

moobarTM

BAR MENU

MOOBAR BROADBEACH CONTENTS

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GRAZING

Oysters , a selection of regional oysters served natural w. lemon + chardonnay vinegar. (single)	3.5
Bloody Mary Shooter	4
Mount Zero Ligurian & Kalamata olives in preserved lemon w. grisinni + artichokes	11
Spicy wagyu meat balls w. smoked chilli sauce	16
Wagyu bresola , Spanish peppers, sourdough + olive tapanade	18
Spicy tomato + chilli local tiger prawn skillet	19
Grande Marnier duck pate , jamon, chorizo, brioche + quince paste	22
Moo Moo dry aged Angus burger , w. horseradish, smokey BBQ sauce, onion rings + fries (available from 12-5pm)	24
White Spanish sardines served w. nduja, fresh tomato + sourdough	25
Charcuterie board , Jamon Iberico, chorizo + David Blackmores biltong w. pickled onions, tapanade + grisinni	38/75

SIDES

Tempura onion rings served w. smokey BBQ sauce	7.5
Truffle + parmesan shoestring fries	8
Fried gnocco + goats curd dumplings	12

CHEESES (30gm per serve)

A selection of the worlds finest cheese hand picked for you enjoyment all served w. white figs, pear paste + house made lavoche

MIDNIGHT MOON | CALIFORNIA, USA | GOAT'S CHEESE 16

Award winning product from California. Made from 100% pure goat's milk, matured for a min. of 12 months.

With a fine condensed texture + slightly sweet aftertaste.

QUICKES CHEDDAR | DEVON, STH ENGLAND | FIRM | COW 14

Cheddar w. a pronounced acidity, it reveals a dry yellow raw rind. Firm + slightly crumbly when cut, occasional blue moulding.

KINGAROY TRIPLE CREAM BRIE | HINTERLANDS, N. QUEENSLAND | SOFT | COW 14

A rich buttery flavour w. a silky smooth runny texture + mushroomy aroma.

DELICE D'FROMI | BURGUNDY, FRANCE | WHITE MOULD | COW 16

Soft ripened triple cream cheese from the Burgundy area, crème fraiche is added during the manufacturing process, w. a creamy flavour it is milky & delicate.

CHABICHOU DU POITOU | POITOU, FRANCE | FIRM MOULD | GOAT 19

A dense chalky cheese that melts in your mouth w. a tangy finish, spots of green + blue mould, it has an aromatic flavour.

FOURME D'AMBERT | AUVERGNE, FRANCE | BLUE MOULD | COW 16

An earthy aroma w. a bone white finish, a mild flavour + a nutty finish.

CHEESES cont. (30gm serve)

A selection of the worlds finest cheese hand picked for you enjoyment all served w. white figs, pear paste + house made lavoche

BLACK TRUFFLE PECORINO | SARDINIA, ITALY | FIRM | SHEEP

18

An artisan style sheeps cheese this pecorino has a unique creamy taste & an earthy aroma w. hints of truffle, veined throughout.

BRILLO | TUSCANY, ITALY | FIRM | GOAT

16

A purple crust w. a distinct sweet flavour. An unmissable aroma of wine aged in terracotta 'Brillo' means high + merry.

ASIAGO D'ALLEVO | VENETO, ITALY | HARD | COW

16

Light beige in colour w. an engaging aroma, known as mountain cheese has a grainy flavour.

CHOICE OF THREE CHEESES @ 30gm

32

MOOBAR BROADBEACH SIGNATURE COCKTAIL LIST

THE BROADBEACH BULLFIGHTER

15

Cazadores Reposado Tequila is delicately blended w. De Kuyper White Crème de Cacao, fresh raspberries, lime juice, cloudy apple juice, a dash of vanilla + balsamic syrup. All shaken and served long w. fragrant mint + raspberry crown.

THE DENARAU PUNCH

17

House infused Dancing Cow Shiraz is gently intermixed w. Grand Marnier, cloudy apple juice + a generous serve of seasonal fruits. Stirred and served punch style w. mint, lemongrass + Fee Brothers Aromatic Bitters crown.

THE PORT OFFICE FIZZ

17

Grey Goose L'Orange Vodka + Aperol are smashed together w. passionfruit, fresh lemon juice + gomme. All shaken and served on the rocks w. a passionfruit crown.

MARBLE SCORE

18

In-house made Master Kobe infused Yamazaki Whiskey, Mandarine Napoléon + Massenez Crème de Gingembre combined w. lemon juice, cinnamon + chilli gomme. Stirred and served straight up martini style w. a thin chilli float.

