CLASSIC CHICKEN (GF)* \$16.50

Grilled free range chicken breast, tomato, grilled onion mixed leaf lettuce & home-made aioli

Try adding spicy piri piri sauce (+\$2.50)

NO BULL-SCHNIT \$16.50

Free range chicken breast schnitzel, Burger cheese, tomato, mixed leaf lettuce, home-made mayonnaise

Popular with sliced avocado (+\$3.00)

CHICKEN AVOCADO & BACON (GF)* \$16.95

Grilled free range chicken breast, avocado purée, free range bacon, mixed leaf lettuce & home-made mayonnaise

VEGETARIAN/VEGAN BURGERS.

LENTIL (GF)*(VEGAN) \$15.50

Lentil patty with walnuts, fresh herbs & garlic, sliced avocado, rocket, cucumber home-made hummus & chilli jam

GRILLED HALOUMI (GF)* \$15.50

Grilled haloumi, tomato, avocado purée, rocket, cucumber & home-made beetroot relish

Add sweet, buttery caramelised onions (+\$3.00)

SWEETPEA (GF)*(VEGAN) \$15.50

Sweet potato, chickpea & coconut patty, mixed leaf lettuce, tomato, Avocado, home-made hummus & chilli jam

Can substitute any patty with beyond Plant Based Patty.

MOO SPECIALTY BURGERS.

KANGAROO (GF)* \$16.95

100% Kangaroo patty with fresh sage & garlic, caramelised onions tomato, rocket, home-made mayonnaise & beetroot relish

GREEK LAMB (GF)* \$16.95

100% free range natural pasture lamb patty with oregano, grilled haloumi, garlic & rosemary, tomato, mixed leaf lettuce & home-made aioli

BARRAMUNDI BURGER \$16.95

Crumbed Barramundi fillet, mixed leaf lettuce, tomato, cheese homemade tartare sauce

CUSTOMISE YOUR BURGER.

Start with any Burger on the menu & Add any of the extras below

*Burger cheese slice, beetroot, grilled onions
pineapple, tomato, pickles, jalapeños* \$2.00

*Tasmanian brie, thick cut mozzarella, grilled haloumi
Free range bacon, Free range egg, Sliced avocado,
caramelised onions* \$3.00

Extra Grasslands Premium Beef patty \$5.95

Extra Northern Tablelands Wagyu Beef patty \$6.95

Extra free range chicken \$6.95

SLIDERS.

WAGYU BEEF (GF)* \$8.50

100% Northern Tablelands Wagyu beef, caramelised onions, brie, tomato, mixed leaf lettuce & home-made mayonnaise

CLASSIC CHICKEN \$8.50

Grilled free range chicken breast, tomato, mixed leaf lettuce & home-made aioli

GRILLED HALOUMI (V) \$8.50

Grilled haloumi, tomato, avocado purée, rocket & home-made beetroot relish

ALL 3 SLIDERS \$22.50

SPICY OR TANGY CHICKEN WINGS.

Battered and coated with home made wing sauce.

3 Wings \$8.00 5 Wings \$12.00

10 Wings \$20.00 20 Wings \$35.00

SIDES.

HOT CHIPS

Side chunky home-style chips (for 1) \$5.50

Basket chunky home-style chips (for 2 to share) \$8.50
Gluten Free available- note cooked in fryer containing gluten

SWEET POTATO CHIPS

Side sweet potato chips (for 1) \$6.50

Basket sweet potato chips (for 2 to share) \$9.50

ONION RINGS

Side beer-battered onion rings (for 1) \$6.50

Basket beer-battered onion rings (for 2 to share) \$9.50

CHEESY BACON CHIPS \$10.50


Smothered in cheese sauce and topped with bacon bits

MASHED POTATO BALLS

6 balls \$6.95 9 balls \$9.95

HOME-MADE SAUCES (GF) \$2.50

Aioli, sweet chilli jam, mayonnaise, tomato relish, spicy piri piri, avocado purée, chipotle mayonnaise, hummus, beetroot relish, spicy piri piri mayonnaise



DRINKS.

MOOSHAKES \$10.95

Thick shakes with fresh milk & heaps of Bulla Real Dairy Ice Cream! Choose a flavour below. All may contain traces of nuts.

