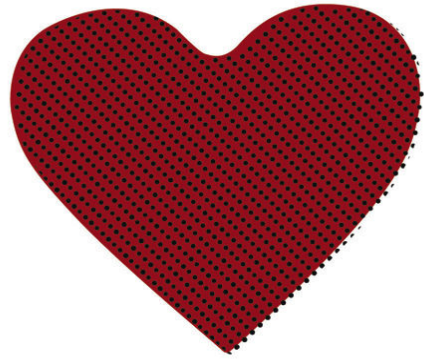
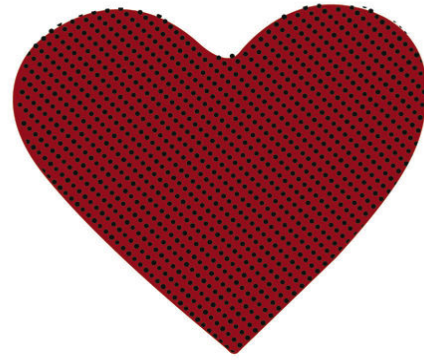


**MU**



**MU**



**GRILL**



## BREAD

FRESH BAKED WOOD FIRED BREAD AND DIPS \$ 6.50

## SMALL PLATES

OLIVE SELECTION \$ 6.50

ZUCCHINI FLOWERS STUFFED WITH HERBED RICOTTA, CABRA AND SERVED WITH TOMATO SALSA \$ 7.90

SZECHWAN PEPPER PRAWN WITH PICKLED CHILI AND SOY DRESSING \$ 12.00

MUSHROOMS TOPPED WITH ROASTED CAPSICUM AND TOPPED WITH PARMESAN \$ 6.50

GRILLED FETA CHEESE, LEMON, EXTRA VIRGIN OLIVE OIL, OREGANO \$ 6.60

FRIED BABY SQUID \$ 12.90

CHORIZO BRAISED IN RED ALE & TOPPED WITH PARMESAN \$ 7.50

## JAMON FROM THE JAMON BAR

JAMON SERRANO 15MTH & CATALAN BREAD \$ 10.00

JAMON SERRANO 18MTH & CATALAN BREAD \$ 12.00

JAMON IBERICO BELLOTA \$ 25.00

## SALAD

TOMATO AND BUFFALO MOZZARELLA SALAD \$ 16.50

VINE RIPENED TOMATOES, BUFFALO MOZZARELLA, VIRGIN OLIVE OIL, APPLE BALSAMICO, BASIL

GRILLED GOAT CHEESE SALAD: \$ 14.00

SPANISH GOAT CHEESE, TRAVESSIO LETTUCE, BABY ENDIVE, CHARGRILLED VEGETABLE

WHITE BALSAMIC DRESSING

BABY SPINACH SALAD \$ 12.90

BABY SPINNACH, PROSCIUTTO, PINE NUTS LIME DRESSING

WITH SHREDDED ORGANIC CHICKEN \$ 16.50

ROCKET AND RADICCHIO SALAD

WITH POACHED PEAR, PARMESAN AND JAMON \$ 13.00

## BEEF

MU MU GRILL SPECIALISES IN GRASS FED BEEF SOURCED FROM AROUND THE COUNTRY.

GRASS FED BEEF IS HEALTHIER FOR YOU, BETTER FOR THE ENVIRONMENT, AND MOST IMPORTANTLY TASTES BETTER.

GRASS FED BEEF HAS LESS FAT SO IS BETTER ENJOYED COOKED BELOW MEDIUM.

