

all day menu

something light

Sourdough bread w/choice of condiment	10
House made mix berry jam, local honey, Ahern’s peanut butter OR Vegimite	
GF bread (+2.0)	
Eggs your way on Toast	16
Two free range eggs on sourdough OR Turkish bread w/choice of scrambled, poached or fried eggs	
GF bread [+2.0]	
‘Dutch Oven’ pancake	19.5
w/ mix berry jam made in house, seasonal fruits + toasted almonds, vanilla ice cream	
BBQ Brekky Burger	17.5
Grilled eggs, bacon, baby spinach, cheddar, BBQ sauce in toasted Turkish bread	
GF bun (+2.5)	
Add potato cakes and relish (+7.0)	
Lamb Bagel	21
Pulled spiced local <i>lamb shoulder</i> caramelised onion, fennel, pickle mustard, apple chilli jam yohgurt, sesame oil, feta	
Add poached egg (+3.50)	
Salmon Bagel	21
<i>House cured salmon (A)</i> , preserved lemon, avocado, coconut cream, cheese, sliced cucumber, fennel, chives, salmon roe, lemon dressing	
Add poached egg (+3.50)	
mini moos (12 years & under)	
Mini Avo on Toast	Avo on one piece of sourdough, GFO (+2.0) 10
Mini Egg on Toast	One egg any style on sourdough, GFO (+ 2.0) 10
Mini Cheeseburger & fries	GFO +(2.5) 15
Mini Calamari (A) & fries	13

10% weekend surcharge
15% public holiday surcharge

something bigger

Moos Big Brekky	31
Eggs any style on sourdough w/bacon, chorizo, sauteed baby spinach, roasted tomato, herb roasted field mushroom, potato cake + tomato relish	
GF bread (+ 2.0) *sorry no alterations	
The Hot Belly Gippster	28
Smashed avocado, spicy grilled pork belly, chilli scrambled egg, beetroots, crispy chilli shallots, shaved parmesan, apple, rocket salad served on sourdough Add bacon (+7.0)	
GF bread (+2.0) VO	
Smashed Moos Burger	30
Gippsland house made beef patty marinated in house made kreung, caramelised onion w/ pickled cucumber, butter lettuce, sliced tomato, cheddar,smoked paprika truffle mayo, fries + relish	
GF bun (+ 2.5) or VO	
Crispy Tacos	28
CHOICE of grilled local fish (A) or crispy calamari (A) from Bass Strait, grilled pineapple, onion, pickle jalapeno, lemon, peanut butter curry sauce, green chilli sauce, smoked olive chili oil + sweet potato fries, GFO VO	
Lamb Ricotta Gnocchi	32
w/ slow cooked lamb with Gurney’s Apple Cider, smoked tomato onion sauce, cherry tomatoes, shaved parmesan	
sides (each)	
Bacon/ chorizo/ halloumi/ avo smash	7
Herb roasted field mushrooms/ sauteed baby spinach/ roasted tomatoes	5.5
One free range egg cooked your way	3.5
Tomato relish	2.5
Sweet potato fries + lemon sour cream	10
Shoestring fries + relish GFO	10

Potato cakes + tomato relish (2)

MAHOB AT moo’s

something different

Nom Pang Sach	19
Bread roll w/ your choice of crispy pork belly OR crispy chicken OR grilled scotch fillet, fresh cucumber, tomato, spring onion, pickle daikon & carrots with chilli hoisin lemongrass sauce, fresh herbs, fried shallots	
Add fries (+6.0)	
Cambodian Congee	25
W/ your choice of crispy pork belly OR local seafood (A), fermented bean curd, pickle chilli oil served with crispy bao bun GFO VO	
Cambodian Rice Bowl	28
W/ your choice of grilled chicken OR crispy pork belly, springroll, green salad, spring onion, pickle vegies and fried egg, chilli garlic aioli GFO	
Cambodian Curry Bowl	29
w/ choice of grilled fish (A) or chicken, red curry, mix nuts, lychee, green salad, served with Turkish bread or rice GFO	
Num Banch Chok	28
Kmher steamed vermicelli with crispy chicken, crispy tofu, lettuce, cucumber, fresh herbs, served on red kreung curryt GF	
Lort Cha	29
Khmer rice drop noodles marinated with dark soy tossed in a hot wok, chilli garlic dressing served with chargrill greens, fried egg w/choice of grilled Australian large U8 prawn (A)/ sliced Gippsland scotch fillet beef OR grilled local calamari (A) VO	
DIY steamed Bun Boa	29
served with Cambodian Khor Kor tendet Gippsland beef cheek, Asian slaw, preserved lemon olive chilli mayo, pickled cabbage, sticky apple chili sauce	
Add extra bun [+3.5]	

GFO - gluten free option
VO - vegetarian option

OUR DISHES ARE MSG-FREE. PLEASE ADVISE OF DIETARY REQUIREMENTS
[A] - Australian [I] - Import [M] - Mixed Origin