MADCOW: Oreo biscuits, chocolate & vanilla syrup

BEACHBLONDE: Crunchie, caramel & chocolate syrup

TAMMYMOO: Tim Tam biscuit & chocolate syrup

MOOTELLA: Nutella & hazelnuts

MOOLO: Lots of MILO & ice-cream

MOOTEASER: Maltesers, chocolate syrup & malt

MOOKAT: Kit Kat, peanut butter, chocolate syrup, whipped cream

TRADITIONAL MILKSHAKES (GF) \$7.95

Chocolate, strawberry, caramel or vanilla with fresh milk & Bulla Real Dairy Ice Cream

SMOOTHIES (GF) \$9.95

STRAWBERRY: Bulla Real Dairy Ice Cream & fresh milk

FRAPPÉ: Strawberries, blended with ice & apple juice

SPIDER \$6.50

Coke, Diet Coke, Coke No Sugar, Sprite, Lift, Fanta, Vanilla Bulla Real Dairy Ice Cream floated on top

DAYLESFORD & HEPBURN \$4.95

MINERAL SPRINGS CO. JUICES

Orange, Apple or 'Banana Mango & Passionfruit' blend

OLD FASHIONED

ORGANIC DRINKS \$4.95

Lemonade, Ginger Beer, Lemon Lime & Bitters

NATURAL FRUIT &

MINERAL WATER \$4.95

Orange & Passionfruit, Pink Grapefruit

SPARKLING NATURAL MINERAL WATER 500ML \$5.50

STILL NATURAL SPRING WATER \$3.80

COKE, DIET COKE, COKE NO SUGAR, SPRITE, LIFT, FANTA \$4.00



little cow[®] \$14.95

Under 12 y.o. only

includes a mini burger, chips, drinks & dessert!

Burger

CHEESE BURGER OR CHICKEN BURGER
WITH LETTUCE & MAYONNAISE

or

Chicken Nuggets

DRINK

APPLE JUICE OR MINI MILKSHAKE

Chocolate, strawberry, caramel or vanilla

DESSERT

VANILLA ICE CREAM CUP

Ask for Chocolate, strawberry, caramel or vanilla topping & sprinkles, Milo or crushed Oreos yum!

MEXICAN KITCHEN

MENU

ANTOJITOS (ENTRÉE).

CORN CHIPS & HOMEMADE GUACAMOLE (GF)	\$9.95
CORN CHIPS & CHIPOTLE MAYO (GF)	\$6.95
CORN CHIPS & HOMEMADE PICO DE GALLO (GF)	\$8.95
CHICHARRONS (PORK CRACKLING) & GUACAMOLE	\$10.95
JALAPENO POPPERS Whole Jalapeno peppers stuffed with Philly cheese, crumbled and fried. Served with lime aioli.	\$11.95
ELOTE ASADO (GRILLED CORN) (GF) Grilled Corn on the cob slathered in mild spicy butter, chipotle mayo topped with shredded parmesan cheese and coriander.	\$6.95
SWEET POTATO CHIPS OR POTATO WEDGES Served with sour cream and sweet chilli sauce.	\$11.95

NACHOS (GF).

Corn chips with melted cheese, homemade guacamole, sour cream, tomato salsa, jalapenos and filling of your own choice.

Tastes great with black beans (+\$2.00)

NACHOS DE QUESO (PLAIN NACHO)	\$12.95
CHICKEN NACHO Achiote marinated pulled chicken with special Mexican spices	\$16.95
BEEF NACHO Steak beef minced with special Mexican spices	\$16.95
VEGETARIAN NACHO Black Beans or Mushrooms with special Mexican spices	\$14.95
PORK NACHO Marinated with special Mexican spices and crispy fried pork belly	\$18.95
GRILLED PRAWN NACHO Marinated and grilled with special Mexican spices	\$18.95
FRIES NACHO (\$ OPTIONAL) Normal Nacho served with potato chips instead of corn chips and filled with your own choice from above	
<h2>QUESADILLAS.</h2>	
<i>Grilled soft flour tortilla with melted cheese, sour cream, tomato salsa, salsa Verde sauce and filling of your own choice. Cut into four pieces.</i>	
<i>Don't miss guacamole (+\$2.50)</i>	
PULLED CHICKEN & CHORIZO SAUSAGES	\$17.95
GRILLED STEAK BEEF ADDED WITH GRILLED CARROT	\$17.95
VEGETARIAN Black Beans with capsicums and Spanish onions	\$15.95
Sauteed mushrooms with Capsicums and Spanish onions	\$15.95

BURRITOS.