ALL BEEF COMES WITH (UNLESS OTHERWISE STATED) GREEN BEANS AND NEW POTATOES /OR CHIPS

**CERTIFIED BLACK ANGUS RUMP** 300G \$ 24.90

TOPPED WITH ROAST GARLIC MUSTARD

**PRIME RIB** 350G \$ 38.90

SZECHUAN PEPPER CRUSTED OUR FAVOURITE  
SOURCED FROM KING ISLAND

**BEEF FILLET** 160G \$ 27.90

WRAPPED IN SAGE AND PROSCIUTTO, CAFÉ DE PARIS BUTTER, ON MASHED PONTIAC POTATO  
SOURCED FROM THE PASTURES OF MILLAWA

**SCOTCH FILLET** 300G \$ 34.00

CAPER AND PARSLEY CRUST  
SOURCED FROM THE PASTURES OF MILLAWA

**RIVERINA T-BONE** 500G \$ 38.90

"TAGLIATA" SEARED SLICED AND FINISHED WITH ROSEMARY AND GARLIC, 700G \$ 49.00

**SIRLOIN** 280G \$ 28.90

SOURCED FROM THE PASTURES OF MILLAWA

**KIMEL AGED SIRLOIN** 400G \$ 39.50

CRUSTED WITH PAPUA NEW GUINEA KIMEL (COFFEE BEAN ) AND SECHWAN PEPPER  
SOURCED FROM THE PASTURES OF MILLAWA

### EXTRA SAUCES ADD \$3.50

RED WINE JUS

BÉARNAISE

MUSHROOM SAUCE

BLUE CHEESE SAUCE

### SIDES \$6.90

GRILLED FIELD MUSHROOMS

SAUTEED GREENS

GARDEN SALAD

ONION RINGS

ROASTED SEASONAL VEGETABLES

DID YOU KNOW GRASS FED BEEF HAS MORE OMEGA 3 FATTY ACIDS THAN FARMED SALMON

## POULTRY

**HALF ORGANIC CHICKEN MARINATED IN ROSEMARY AND LEMON AND ROASTED TO ORDER** \$ 28.00

SERVED WITH FENNEL, SPINACH AND ROASTED CHESTNUTS

**TWICE COOKED DUCK** \$ 32.00

ROASTED, THEN BRAISED & SERVED ON BOK CHOY WITH POACHED PEAR

## SEAFOOD

**SALMON FILLET.** \$ 28.90

SERVED ON WHITE BEAN, OLIVES, ROASTED PEPPERS AND TOPPED WITH CRISP PROSCIUTTO

**FISH OF THE DAY.**

ASK YOUR WAITER FOR TODAYS FISH

MKT Price

## RIBS , ROAST, LAMB, SAUSAGES:

**SLOW ROAST BANGALOW PORK SHOULDER** \$ 34.00

15 HOUR ROAST PORK SHOULDER SERVED WITH WHITE CABBAGE TORTILLA, CRACKLING AND CAPONNATA

**SALTBUSH LAMB 2 WAYS** \$ 32.00

SLOW ROAST(10 HOUR) SHOULDER AND GRILLED BACK STRAP W' PEA AND MINT PUREE AND TOMATO CONFIT

**BEEF RIBS** \$ 32.00

SLOW COOKED BEEF RIBS SERVED IN OUR HOUSE MADE BBQ SAUCE SERVED WITH GREEN BEANS AND CHIPS

**RIB COMBO** \$ 35.00

BEEF SHORT RIBS WITH BABY BACK PORK RIBS A MEAT LOVERS DELIGHT GREEN BEANS &CHIPS

**STEAK AND RIBS.** \$ 36.00

BEEF RIBS AND SIRLOIN STEAK, GREEN BEANS AND CHIPS

**BANGER AND MASH.** \$ 16.00

PORK AND FENNEL (ALL NATURAL) SAUSAGES, MASH POTATO, CARAMELIZED ONIONS & RED WINE JUS

## DESSERT MENU

**CHOCOLATE AND RASPBERRY SQUARE** \$ 14.00  
WITH WATTLESEED ICE-CREAM AND BELGIAN CHOCOLATE TILE

**BROWN SUGAR PAVLOVA** \$ 13.50  
TOPPED WITH FRESH PINEAPPLE AND PASSIONFRUIT SAUCE

**GINGERBREAD & MARSCAPONE SANDWICH** \$ 14.50  
WITH CRANBERRY, APRICOT, PECANS AND VANILLA MAPLE SAUCE

**DECONSTRUCTED NIGHT CAP** \$ 21.00  
HENNESEY COGNAC, KAHLUA, A DOUBLE ESSPRESSO AND BELGIUM CHOCOLATE TILE . . . MAKE IT YOURSELF

**DESSERT PLATTER** \$ 30.00  
A SELECTION OF OUR DESSERTS TO SHARE (GINGER BREAD, PAVLOVA, CHOCOLATE SQUARE)

### CHEESE WITH HOUSE MADE GRILLED BREAD AND FIG AND QUINCE PASTE

MANCHEGO \$ 6.00

CABRA \$ 6.00

GORGONZOLA DOLCE \$ 8.00

### DESSERT WINES

INNOCENT BYSTANDER PINK MOSCATTO YARRA VALLEY VIC \$ 22.00

TERRACE VALE "THE ELIZABETH" SAUV BLANC HUNTER VALLEY, NSW \$ 45.00 \$ 9.00

## DIGESTIVES & LIQUEURS

ROMATE PEDRO XIMENEZ	\$ 12.00
PENFOLDS GRANDFATHERS TAWNY PORT	\$ 12.00
GALWAY PIPE TAWNY PORT	\$ 9.00
ALL SAINTS MUSCAT	\$ 9.00
HENNESSY V.S.O.P. COGNAC	\$ 8.00
DELAMAIN PALE & DRY COGNAC	\$ 16.00
GLENMORANGIE SINGLE MALT SCOTCH WHISKEY	\$ 12.00
CHIVAS REGAL SCOTCH WHISKEY	\$ 12.00
AMARETTO	\$ 8.00
KAHLUAH	\$ 8.00
BAILEYS	\$ 8.00
FRANGELICO	\$ 8.00
GRAND MARNIER	\$ 9.00
COINTREAU	\$ 9.00
DRAMBUIE	\$ 9.00
DOM BENEDICTINE	\$ 9.00
JAGERMEISTER	\$ 8.00
LIQUEUR COFFEE	\$ 9.00
LIQUEUR AFFOGATTO	\$ 14.00