

mobius

Explorational

Garlic bread 16
With cheese +3

Oysters (a)

Lemon, Japanese dressing, flying fish roe
Natural 7.5

Potato & leek soup 21

Creamy potato & leek soup, sour cream, smoked sourdough & shallot crumb, fresh baked pretzel

Caesar salad 19

Cos, bacon, anchovy, parmesan, 63° egg, Caesar dressing and croutons

Fly wheel charcuterie 24

Elpozo jamón serrano, Rodriguez black truffle salami, wagyu salami with giardiniera, vanilla kumara jam & sourdough

Mushroom parfait 25

Pickled Spanish onion, sautéed mixed mushroom, fried enoki & sourdough

Yakiniku ox tongue 25

Robata grilled ox tongue, crispy leek, perilla, wasabi & yuzu jelly, daikon, shallots & frisée

Mobius salt & pepper squid (i) 26

Mobius seasoning, Asian herb & smoked chilli lime aioli

Foundation

Coffee roasted cauliflower 26
Coffee roasted cauliflower, pomegranate quinoa tabbouleh, coffee almond crunch, baby turnip, charred & fried leek, pomegranate dressing

Honey soy glazed duck 36
Reverse seared duck breast, confit thigh, Grand Marnier jus, fennel & witlof, orange & soy carrot purée

Yamba tiger prawn (a) 37
Grilled tiger prawn, squid ink pasta, cherry tomato, miso butter broth, crisp capers

Truffled mixed mushroom risotto 34
Truffle stracciatella, mixed forest risotto, toasted pinenuts, fried enoki

Off the Grill the way you like

Served with grilled green bean, balsamic roasted tomato & spiced onion relish, with a choice of jus, peppercorn sauce, horseradish & chive hollandaise, or mushroom sauce

Omugi eye fillet 200g 60

Omugi scotch fillet 300g 58

Omugi striploin 250g 56

Mandalong Valley chicken supreme 250g 36

Murray Valley pork cutlets 350g 44

Market fish fillet, sustainably farmed 200g (a) 41



Omugi Beef is graded by Meat Standards Australia (MSA), raised in the Darling Downs, and fed on a custom barley ration since 1988

To Accompany 14

Potato fries
Mobius seasoning with aioli

Petite garden salad
Cucumber, onion, cherry tomato, mixed leaf, carrot

Vegetable medley
Paprika & citrus butter

Chive & truffle mash
Creamy mashed potato with truffle & chive

Classic

Mobius classic beef burger 27
Wagyu pattie, American cheese, Westmont pickle, beetroot, cos lettuce, onion, tomato & Mobius special sauce

Tofu laksa 26
Rice noodles, tofu, bean sprout & mixed vegetable in aromatic sauce

Yarra Valley beef rump 37
100-day grain fed, 250g, fries, salad & choice of sauce (jus, mushroom, pepper, hollandaise)

Battered fish and chips (i) 29
Potato fries, salad, lemon & tartare sauce

Our chefs are conscious of sourcing produce from local, sustainable suppliers to ensure we provide you with the freshest, tastiest and healthiest menu options.

At Mobius, some of our suppliers include Grima Brothers Foods, Export Fresh and Humpty Doo Barramundi, all locally grown, sustainably sourced and responsibly farmed.

Our suppliers play a crucial role in our mission: by providing us with the freshest, highest quality produce, they help us create exceptional dishes and contribute to a thriving local community and economy. We are committed to ensuring our guests benefit from our locally sourced menu and enjoy a unique, fresh dining experience.

All seafood served is grown or harvested in Australian waters and our menus include the Food Australia code:

(A) Australian
(I) Imported
(M) Mixed



Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make every effort to accommodate dietary requirements, however, due to our shared production and serving environment, we cannot guarantee the complete omission of allergens or foods that may cause an intolerance.

Please let our team know if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge. A 15% public holiday surcharge applies.