Grilled soft flour tortilla with Mexican rice, black beans, cheese, tomato salsa and filling of your own choice.

Delicious accompaniments:

Guacamole (+\$2.50)

Sour cream or chipotle mayo (+\$2.00)

Sliced jalapenos (+\$1.00)

POLLO BURRITO (CHICKEN) \$13.95

Achiote marinated grilled pulled chicken.

BARBACOA BURRITO (BEEF) \$13.95

Pulled beef steak, slow cooked braised in traditional Mexican style with herbs and spices.

CARNITAS BURRITO (PORK) \$14.95

Crisp fried pork belly braised in traditional Oaxaca style with lime, brown onion, orange, oregano, garlic and spices. Served without cheese.

VEGETARIAN BURRITO \$12.95

Grilled capsicums and Spanish onions or mushroom filled with homemade guacamole.

SCRAMBLED EGGS BURRITO \$12.95

Grilled capsicums and Spanish onions filled with homemade guacamole.

AMERICANO BURRITO (\$ OPTIONAL)

Served with crispy potato chips instead of Mexican rice with topping of your own choice.

NAKED BURRITO (\$ OPTIONAL)

All of the delicious ingredients of our normal burrito, served in a bowl instead of flour tortilla.

SEAFOOD BURRITOS \$15.95

Grilled soft flour tortilla with Mexican rice, black beans, cheese, tomato salsa and filling of your own choice.

FISH BURRITOS: Beer battered barramundi.

PRAWN BURRITO: Marinated with Mexican spices and grilled.

OCTOPUS BURRITO: Marinated with Mexican spices and grilled.

TACOS \$6.00 ea

2 For \$11.00

3 For \$15.00

Gluten free grilled corn tortilla with filling of your own choice.

POLLO TACOS (CHICKEN)

Chargrilled achiote marinated chicken, guacamole, pineapple-chilli salsa and chopped coriander.

BARBACOA TACOS (BEEF)

Pulled beef steak, slow cooked braised in traditional Mexican style with spices, homemade guacamole and tomato salsa.

CARNITAS TACOS (PORK)

Pork belly braised in traditional Oaxaca style with lime, brown onion, orange, oregano, garlic and spices then crisp fried, added homemade guacamole, fresh red radish and tomatillo sauce.

TOLUCA TACOS (CHORIZO)

Smokey chorizo sausage & halloumi, homemade guacamole and fresh red radish topped with tomatillo sauce.

VEGETARIAN TACOS

Sauteed capsicums, Spanish onions, grilled halloumi and homemade guacamole.

MUSHROOM TACOS

Sauteed mushroom and homemade guacamole topped with grilled halloumi and tomatillo sauce.

REGIONAL TACOS

\$7.00 ea

2 For \$13.00

3 For \$18.00

BAJA CALIFORNIA

Gluten free grilled corn tortilla with filling of your own choice.

BATTERED PRAWN TACOS

Served with shredded cabbage, tomato salsa, chipotle aioli and Valentina sauce.

BATTERED BARRAMUNDI FILLET TACOS

Served with shredded cabbage, tomato salsa, chipotle mayo and Valentina sauce.

YELLOW FIN TUNA TACOS

Served with shredded cabbage, Pineapple-chilli salsa, drizzled with lime aioli.

BABY OCTOPUS TACOS

Marinated and grilled with Mexican spices served with shredded cabbage, tomato salsa and chipotle mayo.

PLATOS FUERTES

FAJITAS

All fajitas are served on a hot skillet with grilled capsicums and Spanish onions accompanied with four grilled flour tortillas, tomato salsa, homemade guacamole, jalapenos, cheese and sour cream.

GF (+\$2.50)

CHICKEN FAJITA \$26.95

Finely Sliced chicken breast grilled with Mexican spices.

