



# MOOFISH

by Zaks

## STARTERS

**House Garlic Bread 75** 香烤蒜包

**Bruschetta 75** 意式蕃茄烤包

**Loaded Pub Fries 95**

煙肉芝士薯條

*Bowl of golden fried fat chips topped with our hearty gravy, diced bacon, melted cheese and finished with sour cream*

**Calamari 138** 香炸魷魚

*Lightly crumbed calamari served with lemon wedges and tartar sauce*

**Soft Shell Crab Sliders 175** 軟殼蟹迷你漢堡

*with zesty slaw and wasabi aioli*

**Pulled Pork Steamed Buns 145**

手撕豬肉軟包

*Delicious BBQ pulled pork with a crunchy apple cider slaw served with hoisin sauce*

**Grande Nachos 125** 墨西哥脆片

*Traditional Mexican nachos. Add Chilli Beef + 20 加牛肉*

**Moofish Tacos** 墨西哥卷餅

*Chicken tacos 辣雞卷餅 \$85 Pulled Pork tacos 手撕豬肉卷餅 \$95*

**Eggplant, Pesto & Mozzarella Balls 125**

香蒜芝士茄子

*Baby mozzarella drizzled with pesto sauce and wrapped in char grilled eggplant*

**Chili Chicken Lollipops 130**

香辣雞肉串

*Fried chicken drumsticks served with a spicy sriracha dipping sauce*

**Seasonal Oysters** 時令生蠔 Market Price 時價

*Your choice of Natural, Kilpatrick or Tempura*

*Minimum order 3 pieces*

**Wok Tossed Mussels 185** 香蒜白酒煮青口

*Fresh mussels tossed in chilli garlic and white wine*

**Pork & Prawn Gyoza 135** 香煎豬肉蝦肉餃子

*Pan fried dumplings with a spicy Asian chilli dipping sauce*

## SALADS

• **Quinoa & Lentil Salad 135** 藜麥扁豆沙律

• *With grilled halloumi, mixed leaves, asparagus and fresh mint*

• **Wagyu Beef Salad 140** 和牛沙律

• *Marinated strips of tenderloin with shredded green papaya mixed leaves, cucumber, bean sprouts and herbs in a traditional Thai dressing*

• **Seared Tuna Salad 145** 香煎吞拿魚沙律

• *Seared cracked pepper coated tuna with green leaves, cucumber, roasted peppers with a soy and ginger dressing topped with toasted sesame seeds*

• **Caesar Salad 120** 凱撒沙律

• *Cos lettuce in a classic Caesar dressing with croutons, anchovies crispy*

• *Parma ham and parmesan cheese.*

• *Add smoked salmon 煙三文魚 + \$40 or add grilled chicken 加烤雞 + \$35*

• **Roasted Root Vegetable Salad 140**

• 什菜沙律

• *Roasted carrot, beetroot and sun dried tomatoes with mixed leaves and broccoli in a balsamic dressing topped with goats cheese and toasted almonds*

• **Grilled Halloumi, Beetroot & Green Pea Salad 140**

• 芝士甜菜根青豆沙律

• *Mixed leaves, sun blushed tomatoes and mint in a balsamic dressing*

• **Cob Salad 135** 招牌沙律

• *Fresh leaves with avocado, hard boiled egg, crispy Parma ham, croutons and Danish blue cheese*

• **Rosemary Chicken Salad 135**

• 烤雞沙律

• *with fresh avocado, crispy bacon and rosemary dijon dressing*

## MOOFISH PLATTERS

**Garden Platter 228**

田園沙律拼盤

*Eggplant caviar, hummus, spiked cucumbers, lady fingers, marinated Mediterranean olives and feta cheese served with grilled pitta bread*

**Seafood Platter 688**

海鮮拼盤: 新鮮生蠔, 王帝蝦, 炒青口, 魷魚圈, 炸魚手指及薯條

*Freshly shucked seasonal oysters, poached king prawns, calamari rings, breaded fish goujons, wok tossed mussels and fat cut chips with marie rose sauce, tartar sauce, ketchup & red wine vinegar (Suggested sharing for 2)*

**Stockman's Meat Platter 588**

烤肉拼盤: 英國坎伯蘭香腸, 烤雞胸, 紐西蘭西冷牛扒, 烤豬扒及烤薯

*English Cumberland sausages, grilled chicken breast, New Zealand Sirloin steak, grilled pork loin with oven roasted potatoes*

# PASTA & NOODLES

## Old Fashioned Mac & Cheese 135 焗芝士通粉 (配龍蝦+\$45)

(add on "\$45 for the Royal Lobster Upgrade)

Macaroni pasta topped with a MooFish special cheese sauce

## Spaghetti & Meatballs 肉丸茄醬意粉 140

Home made Wagyu meatballs cooked in a hearty tomato and basil sauce on top of spaghetti pasta

## Fettuccini Carbonara 140 卡邦尼闊條麵

Bacon, cream & parmesan cheese

## Shrimp & Salmon Fettuccini 155 蝦肉三文魚茄醬闊條麵

Sautéed shrimp and salmon in a creamy sun dried tomato sauce

## Crab Linguine 165 蟹肉意粉

a combination of crab meat, olive oil, garlic, white wine, tomatoes with a touch of spice

## Pulled Pork & Red Wine Lasagna 145 手撕豬肉紅酒汁千層麵

A twist on a classic dish, pulled pork infused with red wine and a rich tomato sauce.

