

Lunch



Oyster bar

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

	ea	½ doz	1 doz
Natural with lemon, lime <i>gf</i> , or Nahm jim vinaigrette <i>gf</i> , or <i>Mudbar's</i> ponzu sauce, pickled ginger and wakame Wasabi, mirin shooters	4	20	38
Mixed oyster plate: Nahm jim vinaigrette, ponzu, natural [½ doz] Nahm jim, ponzu, Natural and shooters [1 doz]		20	40
Mirin tempura battered oysters, ginger and chilli/ lime	4	24	44
Vietnamese chicken and prawn pho/ bokchoy, rice noodle, lemongrass, mushroom/ chilli, lime <i>gf</i>			27
Crispy twice-cooked chicken/ ginger braised leek/ beansprout and herb salad/ lime, palm sugar dressing <i>gf</i>			28.5
Steamed buns/ braised <i>Mudbarfarm</i> lamb/ soy, ginger, chilli, lime/ black vinegar caramel			18/26
Crispy Szechuan spiced squid/ paw-paw, kaffir lime salad/ red curry, aioli <i>gf</i>			20/30
Slow-cooked <i>Mudbarfarm</i> lamb with turmeric, cumin, coconut/ crispy sesame pumpkin/ fragrant herb salad <i>gf</i>			28.5
Roasted Scottsdale pork belly/ vinegar buttered Nicolas/ apple, shaved fennel, wombok and herb salad/ pickled watermelon <i>gf</i>			29
Ginger-rubbed salmon fillet/ ramen noodles, ginger butter/ sprouts, Asian greens/ fresh lime <i>gf</i>			30.5
Beer-battered white fish/ French fries/ greens/ ginger, wasabi aioli			30.5
Sticky soy duck tacos/ crunchy Asian salad/ tom yum aioli/ lime			29.5
Arancini/ asparagus spears/ crispy poached egg/ wasabi aioli			18/26
<i>Mudbar</i> taste plate: Tuna, trevalla sashimi with shiso and lime soy/ crispy sesame pumpkin/ arancini/ miso-glazed lamb ribs			26

Lunch



sides

French fries/ aioli	9
Mudbar mixed leaf and herb salad/ mirin dressing <i>gf</i>	9
Mudbar crispy salt & vinegar potatoes <i>gf</i>	9.5
Roasted pumpkin wedge with buffalo curd, toasted pepitas <i>gf</i>	9
Warm buttered mushroom salad/ green leaves. mirin, green onion dressing <i>gf, vo</i>	9.5
Choy sum/ garlic, sesame/ ginger, mirin, toasted sesame butter <i>vo</i>	9

desserts

Distachio and almond baklava/ vanilla blancmange/ sticky pear/ broken meringue	15.5
Double Lindt parfait, soft honey biscuit/ vanilla coddled cream, roasted fig masala ice-cream	16
Bruno Rossi espresso brulée/ chocolate mousse, orange sugar	16
Frangipane tart served with cream <i>gf</i>	8.5
Today's cakes served with cream (please ask your waiter)	8.5
Chocolate fudge served with cream	8

All our cakes and fudge are baked in our kitchen daily

Our current Special Cheeses at Mudbar are:

2 pce | 3 pce

20 | 24

- ◆ Pyengana aged cheddar (Tas)
- ◆ Coal River Farm triple cream Brie (Tas)
- ◆ St Agur Blue (France)

Served with bread, oat biscuits, fig foam and fresh fruit

Vegetarian Lunch



Mudbar pickled watermelon hairy melon noodles, green Kaffir lime, nahm jim, sticky chilli <i>gf, V</i>	15
Crispy tempura mushrooms wasabi aioli <i>gf, vo</i>	16
Mudbar agedashi with sour soup, oyster mushroom, bok choy, bean shoots, Asian herbs	29
Roasted grey pumpkin yoghurt, pepitas, sticky mirin rice cucumber, green herb salad lime soy dressing <i>gfo</i>	27
Buttered honey brown mushrooms parsnip mash green tea noodles, cucumber, Asian herbs ponzu sauce <i>gfo, vo</i>	29
Sichuan peppered tofu peanut sauce chilli, kaffir, Viet mint salad, crispy coriander <i>V</i>	27
Sheffield free range omelette Japanese seasoning, oyster mushrooms, palm sugar dressing <i>gf</i>	25
Fragrant yellow curry eggplant, bokchoy sushi rice, green pawpaw, cucumber, Viet mint <i>gf, V</i>	28

sides

Warm buttered mushroom salad/ green leaves/ mirin, green onion dressing <i>gf, vo</i>	9.5
Crispy twice cooked potatoes <i>V</i>	8.5
Choy sum/ garlic, sesame/ ginger, mirin, toasted sesame butter <i>vo</i>	9
Iceberg lettuce/ coconut, mirin dressing <i>gf, vo</i>	8.5
Roasted pumpkin wedge with buffalo curd, toasted pepitas <i>gf</i>	9
Cumin, turmeric spiced cauliflower rice/ roasted cashews/ mint <i>gf, vo</i>	9.5
Sticky mirin rice <i>V</i>	6.5