

Vegetarian



2 Courses \$60

3 Courses \$78

Each vegetarian dish can be served as an entrée or a main course in size

Mudbar pickled watermelon/ hairy melon noodles, green Kaffir lime, nahm jim,

Crispy tempura mushrooms/ wasabi aioli *gf, vo*

Mudbar agedashi with sour soup, oyster mushroom, bok choy, bean shoots,
Asian herbs *V*

Roasted grey pumpkin/ yoghurt, pepitas, sticky mirin rice/ cucumber, green herb
salad/ lime soy dressing *gfo*

Buttered honey brown mushrooms/ parsnip mash/ green tea noodles, cucumber,
Asian herbs/ ponzu sauce *gfo, vo*

Sichuan peppered tofu/ peanut sauce/ chilli, kaffir, Viet mint salad,
crispy coriander *V*

Sheffield free range omelette/ Japanese seasoning, oyster mushrooms/
palm sugar dressing *gf*

MAIN COURSE ONLY

Fragrant yellow curry/ eggplant, bokchoy/ sushi rice, green pawpaw,
cucumber, Viet mint *gf, V*

sides

Warm buttered mushroom salad/ green leaves/ mirin, green onion
dressing *gf, vo* 9.5

Crispy twice cooked potatoes *V* 8.5

Choy sum/ garlic, sesame/ ginger, mirin, toasted sesame butter *vo* 9

Iceberg lettuce/ coconut, mirin dressing *gf, vo* 8.5

Roasted pumpkin wedge with buffalo curd, toasted pepitas *gf* 9

Sticky mirin rice *V* 6.5

*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