## Lemongrass, Chicken & Baby Spinach Risotto 150

香茅雞肉菠菜意大利飯

Fresh lemongrass infused with garlic, herbs, white wine, baby spinach and sautéed chicken

## Seafood Risotto 190 海鮮意大利飯

Medley of fresh seafood in a herb and cream tomato sauce

## Beetroot Risotto 155 紅菜頭意大利飯

topped with medallion of golden fried goats cheese

# BURGERS & SANDWICHES

## MooFish Fish Sandwich 145 招牌魚柳三文治

Lightly crumbed fillet of fish topped with crispy lettuce, tomato and cheese topped with a creamy MooFish sauce

## The Works Steak Sandwich 150 牛扒三文治

Tender fillet of beef char grilled with caramelized onions, melted cheese, tomato, bacon and lettuce.

Add an egg + \$20 加蛋

## Lobster Roll 215 龍蝦烤麵包卷

luxurious lobster and lemon mayonnaise filling in soft toasted roll served with fries and lemon wedge

## Deluxe Cheese Burger 150 超級芝士漢堡

Flame grilled beef patty topped with melted cheddar cheese, crisp lettuce, bacon, tomato, onions and our home made chutney

## Ultimate Club Sandwich 145 什錦三明治

Layers of smoky bacon, chicken breast, fried egg, crispy lettuce, tomato and mayonnaise. Served with a side of fat cut chips

## Buttermilk Chicken & Bacon Burger 120

炸雞煙肉漢堡

Served with French fries

# FARMERS FAVOURITES

## Lime Crusted Chicken Breast 259

烤脆皮青檸雞胸

Chicken breast marinated in lime juice, brown sugar and coriander and grilled. Served on a bed of oven roasted potatoes, grilled baby asparagus, carrots and vine ripened cherry tomatoes.

## New Zealand Lamb Chops 275

新西蘭羊扒配薯菜

Char Grilled New Zealand lamb chops served with potato gratin, minted green peas and grilled vegetables with a rich rosemary gravy

## Bangers & Mash 185 香腸薯蓉

Grilled English Cumberland sausages with double cream mashed potatoes, green peas and topped with our home made red wine gravy

## Braised Beef Cheek 268

燉牛頰肉

Served on a bed of double cream mashed potatoes, roasted carrots and vine ripened cherry tomatoes

## Confit of Duck 255 油封鴨脾

Served with Sarladaise potatoes, buttered spinach, fig jam and red wine jus

# SEAFOOD

## • Tsing Tao Beer Battered Fish &

## • Chips 190 啤酒炸魚薯條

Served with mashed green peas, fat chips seasoned with sea salt and cracked pepper

## • Grilled Salmon Steak 225

## • 烤三文魚扒

Crispy skin salmon steak with a lemon caper sauce served on a bed of double cream mashed potatoes and grilled vegetables

## • Pan Fried Barramundi 235

## • 香煎盲鱈

Plated on a bed of cauliflower puree, buttered carrots, oven roasted potatoes, vine ripened tomatoes and topped with a chilli mango salsa

## • Char Grilled King Prawns 260

## • 烤大蝦配芥末薯蓉及烤菜

Salt & pepper seasoned king prawns served with wasabi mashed potatoes and grilled vegetables

## • Seafood Stew 240 海鮮鍋

Green lip mussels, salmon, prawns, sole fillet & calamari slow cooked in a rich herbed tomato broth served with crusty bread  
青口, 三文魚, 大蝦, 龍刺魚, 魷魚番茄湯鍋  
配麵包

# STEAKS

all steaks are served with a side of rocket salad, vine ripened cherry tomatoes and roasted garlic

## Australian Tenderloin 烤澳洲牛柳

8oz 260 / 10oz 290

## Australian Tomahawk 988

烤澳洲斧頭扒

Served with 2 sides of your choice 選2款配菜

## Rib Eye Steak 烤肉眼扒

14oz 350

## Fillet Mignon 290

菲力牛扒

8oz beef fillet wrapped in smoked bacon and topped with mushroom paté

## Surf & Turf 325

烤大蝦拼牛柳

Prime tenderloin cooked to your liking with 2 char grilled king prawns

## Side Dishes 配菜 60

- Wasabi Mash

- Hot Mustard Mash

- Garlic Mash

- Double Cream Mash

- Garlic & Chilli Steakhouse Fries

- Creamed Spinach

- Grilled Asparagus

## Side Dishes 配菜 55

- Wok Tossed Asian Greens

- Honey Sesame Carrots

- Garlic Mushrooms

- French Fries

- Thick Cut Chips

- Mixed Salad