BEEF FAJITA \$26.95

Finely sliced sirloin beef grilled with Mexican spices.

Enjoy a mix of two (+\$0.55)

VEGETARIAN FAJITA (VEGAN) \$24.95

Grilled Halloumi, capsicums, Spanish onions, zucchini and corn kernels with Mexican spices.

TUNA FAJITA \$29.95

Marinated tuna fillet medium grilled with Mexican spices.

PRAWN FAJITA (8 Pcs) \$31.95

Marinated pieces of prawns grilled with Mexican spices.

BABY OCTOPUS FAJITA \$29.95

Marinated and grilled with Mexican spices.

CUSTOMIZED FAJITAS \$30.95

Make your own Fajitas with a mix of any two (Tuna/Prawn/Octopus).

ENCHILADAS

Three soft flour tortillas wrapped, baked and topped with cheese, tomato serrano sauce or tomatillo sauce and topped with sour cream.

CLASSIC CHICKEN ENCHILADA \$19.95

Traditionally marinated grilled chicken breast topped with tomato serrano sauce.

BEEF ENCHILADA \$19.95

Pulled beef steak, slow cooked braised in traditional Mexican style with spices and topping of tomatillo sauce.

VEGETARIAN \$17.95

Black beans, sauteed capsicums, Spanish onions and topped with tomato serrano sauce.

SALAD WRAPS

Grilled soft tortilla filled with garden mixed leaves and choice of your own sauces.

GRILLED CHICKEN \$14.95

Grilled halloumi cheese, pumpkin seeds topped with chicken house dressing.

GRILLED CAPSICUMS & ONIONS (VEGAN) \$14.95

Sliced avocado, carrot, cucumber, coriander topped with tomatillo dressing.

GRILLED PRAWN \$16.95

Marinated then grilled with Mexican spices, sliced avocado, orange, cucumber topped with citrus house dressing.

GRILLED BEEF \$14.95

Finely sliced sirloin beef grilled with Mexican spices, grilled halloumi cheese, pumpkin seeds topped with tomatillo house dressing.

CRISPY PORK BELLY \$15.95

Shredded cabbage, fresh red radish, Spanish onion topped with tomatillo house dressing.

GRILLED BABY OCTOPUS \$15.95

Marinated and grilled with Mexican spices, sliced avocado, orange, cucumber topped with citrus house dressing.

MOO-MEX SALADS

MOO SALAD \$16.95

Garden mixed leaves, sliced cucumber, cherry tomato, Spanish onion, sliced avocado, grilled haloumi cheese drizzled with mustard dressing.

CHICKEN SALAD \$20.95

Garden mixed leaves, Smokey chorizo, pumpkin seeds, Spanish onion, sliced avocado with mustard dressing.

GRILLED SLICED BEEF SALAD \$20.95

Marinated with Mexican spices, sliced avocado, pumpkin seeds with tomatillo house dressing.

MEX STREET MIX \$21.95

Baby cos lettuce, crispy fried pork belly pieces, red radish, jalapenos, Spanish onions, carrots, coriander with tomatillo house dressing.

GRILLED PRAWN SALAD \$22.95

Marinated with Mexican spices, sliced avocado, orange, cucumber and citrus house dressing.

GRILLED OCTOPUS SALAD \$20.95

Marinated with Mexican spices, sliced avocado, orange, cucumber and citrus house dressing.



SIDES.

Flour tortillas (2) \$2.00	Corn tortillas (2) \$2.50
Corn chips \$4.00	Guacamole \$5.00
Tomato salsa \$3.00	Black beans \$3.00
Mexican rice \$3.00	Jalapenos \$2.00
Chipotle Mayo \$2.00	Lime Aioli \$2.00
Sour cream/Sweet chilli \$2.00	

NINOS (KIDS).

KIDS NACHOS \$6.95

Corn tortilla chips smothered in melted cheese.

CHEESE QUESADILLAS \$5.95

Grilled 2 soft flour tortillas, melted cheese served with tomato sauce.

KIDS BURRITOS \$5.95

Grilled soft flour tortilla with cheese and rice filling.

Treat with meat: Chicken or beef (+\$4.00)

DESSERTS \$9.95.

CHURROS

Traditional Mexican donuts dusted in cinnamon sugar served with hot chocolate sauce.

