

dinner menu

oyster bar



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

	ea	½ doz	1 doz
Natural, <i>gf</i>	4	20	38
with nahm jim vinaigrette <i>gf</i>	4	20	38
with Mudbar's ponzu sauce, pickled ginger, wakame	4	20	38
Wasabi oyster shooters	4	24	44
Mixed oyster plate:	4	20	40
Natural, Nahm jim vinaigrette, ponzu [½ doz]			
Natural, Nahm jim, ponzu, natural, shooters [1 doz]			
Mirin tempura battered with ginger, chilli lime	4	24	44

entrées

Seared shoulder beef fillet/abalone, shimeji mushrooms, Asian greens/ shallot,
sesame seed, ponzu gfo

Slow cooked open lamb neck raviolo/ shredded bokchoy, green onion, sticky
Chinese master stock/ soy

Japanese sashimi plate:

Yellowfin tuna/ blue eye Trevalla/ yuzu seared beef, lime soy dressing

Scallop, abalone ravioli/ Balinese sour soup, green onion/ shiso/ coconut cream

Tasmanian salmon sashimi/ lime dressing, ruby grapefruit pomegranate/ crème
fraîche/ lime gf

Crispy whole baby squid/ coriander mayo/ green mango/ burnt lime gf

Mudbarfarm lamb loin/ seared scallops, shiro miso sauce, pork lardons/ shiso,
red yuzu gfo

Soy cooked pork fingers/ iceberg chiffonade,
Thai basil/ ginger nahm jim w chilli

dinner menu



mains

Crispy white cooked (organic) chicken/ lemongrass, ginger butter braised leek/
bean sprout, chilli, Asian herbs/ lime-palm sugar nahm jim

Slow Soy braised Cape Grim beef rib/ pawpaw, green mango, chilli, greens/
Thai curry

Crispy skinned salmon/ sugar roasted aubergine,
fennel, miso/ iceberg, sesame greens, wakame *gfo*

Soy roasted duckling/ Thai basil, tamarind miso/
roasted parsnip, greens, Shaoxing dressing

White fish/ Balinese chilli, ginger bumbu,
tossed cheung fu noodles/ soy, black vinegar butter

Mudbarfarm Chinese slow braised Lamb/ chilli, onion/ sticky mirin rice/ choy
sum

Crispy twice-cooked Scottsdale pork belly/ bokchoy, roasted peanut sauce/
Thai basil, herbs, cucumber salad.

mudbar's charcoal grill

*Our butcher selects our Beef exclusively for **Mudbar** from a group of growers who fatten off
grass for flavour and tenderness.*

Mudbar 370gram "Super Porterhouse" | lime cheek, crispy French fries | ginger,
lime aioli

Prime yearling Porterhouse steak (350g+)

Prime yearling Scotch fillet steak (300g+)

The Prime Porterhouse and Scotch fillet steaks are served with layered potato,
leek & Dijon dauphinoise, pecorino, dressed greens and your choice of one of:

Dijon cream	Roasted garlic curd	Horseradish cream	Mudbar chilli paste	Beef jus (Not <i>gf</i>)	Additional sauce 1.5
-------------	------------------------	----------------------	------------------------	------------------------------	-------------------------

dinner menu



sides

Warm buttered mushroom salad/ green leaves/ mirin, green onion dressing gf	9.5
Crispy salt & vinegar potatoes gf	9
Iceberg lettuce/ coconut, mirin dressing gf	8.5
Roasted pumpkin wedge with buffalo curd, toasted pepitas, coriander gf	9
Choy sum/ garlic/ ginger, mirin, toasted sesame butter gf	9
Sticky mirin rice gf	6.5

Desserts

Toasted coconut jelly/ white chocolate/ palm sugar ice-cream/
|sticky mango/ lime syrup

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

Pistachio and almond baklava/ vanilla blancmange
saffron pear/ meringue crumble

Vietnamese banana cigars/ crispy cinnamon sugared
wontons/ condensed milk/ lime zest

Double Lindt parfait, soft honey biscuit/ vanilla coddled cream, roasted fig
masala ice-cream

Peanut butter panna cotta/ soft chocolate/ palm sugar caramel

Bruno Rossi triple espresso brulée/ chocolate jaffa mousse, orange Cointreau
cream

cheeses

Please choose two cheeses from our current Special Cheeses:

Three cheeses: + 4

- ◆ 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