RESTING ALEXANDER

15

A creamy mixture of Cazadores Reposado Tequilla, Massenez Crème de Mûre + cream. All shaken and served straight up, martini style w. a light nutmeg dust.

COINTREAU VERA

15

Dry Bombay Sapphire Gin + Cointreau are blended together w. Aloe Vera water, lemon juice, gomme + Fee Brothers Orange Bitters. All shaken and served long w. fragrant rose buds.

THE MEDICINE

16

Basil Hayden's Strait Kentucky Bourbon + Dom Benedictine are served w. honey, fresh lemon juice + Fee Brothers Orange Bitters. Served on the rocks w. crushed ice + nutmeg crown.

SPICED RUM PROJECT No. 1

16

Bacardi 8 + Drambuie are matched w. lemon juice, cinnamon syrup + quince paste. All shaken and served on the rocks w. fresh fig.

RAJAH COLLINS

16

East meets West with this combination saffron + lavender infused gomme, Bombay Sapphire Gin, Campari + Fee Brothers Aromatic Bitters. All ingredients are shaken and served long, topped w. ruby red grapefruit juice + garnished w. freshly cut ruby red grapefruit + lavender sprigs.

JOHNNY CASH

16

This gentleman's mixture of Makers Mark Kentucky Straight Bourbon, Grand Marnier, Martini Rosso + Fee Brothers Orange Bitters is stirred and served straight up, martini style w. sweet maraschino cherry.

APPLE VINEYARD BELLINI

18

A sophisticated blend of Hennessy VS Cognac, Massenez Crème de Pomme Verte + citrus gomme are shaken + charged w. elegant Moët NV Brut. Served in a champagne flute w. an apple skin twist.

TIPPLE FROM SUNSET BOULEVARD

18

A complex combination of aromatic Hendrick's Gin, Aperol, Talisker 10yo + Yellow Chartreuse w. fresh ruby red grapefruit juice, lime juice, vanilla + orange gomme. Gently shaken and served straight up, martini style w. grapefruit zest.

MOOBAR BROADBEACH CLASSIC COCKTAIL LIST

CAIPRIRINHA *suggested variation: Classic, Apple + Cinnamon, Ginger + Toffee, Pineapple + Coconut*

16

Brazil's national cocktail! Discovered by Londoners some 15 years ago after the Brazilian's had been drinking this combination of crushed lime, sugar + a massive measure of Cachaça for over three hundred years. The word Caipira in Portuguese means 'country man', and the word Caipirinha means 'country man's drink'.

CAIPIROSKA *suggested variations: Classic, Lychee, Strawberry, Orange + Clove*

16

The Caipiroska, or the vodka-based Caipirinha, is one of the world's most consumed cocktails. While its origin is still somewhat disputed, many seem to believe that its creation came from a London bar that ran out of Cachaça when making a round of Caipirinha's. The bartender then turned to vodka to replace the Cachaça and renamed the cocktail to give it a distinct Russian sound. Termed a 'stick drink' by the famous Surrey Hills bar Longrain due to the need to muddle lime with a stick, the Caipiroska is a simple yet satisfying drink.

I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they are going to feel all day!

FRANK SINATRA

DAIQUIRI *suggested variations: Classic, Mixed Berry, Vanilla + Basil, Honey + Rosemary*

16

The ultimate Cuban Cocktail. Named after a town in the Oriente province, the Daiquiri recipe was formulated by an American mining engineer (Jennings Cox) and a Cuban engineer (Pagliuchi) late in the nineteenth century. However, it took the talented touch of the Havana barman Constantino Ribalaigua to further refine it. With the simple combination of white Rum, lime juice + sugar, the Daiquiri is the perfect summer treat.

MARGARITA *suggested variations: Classic, Orange Blossom, Espresso + Caramel, Paprika + Smoke*

16

Believed to have been created in the nineteen-thirties by Danny Negrete, who reportedly prepared the cocktail for his brother's wedding to a bride named Margarita. The recipe called for the mixture of Tequila, lime juice + Triple sec. However, this creation was most definitely a variation of the 1915 cocktail, The Tequila Daisy, which combined Tequila, Triple sec + lime juice served on the rocks. Ironically the Spanish word for daisy is, Margarita.

When I read of the evils of drinking, I gave up reading!

