

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

<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
Seared Tuna Tataki, nori, turmeric, cucumber, egg noodles, lime soy <i>gfo</i>	23
<i>Mudbar farm</i> Lamb, seared scallops, bacon lardon, cumin, coriander, cauliflower veloute	26
Salmon Otak, dashi, crispy ginger, lemongrass, chilli, mascarpone <i>gfo</i>	22

mains

Dijon roasted lamb, peanut miso, onion butter, sherry, soy glaze, coriander, mint sesame chermoula	44
Chinese braised lettuce, Salmon, Tiger prawns, Chinese XO sauce, fried carrot	48
Soy roasted duckling, toasted sesame, Cheung fu, burnt rhubarb, choy sum	46
Seared salmon loin, pear kimchi miso mayonnaise, celeriac, coriander, <i>gfo</i>	44
Scottsdale pork shoulder, burnt butter gnocchi, garlic, red pepper sauce, coriander, Thai basil	45
Crisp Marion bay chicken, cucumber kimchi, witlof, citrus sambal <i>gfo</i>	44

Mudbar's selected Beef

Char grilled porterhouse 375g-fermented Thai red curry sauce, coriander, garlic crisps <i>gf</i>	48
Soft seared eye fillet, sugar roasted parsnip, buttered mushroom, pakchoy, ponzu sauce <i>gfo</i>	51
Scotch fillet 300g, lime, white pepper bearnaise, Dijon potato dauphinoise <i>gf</i> with a choice of sauces:	52
Dijon cream Garlic curd chilli paste	

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>	10.5
Crisp sesame pumpkin with Asian, ginger cream, coriander <i>gfo</i>	9
Mudbar fat chips, garlic aioli	9

desserts

Double chocolate, coddled condensed milk, coffee, oat crumble, orange sugar <i>gfo</i>	17
Vanilla roasted yellow peach, Frangelico sabayon, grated palm sugar	16
Coconut tapioca, palm sugar caramel, honeycomb, condensed milk ice-cream <i>gf Vo</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

* 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

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

vo – Vegan option, *V* – Vegan