WALNUT BROWNIE

Warm brownie, ice-cream with drizzled chocolate/caramel sauce and fresh berries.

CHOCOLATE LAVA CAKE

Molten chocolate cake with runny chocolate centre. Served with ice cream, fresh berries, drizzled chocolate sauce and dustings of powdered sugar.

PANNA COTTA

served with berries



moo

Gourmet Burgers & Mexican Kitchen

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www.moogourmetburgers.com.au

**Opening hours
Every day 11am - 10PM**

Find us on  

DRINKS MENU

WINE LIST.

SPARKLING



Richard Sparkling \$7.95 \$30
Lively sparkling with lifted Chardonnay aromas of lemon citrus and mango creme with balanced red currant characters of Pinot Noir

WHITE

Whistling Duck Semillion Sauvignon \$8.50 \$32
An intriguing mix of fragrant grassy notes, citrus and tropical aromas. It is uncomplicated fresh, fruity and crisp.

Richard Pinot Grigio \$9.50 \$34
Displays clean and fragrant grassy aromas of pear and apple fruits. A soft richly textured finish combine to make an ideal food wine.

ROSE

Pierre D'Amour Rose \$9.50 \$36
Refreshing and dry style Rose. The palate bursts with alluring flavours of fresh red berries, classic savoury notes & a refreshing finish.

RED

Whistling Duck Cabernet Merlot \$8.50 \$32
Lively aromas of plum fruits with underlying hints of fresh berries. Displaying red berry and plum characters.

Pierre D'Amour Pinot Noir \$10.50 \$36
Filled with black cherries, exotic spices, classic savoury notes and great balance. Smooth with gentle fine-grained tannins.

BEVERAGE LIST.

Fresh Tap Beer 450ml Schooner \$7.95
To ensure freshness and to match the season, our fresh tap beers change regularly, please ask the Moo crew for today's selection.

BEER

Corona Mexico \$8.95
VB Australia \$8.00
Pure Blonde Australia \$8.00
4 Pines Pale Ale Manly \$9.50

MOO Brew Pale Ale Tasmania \$9.95

MOO Brew Pilsner Tasmania \$9.95

CIDER & GINGER BEER

Strong bow Pear Cider Australia \$8.95

Bonamy's Apple Cider Tasmania \$8.95

Brookvale Union Ginger Beer \$9.50
by 4 Pines Manly

Scotch, Gin, Vodka, Bacardi, Bourbon w/ mixer \$11.95

COCKTAIL LIST.

Aperol Spritz \$12.00

Strawberry Bellini \$12.00

Strawberry Frozen Daiquiri \$14.95

Cow In Mud: \$14.95

Frangelico, Baileys, Tim Tam, Ice Cream, Milk

Long Island Ice Tea \$14.95

Vodka, Rum, Gin, Tequila, Triple Sec, Lemon Juice, Coke

Fruit tingle \$14.95

Vodka, blue curacao, lemonade, raspberry cordial

Pina Colada \$14.95

Malibu, Pineapple Juice, Coconut Cream

Cosmopolitan \$14.95

Vodka, Cranberry Juice, Triple Sec, Lime Juice

Margarita \$14.95

Tequila, Triple Sec, Lime Juice, Sugar Syrup

Mimosa \$11.95

Triple Sec, Sparkling Wine and Orange Juice

Martini \$14.95

Vodka Or Gin, Vermouth

Espresso Martini \$14.95

Vodka, Kahlua, Espresso, Vanilla Syrup

Apple Martini \$14.95

Vodka, Triple Sec, Apple Liqueur

Blueberry Martini \$14.95

Vodka, Orange Liqueur, Blueberry Juice, mango Juice And Fresh Blueberries

Mexican Melon Sour \$14.95

Tequila, Melon Liqueur, Lime Juice And Agave

Mexican martini \$14.95

Tequila, Cointreau, Lime juice, Dry vermouth, Olive garnish

Tequila Sunrise \$14.95

Tequila, Orange Juice, Grenadine

Mojito \$14.95

White rum, mint leaves, lime wedges, sugar syrup, soda water

BYO WINE ONLY, CORKAGE \$3 PER PERSON
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS