

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 with 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

-or-

Salmon loin sashimi, Yuzu, mirin dressing 20

Lunch

Asian sweet chilli, nahm jim tempura white fish/ Asian green salad	32
Sumac seared porterhouse/ Thai red curry, lime. coriander	34
Soy braised Scottsdale pork/ Thai peanut sambal/ wombok, apple, pickled watermelon	30
Beer-battered white fish/ French fries/ greens/ ginger, wasabi aioli . DF	32
Crispy Marion bay chicken, green pea wasabi mascarpone, quinoa, radish, sweet chilli	29
Mirin wasabi salmon/ tempura scallops/ yuzu, mash/ cucumber, Asian herbs	35
Salt and pepper squid/ sweet chilli, pawpaw, lime herb salad/ sour tamarind	31
Mudbar taste plate: Salmon sashimi, cucumber kimchi/ oyster shooter/ lemongrass, lamb wontons, sticky rice	29
Shoyu soy duck tacos/ crunchy Asian salad, tom yum aioli, lime	30
<i>Mudbar farm</i> lamb/ butter tossed mushrooms, choy sum/ Thai basil, mint	35

Sides

French fries/ aioli	9
Crisp sesame pumpkin with Asian, ginger cream, coriander gf	9
Sticky mirin rice	6
Green leaf, caper flower salad, mint, lemon	9

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 gfo	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