HENRY YOUNGMAN

MARTINI *suggested variations: Classic, Cucumber, Passionfruit + Peach, Hibiscus, Espresso*

16

The Martini, widely accepted as the King of Cocktails, has a long and somewhat foggy history. Believed to have been created sometime in the early 1900's by either the British, named after a late nineteenth century firearm of the same name famous for its kick, The Martini & Rossi Vermouth company as vermouth is the defining component of the martini, and finally Mr Martini di Arma di Taggia the principle bartender in New York Cities famous Knickerbocker Hotel. However, Mr Taggia is credited for the evolution of the drink by marrying dry Gin with dry vermouth + orange bitters for the first time.

MOJITO *suggested variations: Classic, Passionfruit, Raspberry + Vanilla, Mandarin + Jasmine*

16

One of the greatest Rum drinks ever created. Originating from Cuba in the 1940's when it was popularised by the famous La Bodeguita Bar, a frequent watering hole for Mr Ernest Hemingway. Whilst the exact origin of this mixture of white Rum, lime, sugar + soda water is heavily debated, one thing can be agreed upon, the Mojito is and always will be a perfect solution to a hot summer's day.

The problem with the world is that everyone is a few drinks behind.

HUMPHREY BOGART

MINT JULEP *Suggested variations: Classic, Peach + Apricot, Chestnut + Cracked Pepper, Ginger + Wasabi*

16

The first American cocktail to attract international attention. In fact the Mint Julep even pre-dates American Whiskey. This is because the first Juleps were actually made with Cognac + Peach Brandy rather than Bourbon. Even more interesting is that the word Julep comes from the Arabic word 'Julab', which is a method of combining rose petals + water, to scent the water and make a refreshing drink. It is in this sense that Julep refers not only to the style of drink, but also its method of production to combine Bourbon Whiskey, mint, sugar + crushed ice, into a fantastic, refreshing drink.

SOURS *suggested variations: Whiskey, Amaretto, Side Car + Clover Club*

16

A Sour is a traditional family of mixed drinks and is one of the oldest families of original cocktails described by Jerry Thomas in his 1862 book 'How to Mix Drinks'. The traditional structure of a sour generally comprises of 3 parts strong, 2 parts sour and 1 part sweet. Above are four very famous cocktails that form part of this famous drinks family. However, we must point out that there are many more cocktails that are included in this family of drinks. The most famous of which is the Margarita.

You're not drunk if you can lie on the floor without holding on.

DEAN MARTIN

TOM COLLINS

Suggested variations: Classic, Coriander + Ginger, Blood Orange + Cardamam, Pear + Fig, Chilli + White Chocolate

16

Created around the same time as motion pictures, this British delight is believed to have been invented by a popular punch and sling bartender by the name of John Thomas. However, the drink is also believed to be named after Old Tom Gin, a sweetened style of Gin popular in the early nineteenth century. Regardless, this long, fresh, tart and refreshing mixture of Gin, lemon juice, sugar + soda water is a perfect addition to some good food and great company.

Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut.

ERNEST HEMINGWAY

MOOBAR BROADBEACH 'MOCKTAIL' LIST

SMOKEY RED HEAD

8

Fresh tomato juice combined w. squeezed lemon juice, gomme, Worcestershire sauce, salt, pepper, Tabasco, cherry tomatoes + smoked infused water. Gently shaken and served long w. crushed ice + cracked pepper crown.

HOME-MADE LEMONADE W. PASSIONFRUIT

8

Traditional lemonade made with freshly squeezed lemon juice, sugar + soda, gently stirred w. sweet passionfruit pulp. Served long.

GINGER MULE

8

A light combination of fresh limes, Fee Brothers Orange + Peach Bitters + Ginger Beer. All vigorously smashed together and served short.

RASPBERRY MINT CRUSH

8

A sweeter option using rich raspberry puree, lime juice, gomme, mint + cloudy apple juice. Crushed together and served long w. fresh mint + raspberry on top of crushed ice.

MOOBAR BROADBEACH BEER LIST

LOCAL BEERS	Origin	ALC %	\$
Cascade Premium Light	TAS	2.6%	5.0
XXXX Gold	QLD	3.5%	5.5
Tooheys New	NSW	4.6%	5.5
Victoria Bitter	VIC	4.6%	5.5
Coopers Pale Ale	SA	4.5%	6.5
Crown	VIC	4.9%	6.5
James Boag's Premium	TAS	5.0%	6.5
Pure Blonde Premium	VIC	4.6%	7.0
James Squire Amber Ale	NSW	5.0%	7.0
Little Creatures Bright Ale	WA	4.5%	8.5
Napoleon & Co Cider	VIC	5.2%	8.5
Matilda Bay "Fat Yak" Pale Ale	WA	4.7%	8.5
Pepperjack Hand Crafted Ale	SA	4.7%	8.5
Red Angus Boutique Pilsner	NSW	4.8%	8.5
Moo Brew Boutique Pale Ale	TAS	4.9%	10.0

