

WELCOME TO....



**100% GRASS FED**  
**Happy Cows, Happy Farmers**  
**Happy Planet**

**OPENING HOURS:**

LUNCH – Wednesday - Sunday 12 – 2:30pm

DINNER – Monday – Sunday 5:30 -10pm

**BREAD**

Rosemary baked wood fired bread & dips (NGF) 7  
Garlic and cheese bread 11

**BAR FOOD AND SMALL PLATES**

Selection of Olives 6  
Zucchini flowers stuffed with herbed ricotta and cabra ♥ 15  
Grass-fed Wagyu meatballs with spicy tomato sauce 15  
Chorizo braised in cider with king prawns 18  
Szechwan pepper cuttlefish with lime and pepper mayo ♥ 15  
Scallops on Cauliflower puree with chorizo romesco 21  
Jamon Serrano – 18 month & Catalan bread (NGF) ♥ 18  
Fancy Rustic fries with truffle oil and Parmesan 10  
White Anchovies with Romesco sauce and house made toast (NGF) 15  
Grilled Haloumi with mint, chili and zucchini dressing 13  
MUMU Signature Steak Burger with pickled jalapeno's (NGF) 19

Organic quinoa, braised zucchini, buffalo mozzarella, almonds, and lemon	19
Roasted beetroot & pumpkin salad w/ activated seeds and nuts and a chimmi churri dressing (add haloumi \$3 extra)	17
Rocket, radicchio, poached pear, parmesan & jamon	7
Soft shell crab with burnt chilli mayo and mango and sweet corn	25

(NGF) = NOT GLUTEN FREE

♥ = MUMU

FAVOURITE!

Tables of 8 or more will incur a 10% service charge

## **BEEF**

*MUMU Grill specialises in grass-fed beef sourced from around the country. Grass-fed beef is healthier for you,*

*better for our environment and equally important, it tastes fantastic!*

*Grass-fed beef has less fat so is better enjoyed when cooked below medium.*

*Unless stated – All beef comes with green Beans and new potatoes, mash or chips*

<b>AGED SPECKLE PARK RUMP</b>	400g	34.90
Topped with roast garlic mustard	300G	28.90
<b>CAPE GRIM PRIME RIB ♥</b>	350g	44.90
Szechwan pepper crusted (Our Fave!)		
<b>VICTORIAN BEEF FILLET ♥</b>	150g	33.90
Wrapped in sage & proscuitto, café de Paris butter and served on mashed Pontiac potato		
<b>“GRASSLANDS” SCOTCH FILLET</b>	300g	36.90
<b>CLASSIC NY STRIPLOIN</b>	250g	28.90
Sourced from the pastures of Junee Served with Blue Cheese and Mushroom pate		
<b>SPECKLE PARK T-BONE</b>	500g	38.90
<b>‘TAGLIATA’ T-BONE SPECKLE PARK</b>	1kg	65.90
Seared, sliced & finished with rosemary & garlic		
<b>KONA CRUSTED SIRLOIN ♥</b>	380g	42.90
Crusted with Papua New Guinea Kimel (Coffee Bean) & Szechwan pepper. Seared and served sliced		

### **EXTRA SAUCES 3.90**

Red Wine Jus  
Béarnaise  
Mushroom  
Blue Cheese

### **Surf and Turf 12**

**W/ Tarragon Butter**  
Scallops  
Prawns  
Both

### **SIDES 7.90**

Grilled Field Mushrooms  
Sautéed Greens with  
Almonds  
Roasted Seasonal Veg  
Onion Rings

## MAINS

<b>THIRLMERE FREE RANGE CHICKEN BREAST</b>		34.90
With potato tortilla, quinoa tabouleh and smokey paprika dressing		
<b>ROASTED NZ ORA KING SALMON</b>		34.90
Watercress, beetroot, confit zucchini and ginger turmeric yoghurt		
<b>MELANDER PARK FREE RANGE PORK 2 WAYS</b> ♥		36.90
15 hour roast pork shoulder and twice cooked pork belly Served with Cavalo Nero, caramelized fennel and Organic Quinoa		
<b>AUSTRALIAN WHITE LAMB 2 WAYS</b>		34.90
<b>(Slow Cooked Ribs and Grilled Rack)</b> Spring greens mint and pomegranate babaghanouj		
<b>PORK RIBS</b> ♥	½ KILO	32.90
	KILO	46
Slow cooked Pork Ribs served in our house made BBQ sauce Served with Coleslaw & chips		
<b>BEEF RIBS</b>	½ KILO	32.90
	KILO	44
12 hour cooked with chimmi churri served with Coleslaw & chips		
<b>RIB COMBO</b>	KILO	49
Beef And Pork And Lamb Ribs		
<b>SCHOTTLANDER GRASS FED LAMB SAUSAGES</b> ♥		20.90
Lamb and Romesco sausages, mash potato, caramelized Fennel, parsley and red wine jus		

## DESSERT

<b>CHOCOLATE TARTE (NGF)</b>		15.90
With mandarin curd and Hazelnut Gelato,		
<b>CHOCOLATE CUP (NGF)</b>		15.90
Filled with homemade coconut sorbet, popcorn and berries		
<b>BROWN SUGAR PAVLOVA</b> ♥		15.90
Topped with fresh seasonal fruit & passionfruit sauce		
<b>ORGANIC SUGAR CANE BRULEE</b>		15.90
With Fresh Mango		
<b>MUMU GRILL AFFOGATO</b> served with Frangelico		16.90

**DECONSTRUCTED NIGHT CAP** 21.90  
Served with Hazelnut Gelato, Kahlua, Hennessy VSOP Cognac,  
Double Espresso and a dark Belgium chocolate tile

**DESSERT PLATTER** ❤️ 35.90  
A selection of our desserts to share -  
(Choc tarte, Pavlova, mini crème Brule, hazelnut ice cream)

**CHOICE OF CHEESE WITH HOUSE MADE GRILLED BREAD & PEAR CHUTNEY**  
Manchego, Gorgonzola Dolce, Cabra 10.90 ea  
Cheese Platter 25

**DESSERT WINES**  
Noble one, Bilbul, NSW 15 gl 75 btl

**DIGESTIVES & LIQUERS**

Pedro Ximénez 12.90  
Penfolds Grandfathers Tawny Port 13.50  
Galway Pipe Tawny Port 13.50  
Hennessy V.S.O.P Cognac 12.90  
Liqueur Coffee

