

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

Start your meal in our oyster bar

Our porcelain oysters are sourced from various farms in Tasmania,
 please ask your waiter where they are from.

	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

Lunch

Vietnamese chicken and prawn pho/ bok choy, rice noodle, lemongrass, mushroom/ chilli, lime gf	28
Salt and pepper squid/ chilli lime paste/ pawpaw, lime herb salad/ tamarind dressing	23/31
Slow braised Scottsdale pork/ peanut sauce/ apple, wombok/ pickled watermelon	30
Seared salmon/ ginger, lime, Asian herb salad/ choy sum, sticky mirin rice	32
Crispy twice cooked free range chicken/ pea purée/ wasabi mascarpone, quinoa, radish, sweet chilli gf	28
Beer-battered white fish/ French fries/ greens/ ginger, wasabi aioli gf. DF	32
Sticky soy duck tacos/ crunchy Asian salad, tom yum aioli, lime	29.5
Mudbar taste plate: Tuna, trevalla sashimi with shiso and lime soy/ crisp sesame pumpkin/ salmon, fritters/ lamb koftas	29
Slow cooked <i>Mudbar farm</i> lamb with yellow curry/ crisp sesame pumpkin/ fragrant herb salad	31

Sides

French fries/ aioli	9
Roasted pumpkin wedge with goat curd, toasted pepitas, coriander gf	9
Warm buttered enoki, oyster, honey brown mushrooms/ green leaves/ mirin, green onion dressing gf	12.5

desserts

Bruno Rossi coffee brulee/ Vanhouten dark chocolate mousse gf	18
Coconut tapioca, palm sugar caramel/ honeycomb/ condensed milk ice-cream gf Vo	18
Double chocolate/ coddled condensed milk/ coffee, oat crumble/ orange sugar gf	16
Today's dessert cakes served with double cream (please ask your waiter)	8
Chocolate fudge with double cream	9

All our cakes and fudge are baked in our kitchen daily

2 pce | 3 pce

Our current Special Cheeses are: 26 | 32

Elgaar Farm Aged Edam (Deloraine, Tas)
Coal River Farm triple cream brie (Coal Valley, Tas)
St Agur Blue (Auvergne Region, France)

Served with bread, oat biscuits, spiced pear and Shaoxing paste

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

All Creditcards 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