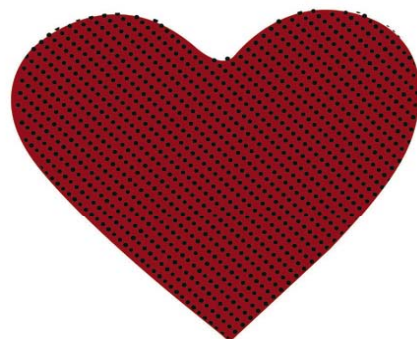


MU
MU



GRILL

BREAD

| | | |
|---------------------------------------|----|------|
| House Made Corn Bread | \$ | 4.50 |
| Fresh Baked Wood Fired Bread and Dips | \$ | 6.50 |

Tapas

| | | |
|---|----|-------|
| Spanish Olive Selection | \$ | 6.00 |
| Cured Meat Plate - Hot Salami, Mild Salami, Bresaola, Jamon Serano and Cornichons | \$ | 18.00 |
| Jamon Serano | \$ | 12.00 |
| Fried School Prawns with lime aioli | \$ | 9.90 |
| Arrancini | \$ | 7.90 |
| Chargrilled Eggplant with Boconcinni and sun dried tomato tapenade | \$ | 8.00 |
| Grilled Feta Cheese, Lemon, Extra Virgin Olive Oil, Oregano | \$ | 6.60 |
| Fried Baby Squid | \$ | 12.00 |
| Chorizo Sausage, Grilled and Topped with Buffalo Mozzarella | \$ | 7.00 |

SALAD

| | | |
|---|----|-------|
| Black Russian Tomato Salad: | \$ | 18.00 |
| Black Russian tomato (kumato) , baby buffalo mozzarella, crisp pancetta, balsamic, extra virgin olive oil, cracked pepper | | |
| Grilled Goat Cheese Salad: | \$ | 14.00 |
| Goat cheese, travessio lettuce, baby endive, chargrilled vegetable white balsamic dressing | | |
| Wild Rocket Salad: | \$ | 12.90 |
| Wild rocket, shaved baby fennel, walnuts, blue cheese dressing | | |
| Baby Spinach Salad: | \$ | 12.90 |
| Baby spinach, prosciutto, toasted pine nuts, lime dressing | | |

BEEF

MU MU Grill specialises in grass fed beef, which we source from around the country.

Grass fed beef is healthier for you, better for the environment, and most importantly tastes better.

Please consider having your steak cooked a little less.

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

| | | | |
|--------------------------|-------------|-----------|--------------|
| King Island Rump: | 300g | \$ | 24.00 |
|--------------------------|-------------|-----------|--------------|

Garlic and speck infused, red wine jus

| | | | |
|-------------------|-------------|-----------|--------------|
| Prime Rib: | 350g | \$ | 37.00 |
|-------------------|-------------|-----------|--------------|

Szechuan Pepper crusted with bok choy & fondant potatoes

Sourced from King Island

| | | | |
|---------------------|-------------|-----------|--------------|
| Beef Fillet: | 160g | \$ | 25.00 |
|---------------------|-------------|-----------|--------------|

Wrapped in sage and prosciutto, café de Paris butter

Sourced from the pastures of the Hunter Valley

| | | | |
|----------------------|-------------|-----------|--------------|
| Scotch Fillet | 250g | \$ | 26.00 |
|----------------------|-------------|-----------|--------------|

Caper and parsley crust, red wine jus

Sourced from the pastures of Dungog

| | | | |
|----------------|-------------|-----------|--------------|
| T-Bone: | 500g | \$ | 36.00 |
|----------------|-------------|-----------|--------------|

Sourced from King Island

| | | | |
|----------------|-------------|-----------|--------------|
| Sirloin | 300g | \$ | 27.00 |
|----------------|-------------|-----------|--------------|

Sourced from the pastures of Longford Tasmania

| | | | |
|---------------------|-------------|-----------|--------------|
| Aged Sirloin | 400g | \$ | 36.00 |
|---------------------|-------------|-----------|--------------|

Kona crusted (Papua New Guinea Kimel coffee bean) aged sirloin

Sourced from the pastures of Longford Tasmania

Extra Sauces add \$3.50

Red wine jus

Habanero mustard sce

Béarnaise

Blue cheese sauce

POULTRY:

Roast Organic Half Chicken. \$ 24.90

Rosemary and spice roasted in our woodfired oven
with artichoke hearts, potato, green beans, semi dried tomatoes

Spicy Half Chicken with Malagueta Sauce \$ 24.90

Spice roasted in our woodfired oven, served sizzling to your table
with green beans & new potatoes

Half Duck: \$ 32.00

Twice cooked duck, baby spinach fritters, sweet chili and plum sauce

SEAFOOD:

Salmon Fillet: \$ 25.90

Wood fire grilled salmon fillet, Moghrabieh cooked risotto style, spinach & lemon butter

Snapper \$ 26.00

Served on a salad of watercress, potato, roasted peppers and snow peas with rocket dressing

Mussels: \$ 24.00

All served with bread fresh from our woodfired oven

Mussels, cooked in white wine, chili, garlic, coriander

RIBS , MIXED GRILL, LAMB, SAUSAGES:

All our ribs are served with chimi churi , Malagueta, smoked tomato and pineapple salsa

Pork Ribs: \$ 30.00

Slow cooked pork ribs served in our house made BBQ Sauce

Beef Ribs : \$ 28.00

Short cut, slow braised, beef ribs, marinated in chili, garlic, coriander and lime.

Steak and Ribs: \$ 34.00

250 gr Scotch fillet steak and marinated beef ribs

Murray Valley Lamb Shank: \$ 24.00

Braised Lamb Shank with lentil casserole

Banger and Mash: \$ 18.00

Pork and fennel sausages, mash potato, caramelized onions & red wine jus

DESSERT MENU:

| | | | | | | |
|--|------------------|------|--|---------|----|-------|
| Chocolate Lovers Delight: | | | | | \$ | 17.00 |
| Dark milk chocolate mousse, chocolate mint ice cream, milk chocolate tiles, white chocolate tipped strawberries & chocolate lollipop | | | | | | |
| Marinated Wild Berry Eclair | | | | | \$ | 16.50 |
| Soft Meringue Éclair topped with Marinated Wild berries and chocolate sauce | | | | | | |
| Basket of Sorbets | | | | | \$ | 16.50 |
| Selected sorbets and seasonal fresh fruit | | | | | | |
| Fig and Mascarpone Tart | | | | | \$ | 15.00 |
| Fresh Fig and Mascarpone tart, clotted cream | | | | | | |
| Cheese: | | | | | \$ | 22.00 |
| Cheese platter, fig jam, crisp breads | | | | | | |
| Dessert Platter | | | | | \$ | 28.00 |
| A selection of all our desserts to share | | | | | | |
| Dessert Wines | | | | | | |
| Innocent Bystander Pink Moscato | Yarra Valley Vic | 2005 | | \$22.00 | | |
| Terrace Vale "the Elizabeth" Sauv Blanc | Hunter Valley | 2005 | | \$45.00 | \$ | 9.00 |