

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

Chilli, ginger braised Scottsdale pork cheek, potato noodle, Chinese sour tamarind sauce	24
<i>Mudbar's</i> cognac chicken "foie' gras" & toasted sourdough, coconut, mint jelly	22
Squid & coriander dumplings, paw-paw, Thai basil, Asian ginger cream <i>gf</i>	24
"Drunken chicken" mushroom, pak choy, shaoxing, butter, chilli <i>gf</i>	22
Salmon sashimi, cucumber kimchi, chilli lime, palm sugar dressing <i>gfo</i>	23
<i>Mudbar farm</i> Lamb, seared scallops, bacon lardon, cumin, coriander, cauliflower velouté	26

mains

White cooked chicken, ginger shallot verde, bok choy, rice noodle, shaoxing master stock	43
Seared salmon loin, pear kimchi miso mayonnaise, celeriac, coriander, <i>gfo</i>	44
Chinese braised lettuce, Salmon, Tiger prawns, Chinese XO sauce, fried carrot	48
Dijon roasted <i>Mudbar farm</i> lamb, peanut miso, onion butter, sherry, soy glaze, coriander, mint sesame chermoula	44
Soy roasted duckling, toasted sesame, Cheung fu, burnt rhubarb, choy sum	48
Scottsdale pork shoulder, burnt butter gnocchi, garlic, red pepper sauce, coriander, Thai basil	45

Mudbar's selected Beef

Char grilled porterhouse 375g-fermented Thai red curry sauce, coriander, garlic crisps <i>gf</i>	49
Soft seared eye fillet, sugar roasted parsnip, buttered mushroom, pakchoy, <i>Mudbar's</i> ponzu <i>gfo</i>	52
350g Wagyu rump (Sous vide), black pepper garlic sauce, coral tooth mushrooms, chilli floss	53

sides

Edamame, green & black beans, green onion, ginger dressing <i>gfo</i>	10
Buttered Choy sum, sesame, bacon crumble spring onion, soy, mirin <i>gfo</i>	10
Burnt carrots, miso butter, cumin, turmeric, coconut yoghurt <i>gf vo</i>	11
Crisp sesame pumpkin with Asian ginger cream, coriander <i>gfo</i>	9

Mudbar fat chips, garlic aioli	9
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desserts

Double chocolate, coddled condensed milk, coffee, oat crumble, orange sugar <i>gfo</i>	17
Coconut tapioca, palm sugar syrup, <i>Mudbar</i> sorbet, honeycomb <i>gf V</i>	16
Scorched sumac meringue, palm sugar strawberries, lemon curd, coconut ice-cream, <i>gf</i>	15
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

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

vo – Vegan option, *V* – Vegan

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

All Eftpos transactions incur a Surcharge. Public Holidays incur a 15% Surcharge