

MAHOB AT moo's

small

Freshly shucked oysters	5.90
local Australian oyster, Kampot pepper finger lime dressing, boba, puff rice crispy chilli shallots (gf)	
Grilled Phnom Penh corn cob	12
grilled sweet corn, burnt garlic, balsamic spring onion sauce, smoked paprika truffle oil mayo, parmesan (2pcs) (gf, v)	
Crispy Zucchini flower	14.90
organic yarra valley zucchini flower, ricotta, toasted mix nuts, fresh pomelo, pomegranate, honey yoghurt (gf, v)	
Grilled Local Lamb Cutlet	15
caramalised onion, Cambodian style pineapple salsa with chilli prahok, crispy corn cup (gf)	
Twice cooked dark Quail	16
marinated in ginger soy sauce, served with pickles, lemon grass Kampot pepper salt, green chilli dressing (gf)	

sides

Compressed watermelon salad	12.90
pickled ginger, sliced cucumber, fresh pomelo, pomegranate & asian mints, Cambodia dried fish, Kampot White pepper verjuice (gf, vo & vegan option available)	
Deep fried cauliflower	12.90
deep fried cauliflower, cashew nut, pomegranate, fresh mints, chilli yoghurt coconut cream, (gf) (v)	
Fragrant steamed jasmine rice	5.90
with toasted coconut (gf) (v)	

10% weekend surcharge
15% public holiday surcharge

to share

Plea trei	26.90
house cured salmon, coconut vodka, pomelo, pomegranate, lemongrass & kafir lime, toasted shredded coconut, coconut cream chilli & coriander dressing served with crispy sesame rice cracker, salmon roe (gf, v & vegan option available)	
Fish & Prawn Popcorn	26.90
lightly battered wrapped betel leaf, lemongrass, fresh herbs, sliced cucumber, toasted mix nuts, lemon chili Birdseye dressing (4pcs) (gf)	
Char banle	25.90
wok tossed morning glory & broccolini topped with garlic chilli soy sauce, crispy shallot (gf, v, vegan)	
Grilled local Stuffed squid	30
with chili lemongrass pork mince, burnt butter, green olive, tamarind dressing, slaw (gf)	
Crispy Cambodian fried chicken wings	26.90
marinated in house-made kreoung paste, Kampot black pepper chilli sauce, olive mayo, shaved parmesan (gf) (4pcs)	
Gippsland Beef lok lak	40
chargrilled local scotch fillet, roast shallots, medley tomatoes, apple chilli jam, red Kampot pepper sauce, smoked grenn olive oil, quail egg (gf)	
Sach moan ang (grilled chicken)	39
half grilled free range chicken marinated in lemon grass honey soy, thai basel oil, lychee salad, coriander dressing (gf)	
Chilli Tiger Prawn	40
grilled local U8 tiger prawns baked on creamy curry paste, green papaya & puff rice salad, coconuts chilli garlic & mix nuts dressing (4pcs) (gf)	
Prahok k'tis	32
chargrilled smoked eggplant, caramelised palm sugar, Cambodian prahok minced pork, peas, coconut cream, served with fresh vegetables (gf)	

chef's selection

sharing menu	82pp
enjoy eight courses from the small, to share, & sweet menu selected by our chef	
(min 2 people)	

Slow cooked Gippsland beef cheek	40
served with aromatic ma chour kreoung sauce, jalapeno, roast tomatotes, grilled pineapple, toasted rice dust (gf)	
Fish amok	39
fresh local caught fish from San Remo, in house-made red kroeuung, creamy coconuts egg mix, baked on spinach & crispy hand-cut sweet potato crisps (gf)	
Cambodian duck curry	39
duck maryland, house-made red kreoung, cauliflower, hand-sliced taro chips (gf, vo)	
Lamb curry	40
tender lamb, house-made kroeuung, pomegranate honey yoghurt, cucumber salad (gf)	

sweet

Crunchy red rice	15
crispy sweet sticky red rice ball, avocado cream, vanilla ice cream boba, caramalised palm suger, toasted macadamia (gf)	
Pandan Matcha Cream	16
Pandan cream, caramalised rum pineapple, mixed berry granita, honeycomb, coconut ice cream matcha sauce (GF0)	

GF0 - gluten free option available | VO - vegeterian option
OUR DISHES ARE MSG-FREE. PLEASE ADVISE OF DIETARY REQUIREMENTS
All produce is Australian-grown and sourced from local farmers and suppliers

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Continuing Our Journey Together

After two wonderful years of sharing meals, stories and community, we're excited to continue our journey here in Meeniyan. With open arms and our warmest hearts, we say sousdey (hello) to curious new faces, and welcome back the family and friends who have supported us along the way.

Mahob at Moos remains our passion – a place where people come together through the simple and powerful act of sharing a meal. Our menu honours the flavours of Cambodia while celebrating the beautiful fresh Australian ingredients we're proud to cook with every day.

We invite you to enjoy a different perspective on what Cambodian mahob (food) can be – vibrant, modern, and deeply connected to the land and community around us. So please, settle in, get cosy, and make yourself at home as we continue our story here in Meeniyan.

Love,
Woody + Thida