

MAHOB ^{AT} moo's

small

Freshly shucked oysters 5.90
local Australian oyster, chili coriander dressing, Kampot pepper, boba & crispy shallot (gf)

Grilled Phnom Penh corn cob 11.90
grilled sweet corn, burnt garlic, balsamic spring onion sauce, white truffle oil mayo, parmesan (2pcs) (gf,v)

Crispy Zucchini flower 14.90
organic yarra valley zucchini flower, ricotta, toasted mix nuts, fresh pomelo, honey yoghurt (gf,v)

Australian wild caught U8 tiger prawn brioche roll 14.90
wild caught caramalised onion, chocolate bacon, gherkin watercress & truffle mayo

Crispy Soft shell Crab 14.90
puff rice, butter lettuce, pickle, green chilli, preserved lime (gf)

sides

Compressed watermelon salad 12.90
pickled ginger, sliced cucumber, fresh pomelo, pomegranate & asian mints, crispy anchovy, Kampot black pepper (gf, v & vegan option available)

Eggplant chips 14.90
hand cut eggplant chips, apple chilli, chives with honey yoghurt sauce (v)

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, wasabi chilli & coriander dressing served with fresh betel leaf, salmon roe (4pcs) (gf, v & vegan option available)

Char banle 24.90
chargrilled vegies topped with garlic chilli soy sauce (gf, v, vegan)

Pork belly & crispy school prawn salad 28.90
banana blossom, julienne cucumber, nim flower, green mango, holy basil, chilli mirin & tamarind dressing (gf, v & vegan option available)

Gippsland beef salad 29
morning glory, julienne daikon, spiced mixed nuts, toasted coconut sesame seeds, chilli jam dressing (gf, VO)

Sach moan ang (grilled chicken) 30
half grilled free range chicken marinated in lemon grass honey soy, chilli, Kampot pepper, cos lettuce, preserved lemon chilli dressing (gf)

Crispy Cambodian fried chicken ribs 26.90
chicken ribs marinated in house-made kreoung paste, Kampot black pepper, hand sliced purple potato crisps with green mayo dipping sauce (gf)

Korko 30
yellow Kreoung curry with coconut broth, roast pumpkin grilled chilli, thai basil, betel leaf, tempura stuffed zucchini flower (gf, v, vegan)

Prahok k'tis 30
chargrilled smoked eggplant, caramelised palm sugar, Cambodian prahok minced pork, peas, coconut cream, served with side of seasonal vegetables & salad (gf)

Slow cooked tender Gippsland beef ribs 39
served with aromatic beef sauce, pickled fennel, caramalised shredded coconut (gf)

chef's selection

sharing menu 79 pp

enjoy seven courses from the small, to share, & sweet menu selected by our chef

(min 2 people)

Fish amok 39
fresh local caught fish from San Remo, in house-made red kreoung, 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)

Australian large U8 grilled tiger prawn curry 40
grilled local tiger prawn, house-made sweet & sour yellow kreoung curry, holy basil, kampot peppercorn sauce, & chargrilled pineapple (gf)

Lamb curry 40
tender lamb, house-made kreoung, pomegranate honey yoghur, 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, v)

Crispy bun bao ice cream sandwich 15
fried bun bao with coconut ice cream, house made honey comb, green puff rice, mango matcha cream (v)

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

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