

MAHOB ^{AT} moo's

small

Freshly shucked oysters 5.90
local Australian oyster (A), 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, v & 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 28.90
house cured salmon(A), coconut vodka, pomelo, pomegranate, lemongrass & kafir lime, toasted shredded coconut, coconut cream chilli & coriander dressing served on crispy sesame rice cracker, salmon roe (2pcs) (gf, v & vegan option available)

Fish, Prawn & Corn Bites (A) 28.90
lightly battered wrapped betel leaf, lemongrass, mixed nuts, fresh herbs, sliced cucumber, toasted rice, lemon chili Birdseye dressing, hand sliced sweet potato crisps (6pcs) (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, holy basil, green olive tamarind dressing, slaw (gf)

Crispy Cambodian fried chicken wings 26.90
marinated in house-made kreoung paste, Kampot black pepper sauce, chili mayo, shaved parmesan (gf) (4pcs)

Gippsland Beef lok lak 40
chargrilled local scotch fillet, roast shallots, medley tomatoes, apple chilli jam, Kampot pepper sauce, quail egg (gf)

Sach moan ang (grilled chicken) 38
half grilled free range chicken marinated in lemon grass honey soy, chilli, Kampot pepper, green papaya lychee salad, preserved lemon chilli dressing (gf)

Chilli Tiger Prawn 40
grilled local U8 tiger prawns(A) on caramalised slice coconut chili garlic, Thai basil, betel leaf, puff rice, crispy bun boa (gfo)

Prahok k'tis 38
chargrilled smoked eggplant, crispy pork belly, caramelised palm sugar, Cambodian prahok minced pork, peas, coconut cream, served with salad (gf)

chef's selection

sharing menu 79.90 pp

enjoy seven 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 (A) 39
fresh local caught fish from San Remo, in house-made red kroeung, coconut milk, baked on betel leaf, spinach & crispy hand-cut sweet potato crisps (gf)

Cambodian duck curry 39
duck maryland, house-made red kreoung, chilli coconut cream, cauliflower, hand-sliced taro chips (gf,VO)

Lamb curry 40
tender lamb, house-made kroeung, 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 (GFO)

GFO - gluten free option
VO - vegetarian option

OUR DISHES ARE MSG-FREE. PLEASE ADVISE OF DIETARY REQUIREMENTS

[A] - Australian [I] - Import [M] - Mixed Origin

MAHOB AT moo's

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