

To my customers and friends.
Welcome back to *Mudbar* after our Covid19 lockdown at last!
My team and I are super excited with the possibility of new beginnings and prospects for our upcoming Spring and Summer!

From *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.

Roll on springtime, be well, stay safe and please buy locally.
And thank you for your custom

Don Cameron

Start your night 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

entrées / mains

Our vegetarian dishes can be served as an entrée or as a main course

Ent Main

Mudbar pickled watermelon/ hairy melon noodles, green Kaffir lime, nahm jim 22/ 39

Crisp tempura mushrooms/ wasabi aioli gfo, vo 23

Mudbar agedashi with sour soup, oyster mushroom, bok choy, bean shoots, Asian herbs V 21/ 38

Tempura sesame pumpkin / cucumber, green herb salad/ lime soy dressing gfo 22/38

Buttered honey brown mushrooms/ parsnip mash/ green tea noodles, cucumber, Asian herbs/ ponzu sauce gfo, vo 22/ 38

Sichuan peppered tofu/ peanut sauce/ chilli, kaffir, Viet mint, coriander salad V 21/ 38

Fragrant yellow curry/ eggplant, bok choy/ sticky mirin rice, green pawpaw, cucumber, Viet mint gf, V 23/ 39

Sides

Buttered Choy sum, toasted sesame, spring onion/ soy, mirin dressing gf 10

Crisp sesame pumpkin with Asian, ginger cream, coriander gf 9

Burnt baby carrots, miso, cumin/turmeric coconut yoghurt gf vo 10.5

Edamame, green & black beans, green onion/ ginger dressing 10

desserts

Buttermilk pannacotta/ rose sparkling jelly/ rosewater ice cream / raspberry crunch gf 17

Bruno Rossi coffee brulee/ Vanhouten dark chocolate mousse 18

Double chocolate/ coddled condensed milk coffee oat crumble/ orange sugar 17

Coconut tapioca, palm sugar caramel/ honeycomb/ condensed ,milk ice-cream gf Vo 16

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

All Credit 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