

MAHOB AT MOO'S

small

Freshly shucked oysters local Australian oyster, black truffle oil, kempot pepper, boba & crispy shallot (gf)	5.90
Grilled Phnom Penh corn cob grilled sweet corn, burnt garlic, balsamic spring onion sauce, white truffle oil mayo, parmesan (2pcs) (gf,v)	11.90
Crispy Zucchini flower organic yarra valley zucchini flower, ricotta, toasted peanuts, fresh pomelo, honey yoghurt (gf,v)	14.90
Australian wild caught U8 tiger prawn brioche roll wild caught caramalised onion, chocolate bacon, gherkin watercress & truffle mayo	14.90
Cambodian beef skewer beef marinated in house-made kreoung, pickle daikon, carrots, chilli peanut sauce (gf)	11.90
Moo's sweet potato chips deep fried sweet potato chips tossed in ground rice with honey yoghurt sauce (v)	12
Deep fried cauliflower 12 deep fried cauliflower, cashew nut, pomegranate, fresh mints, green chilli chilli jam yoghurt coconut cream, (gf) (v)	
Fragrant steamed jasmine rice with toasted coconut (gf) (v)	5.90

10% weekend surcharge
15% public holiday surcharge

to share

Plea trei 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)	26.90
Char banle chargrilled vegies topped with garlic chilli soy sauce (gf, v, vegan)	24.90
Grilled calamari Salad market fresh calamari, pink lady apple, watercress, daikon, chilli bok dressing (gf)	28.90
Gippsland beef salad grilled scotch fillet beef, green mango, cucumber, cherry tomato, julian cabbage thai basil, lemongrass & caramalised coconut, chilli corriander tamarind dressing (gf, v)	28.90
Crispy Cambodian fried chicken ribs chicken ribs marinated in house-made kreoung paste, Kampot black pepper, hand sliced purple potato crisps with green mayo dipping sauce (gf) (8pcs)	24.90
Korko yellow Kreoung curry with coconut broth, roast pumpkin grilled chilli, thai basil, betel leaf, tempura stuffed zucchini flower (gf, v, vegan)	28.90
Australian U8 grilled tiger prawn curry grilled local tiger prawn, house-made sweet & sour yellow kreoung curry, holy basil, kempot peppercorn sauce, & chargrilled pineapple (gf)	38

chef's selection

sharing menu

75 pp

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

(min 2 people)

Fish amok 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)	38
Cambodian duck curry duck maryland, house-made red kreoung, chilli coconut cream, cauliflower hand-sliced taro crisps (gf)	38
Slow cooked tender Gippsland beef ribs served with aromatic beef sauce, pickled fennel, caramalised shredded coconut (gf)	38

sweet

Crunchy red rice crispy sweet sticky red rice ball, avocado cream, coconut ice cream mango boba, caramalised palm suger, toasted coconut (v)	15
Vanilla Coconut cream vanilla coconut cream, spiced ginger crumb, seasonal fruits, vanilla ice-cream (gfo available)	15

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

MAHOB ^{AT} MOO'S

Welcome to Mahob at Moos

As the saying goes, when one door closes a new door opens. This door brings us to a new exciting journey in Meeniyon. With open arms and our warmest hearts, we say sousdey (hello) to curious new faces and welcoming back our family and friends joining us for dinner.

Mahob at Moos is a continuation of our journey and passion to unite people through sharing a meal together and we are proud to be able to continue showcasing modern Cambodian cuisine with you.

We invite you to enjoy a different perspective on what Cambodian mahob (food) is.

So please, make yourself cosy while we settle into our new home here in Meeniyon.

Love,
Woody + Thida