

MUMU GRILL

MUMU GRILL RESTAURANT AND TAPAS BAR.

OPENING HOURS - LUNCH WEDNESDAY - SUNDAY 12 - 3PM DINNER 7 NIGHTS FROM 6PM



**BREAD**

FRESH BAKED WOOD FIRED BREAD AND DIPS \$ 6.50

**SMALL PLATES**

OLIVE SELECTION \$ 6.50

ORGANIC CHICKEN LIVER AND MUSHROOM PATE WITH RED WINE JELLY & MINI TOASTS \$ 12.00

ORGANIC WAGYU MEATBALLS WITH SPICY TOMATO SAUCE \$ 9.00

ZUCCHINI FLOWERS STUFFED WITH HERBED RICOTTA, CABRA \$ 8.50

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

BRAISED BEETROOT AND FETTA TOPPED WITH LEMON BALM \$ 6.50

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

JAMON FROM THE JAMON BAR

JAMON SERRANO 15MTH & CATALAN BREAD \$ 12.00

JAMON SERRANO 18MTH & CATALAN BREAD \$ 14.00

**SALAD**

TOMATO AND BUFFALO MOZZARELLA SALAD \$ 16.50

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

GRILLED GOAT CHEESE SALAD: \$ 15.00

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

WHITE BALSAMIC DRESSING

BABY SPINACH SALAD \$ 14.00

BABY SPINACH, PROSCIUTTO, PINE NUTS, LIME DRESSING

WITH SHREDDED ORGANIC CHICKEN \$ 16.50

ROCKET AND RADICCHIO SALAD

WITH POACHED PEAR, PARMESAN AND JAMON \$ 16.00

## **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

TASMANIAN ANGUS RUMP 300G \$ 26.00  
TOPPED WITH ROAST GARLIC MUSTARD

KING ISLAND PRIME RIB 350G \$ 38.90  
SZECHWAN PEPPER CRUSTED OUR FAVOURITE

VICTORIAN BEEF FILLET 160G \$ 27.90  
WRAPPED IN SAGE AND PROSCIUTTO, CAFÉ DE PARIS BUTTER, ON MASHED PONTIAC POTATO

SCOTCH FILLET 300G \$ 34.00  
BLUE CHEESE AND MUSHROOM PATE  
SOURCED FROM THE PASTURES OF MILLAWA

RIVERINA T-BONE 500G \$ 38.90

"TAGLIATA" SEARED SLICED AND FINISHED WITH ROSEMARY AND GARLIC, 1 KG \$ 59.00

SIRLOIN 280G \$ 32.00  
SOURCED FROM THE PASTURES OF CAPE GRIM

KIMEL AGED SIRLOIN 400G \$ 39.50  
CRUSTED WITH PAPUA NEW GUINEA KIMEL (COFFEE BEAN ) AND SZECHWAN PEPPER  
SOURCED FROM THE PASTURES OF CAPE GRIM

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 VEGETABLES

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

## **MAINS**

HALF ORGANIC CHICKEN MARINATED IN ROSEMARY AND LEMON SERVED WITH FENNEL, RADICCHIO, SPINACH AND GREMOLATA	\$ 29.00
TWICE COOKED DUCK ROASTED, THEN BRAISED & SERVED ON BOK CHOY WITH POACHED PEAR	\$ 32.00
GRILLED FILLET OF SALMON. GOAT CHEESE TORTILLA + ROCKET, CUCUMBER, OLIVE, ROASTED PEPPERS AND A LEMON HORSERADISH DRESSING	\$ 32.00
SLOW ROAST BANGALOW PORK SHOULDER 15 HOUR ROAST PORK SHOULDER SERVED WITH APPLE CAPPONATTA AND FRIED SAGE	\$ 34.00
SALTBUSH LAMB 2 WAYS SLOW ROAST(10 HOUR) SHOULDER AND GRILLED BACK STRAP W' PEA AND MINT PUREE AND TOMATO CONFIT	\$ 32.00
BEEF RIBS SLOW COOKED BEEF RIBS SERVED IN OUR HOUSE MADE BBQ SAUCE SERVED WITH GREEN BEANS AND CHIPS	\$ 32.00
RIB COMBO BEEF SHORT RIBS WITH BABY BACK PORK RIBS A MEAT LOVERS DELIGHT GREEN BEANS &CHIPS	\$ 35.00
STEAK AND RIBS. BEEF RIBS AND SIRLOIN STEAK, GREEN BEANS AND CHIPS	\$ 36.00
BANGERS AND MASH. PORK AND FENNEL SAUSAGES, MASH POTATO, CARAMELIZED ONIONS & RED WINE JUICE	\$ 17.50

## **DESSERT MENU**

CHOCOLATE, SOUR CHERRY AND ALMOND MOLE TART HAZELNUT GELATO	\$ 16.00
BROWN SUGAR PAVLOVA TOPPED WITH FRESH PINEAPPLE AND PASSIONFRUIT SAUCE	\$ 16.00
GINGERBREAD & MARSCAPONE SANDWICH WITH VANILLA POACHED PEACH	\$ 16.00
DECONSTRUCTED NIGHT CAP HENNESSEY, KAHLUA, A DOUBLE ESPRESSO & BELGIUM CHOCOLATE TILE.... MAKE IT YOURSELF	\$ 21.00
DESSERT PLATTER A SELECTION OF OUR DESSERTS TO SHARE (GINGER BREAD, PAVLOVA, CHOCOLATE TART)	\$ 30.00
CHEESE WITH HOUSE MADE GRILLED BREAD WITH FIG PASTE MANCHEGO	\$ 10.00
CABRA	\$ 10.00
GORGONZOLA DOLCE	\$ 10.00

## **DESSERT WINES**

Innocent Bystander 2009 Pink Moscato	Yarra Valley, VIC	\$ 29.00	
Mr. Riggs 2008 Sticky End Viognier	McLaren Vale, S.A.	\$ 45.00	\$ 9.00

## DIGESTIVES & LIQUEURS

ROMATE PEDRO XIMENEZ	\$ 12.00
PENFOLDS GRANDFATHERS TAWNY PORT	\$ 12.00
GALWAY PIPE TAWNY PORT	\$ 9.00
HENNESSY V.S.O.P. COGNAC	\$ 12.00
DELAMAIN PALE & DRY COGNAC	\$ 16.00
GLENMORANGIE SINGLE MALT SCOTCH WHISKEY	\$ 14.00
CHIVAS REGAL SCOTCH WHISKEY	\$ 12.00
AMARETTO	\$ 10.00
KAHLUAH	\$ 8.00
BAILEYS	\$ 8.00
TIA MARIA	\$ 8.00
FRANGELICO	\$ 8.00
GRAND MARNIER	\$ 9.00
COINTREAU	\$ 9.00
DRAMBUIE	\$ 9.00
DOM BENEDICTINE	\$ 9.00
LIQUEUR COFFEE	\$ 9.00
LIQUEUR AFFOGATTO	\$ 14.00