MOOBAR BROADBEACH BEER LIST

IMPORTED BEERS	Origin	ALC %	\$
Peroni Leggera	ITA	3.5%	7.0
Corona	MEX	4.6%	8.0
Becks	GER	5.0%	8.5
Guinness	IRE	4.2%	8.5
Heineken	HOL	5.0%	8.5
Stella Artois Pilsner	BEL	5.0%	8.5
Asahi Super Dry	JPN	5.0%	9.0
Peroni Nastro Azzurro Pale	ITA	5.1%	9.0
Palma Cristal	CUB	4.9%	9.5
Grolsch Magnum 1.5L	HOL	5.0%	40.0

MOOBAR BROADBEACH SPIRITS

VODKA	Origin	\$
Eristoff (house)	FRA	8.0
42 Below	NZL	8.5
42 Below Feijoa	NZL	8.5
42 Below Kiwi	NZL	8.5
42 Below Manuka Honey	NZL	8.5
42 Below Passionfruit	NZL	8.5
Żubrówka	POL	9.0
Belvedere	POL	10.0
Grey Goose	FRA	10.0
Grey Goose La Poire	FRA	10.0
Grey Goose Le Citron	FRA	10.0
Pravda	POL	11.0

GIN	Origin	\$
Bombay Sapphire (house)	UK	8.0
Tanqueray	SCO	9.0
South	NZL	9.0
London Dry No.3	ENG	9.5
Hendrick's	SCO	11.0
Martin Miller's Westbourne Strength	ICE	14.0

TEQUILA	Origin	\$
Cazadores Blanco (house)	Highlands	8.0
Cazadores Reposado	Highlands	8.0
Cazadores Anejo	Highlands	10.0
Patrón Silver	Highlands	11.0
Patrón Reposado	Highlands	14.0
Patrón Anejo	Highlands	16.0

RUM	Origin	\$
Inner Circle Red Dot (house)	Australia	8.0
Bacardi Superior (house)	Puerto Rico	8.0
Bacardi Gold	Puerto Rico	8.5
Bacardi Black	Puerto Rico	9.0
Appleton Estate VX	Jamaica	9.0
Mount Gay Eclipse	Barbados	10.0
Bacardi 8	Puerto Rico	10.0
Sagatiba Velha Esplêndida (Cachaça)	Brazil	10.0
Ron Matusalem Gran Reserva	Dom. Rep.	11.0

BOURBON	Origin	\$
Mckenna (house)	Kentucky	8.0
Jim Beam White Label	Kentucky	9.0
Jack Daniel's	Tennessee	9.0
Basil Hayden's	Kentucky	10.0
Maker's Mark	Kentucky	10.0
Woodford Reserve	Kentucky	10.0
Jack Daniel's Single Barrel	Tennessee	12.0

WHISK(E)Y BLENDS	Region	\$
Dewer's White Label (house)	Perth	8.0
Johnnie Walker Red Label	Fife	8.5
Canadian Club	Canada	9.0
Dewer's 12yo	Perth	9.0
Jameson	Ireland	9.0
Johnnie Walker Black Label	Fife	9.5
Dewer's 18yo	Perth	15.0
Dewer's Signature	Perth	24.0
Johnnie Walker Blue Label	Fife	30.0

WHISK(E)Y SINGLE MALT	Region	\$
Glenfiddich 12yo	Highlands	11.0
Talisker 10yo	Isle Of Skye	12.0
Laphroaig 10yo	Isle Of Islay	13.0
Cragganmore 10yo	Highlands	13.0
Yamazaki 12yo	Japan	14.0
Oban 14yo	Highlands	16.0
Dalwhinnie 15yo	Highlands	16.0
Lagavulin 16yo	Isle Of Islay	17.0
Bowmore 18yo	Isle Of Islay	20.0

COGNAC, CALVADOS + EAU DE VIE	Type	\$
Hennessy VS (house)	Cognac	8.0
St Remy	Brandy	8.0
Massenez Poire Prisoner	Eau De Vie	10.0
Boulard Grande Solage	Calvados	12.0
Hennessy VSOP	Cognac	12.0
Hennessy XO	Cognac	23.0
Remy Martin XO	Cognac	26.0
Hennessy Paradis	Cognac	45.0

