

To my customers and friends.
 Welcome to *Mudbar* What a year it has been for us all!
 2020 has been a year of change and growth in many ways for my team at *Mudbar*
 We are so very pleased to see our local loyal customers coming back to enjoy all that we are so
 passionate about everyday.
 This restaurant provides for many young families and we want you to know that
 Our team is very grateful that you have chosen Mudbar for your lunch/dinner outing.
 All of our young team at Mudbar are diligently skilled and dedicated to their tasks in service to you
 our customers
 From the *Mudbar* farm and our chosen local suppliers we are producing for you a new range of
 flavours and tastes that we hope you enjoy and are delighted with.
 Thankyou for your custom
 Don Cameron

Start your night in our oyster bar

Our porcelain oysters come from St Helens/ Barilla bay in Tasmania,

	½ doz	1 doz
Natural, <i>gf</i>	26	48
with nahm jim vinaigrette <i>gf</i>	26	48
with <i>Mudbar's</i> ponzu sauce, pickled ginger, wakame	26	48
Wasabi oyster shooters	26	48
Mixed oyster plate	26	48
Natural, Nahm jim vinaigrette, ponzu [½ doz]		
Natural, Nahm jim, ponzu, shooters [1 doz]		
Tempura battered with ginger, chilli/ lime	26	48

entrées

Salmon Otak/ dashi, crispy ginger, lemongrass/chilli, mascarpone	22
Seared Tuna Tataki/ nori, turmeric/ cucumber, egg noodles, lime soy	22
“Drunken chicken” mushroom, pak choy/ shaoxing, butter/ chilli <i>gf</i>	21
Tortellini of prawn, coriander/ sesame mascarpone, ginger custard, chilli, ginger crisps	23

Mudbarfarm Lamb

Seared Lamb loin/ burnt carrots miso, cumin butter/ turmeric, coconut yoghurt <i>gfo</i>	entree-24
Lamb Bao, toasted sesame/ green herbs, lettuce chiffonade/ sticky soy caramel	entree-18
Sumac spiced lamb tartare/ green nahm jim jelly, radish, garlic crisps <i>gfo</i>	entree-20
Dijon roasted lamb/ miso, onion butter/ sherry, soy glaze/ coriander, mint sesame chermoula	43

Mudbar's selected Beef

Char grilled porterhouse 375g-fermented Thai red curry sauce, coriander, garlic crisps <i>gf</i>	44
Soft seared eye fillet/ sugar roasted parsnip, buttered mushroom, pakchoy/ ponzu sauce <i>gfo</i>	48
Scotch fillet 300gram/ lime, white pepper bearnaise/ Dijon potato dauphinoise with a choice of sauce:	46
Dijon cream Garlic curd chilli paste	

mains

Spicy prawn & squid Chawanmushi/ pork crumble, Asian herbs/ prawn, ginger bisque	46
Crisp Marion bay chicken, cucumber kimchi, witlof, citrus sambal <i>gfo</i>	43
White fish, prawn, salmon, rice noodle, ginger lemongrass curry/ cashew, peanut sambal <i>gf</i>	47
Korean barbecue duck, toasted sesame, choy sum/ cheung fu noodle, black vinegar, butter sauce	45
Seared salmon loin, miso mayonnaise/ celeriac, coriander/ pear kimchi <i>gfo</i>	43
Scottsdale pork shoulder/ parsnip puree, wakame, bonito, sesame chermoula, lime	44

sides

Edamame, green & black beans, green onion/ ginger dressing	10
Buttered Choy sum, toasted sesame, spring onion/ soy, mirin dressing <i>gf</i>	10
Burnt carrots, miso butter/ cumin, turmeric, coconut yoghurt <i>gf vo</i>	10.5
Roasted pumpkin wedge with goats curd, toasted pepitas, coriander <i>gf</i>	9
Mudbar fat chips/ garlic aioli	9

desserts

Buttermilk pannacotta/ rose sparkling jelly/ rosewater ice cream / raspberry crunch <i>gf</i>	17
Bruno Rossi coffee brulee/ Vanhouten dark chocolate mousse <i>gf</i>	18
Coconut tapioca, palm sugar caramel/ honeycomb/ condensed milk ice-cream <i>gf Vo</i>	16
Double chocolate/ coddled condensed milk/ coffee, oat crumble/ orange sugar <i>gfo</i>	17

* Please inform your waiter of any allergies or dietary requirements as only primary ingredients are listed for each dish

All Eftpos cards incur a 1.5% Surcharge. Public Holidays incur a 15% Surcharge

gf – gluten free, *gfo* – gluten free option (please let your waiter know)

vo – Vegan option, *V* – Vegan