WINE BY THE GLASS

SPARKLING + CHAMPAGNE (120ml.)	Region	\$
NV Domaine Chandon Brut	Yarra Valley VIC	10.00
06 Clover Hill	Pyrenees/Pipers River VIC/TAS	12.00
05 Jansz Vintage Cuvée	Pipers River TAS	14.00
NV Moët et Chandon Brut Impérial	Epernay FRANCE	24.00
02 Verve Clicquot Ponsardin Vintage	Reims FRANCE	35.00
02 Dom Pérignon Vintage	Epernay FRANCE	
RIESLING (150ml.)		
09 Jim Barry 'Lavender Hill' (sweeter style)	Clare Valley SA	8.50
10 Howard Park	Margaret River WA	10.00
PINOT GRIS + GRIGIO (150ml.)		
09 Tiefenbrunner Pinot Grigio	Alto Adige ITALY	9.00
09 T'Gallant 'Juliet' Pinot Grigio	Mornington VIC	10.00
09 Mountadam Pinot Gris	Eden Valley SA	11.00
VERDEHLO (150ml.)		
10 Symphony Hill 'Reserve'	Granite Belt QLD	8.50

VIOGNIER (150ml.)		
	Region	\$
09 Langmeil 'GWH'	Barossa SA	8.00
SAUVIGNON BLANC (150ml.)		
09 Hill Smith Estate	Adelaide SA	8.50
08 Arranmore 'The Evangelist'	Adelaide SA	9.00
09 Flowers on the Vine	Marlborough NZ	9.00
09 Taltarni 'Three Monks' Fume Blanc	Pyrenees/Pipers River VIC/TAS	9.50
10 Domaine Chandon	Yarra Valley CHILE	10.50
08 Los Vascos	Colchagua Valley CHILE	10.50
10 Nautilus	Marlborough NZ	11.00
SEMILLON (150ml.)		
09 Vasse Felix	Margaret River WA	9.50
06 Rockford 'Local Growers'	Barossa Valley SA	11.00
WHITE BLENDS (150ml.)		
10 Wirra Wirra 'Scrubby Rise' Sauvignon Blanc Semillon Viognier	Mclaren Valley SA	7.50
09 Madfish Sauvignon Blanc Semillon	Margaret River WA	8.50
08 Hugel 'Gentil' Gewürttraminer, Pinot Gris, Riesling	Alsace FRANCE	9.50
10 Cape Mentelle Sauvignon Blanc Semillon	Margaret River WA	13.00

CHARDONNAY (150ml.)		
	Region	\$
08 Freycinet 'Louis' Unwooded	Bicheno TAS	7.50
09 Heggies Vineyard	Eden Valley SA	10.00
07 Cloudy Bay	Marlborough NZ	15.00
ROSÉ (150ml.)		
09 La Vieille Ferme Côtes du Ventoux Rosé	Rhône FRANCE	7.50
PINOT NOIR (150ml.)		
09 Pirie South	Upper Tamar TAS	9.00
08 Coldstream Hills	Yarra Valley VIC	11.50
08 Opawa	Marlborough NZ	14.00
SHIRAZ (150ml.)		
07 Symphony Hill	Granite Belt QLD	9.00
09 Mr Riggs 'The Gaffer'	Mclaren Vale SA	11.00
08 MooMoo 'The Dancing Cow'	Barossa SA	11.00
08 d'Arenburg 'The Footbolt'	Mclaren Vale SA	12.00
07 Taltarni	Pyrenees/Pipers River VIC/TAS	13.00
09 Heartland 'Director's Cut'	Multiregional SA	14.00
07 Wirra Wirra 'RSW'	Mclaren Vale	22.00
08 John Duval 'Entity'	Barossa SA	22.00

CABERNET SAUVIGNON (150ml.)	Region	\$
09 Pepperjack	Coonawarra SA	9.00
08 Ringbolt	Margaret River WA	10.50
09 Mitolo 'Jester'	Mclaren Vale SA	12.50
07 Yalumba 'The Menzies'	Coonawarra SA	15.00

RED BLENDS (150ml.)		
08 Vasse Felix Cabernet Merlot	Margaret River WA	9.50
09 Wirra Wirra 'Church Block' Cabernet Shiraz Merlot	Mclaren Vale SA	10.00
07 Masi 'Campofiorin'	Verona Region ITALY	12.00
07 Rockford 'Rod & Spur' Cabernet Shiraz	Barossa SA	18.00