

Entrée

Herb and Garlic Bread

Home made baked fresh served with a side of balsamic reduction and olive oil **9.00**

Seafood Chowder

Gourmet selection of fresh seafood in a rich soup **10.00**

Cointreau Scallops

Scallops seared in lemon myrtle oil & cointreau served with orange segment & snowpea sprout salad **17.00**

Thai Scallops

Scallops, sweet soy sauce & fresh mint served with a spicy rice noodle salad **17.00**

Garlic Prawns

Rich creamy garlic sauce and served with Kaffir Lime scented Rice **17.00**

Honey, Chilli & Pickled Ginger Prawns

Prawns cooked in a creamy honey chilli and ginger sauce and served with Kaffir Lime scented Rice **17.00**

Prawn Cocktail

Muddies way, Tiger prawns layered with fresh crisp lettuce, apple shards, dressed with home made cocktail sauce **15.50**

Coconut & Lime Scented Crab

Lime, chilli & coconut scented crab meat served on Coriander & cracked pepper rice cakes **15.00**

Muddies Fresh Tasmanian Oysters

These oysters from Eagle Hawk Bay in Southern Tasmania are of the highest quality.

½ doz dozen
19.50 38.5

Natural - Served with fresh lemon and dipping sauces

Kilpatrick - Grilled w/ bacon and topped with Kilpatrick Sauce

Fitzie (Nat) - Topped with pickled ginger, cucumber salsa and smoked salmon

Mains

Muddies Signature Seafood Platter for 2 people

Market Price

Indulge yourself with this sensational arrangement of the finest seafood. The platter includes– mud crab with Morton Bay bugs, prawns, oysters- natural, kilpatrick , crumbed seafood medley, garlic seafood in white wine creamy reduction finished with chips, salad, three dipping sauces and steamed rice.

Fresh Live Mud Crabs

Market Price

Cooked to order served on a bed of steamed rice with a sauce of your choice.

- Hot chilli.*
- Creamy garlic reduction*

Atlantic Salmon

Teriyaki glazed Atlantic Salmon Steak served on Pan seared sweet sesame vegetables & crisp Chats

32.00

Fish of the Moment

Lightly lemon peppered then grilled served with chips and salad or vegetables

32.00

Bugs Thermidor

Bugs smothered in a special mornay sauce covered in Parmesan Cheese then baked until golden then served with a Mango salad

36.00

Seafood Cajun Plate

A delicate selection of calamari, lemon peppered prawns, beer battered fish, mussel and scallops with chips and salad

30.00

Citrus Chicken

31.00

Chicken breast oven baked served with a watercress, feta, olive and orange salad finished with a sweet citrus sauce

Mains

- Lamb Rack

Oven baked served with sweet potato & ginger mint mash, steamed greens & drizzled with a rich port Jus

30.00

Sea Rib

- Rib Fillet steak topped with seafood medley of prawns, calamari, scallops and fish gougons cooked in a creamy garlic white wine reduction served with chips and salad or green vegetables

36.5

Rib Fillet

GF – Rib Fillet served with chips and salad or green vegetables & crisp chats

Sauces; Port Jus

Dianne

Mushroom

32.00

Scallop Fettuccine

23.00

GF – Scallops in a cream based sauce and served with rice noodles

Vegetarian Pasta

Ask waiter for daily specials and can be done gluten free

19.00

SIDES

Steam Mixed Vegetables

7.00

Fresh garden salad with a honey mustard dressing

7.00

Greek Salad

8.00

Bowl of Chips

5.00

Kids Menu

Crumbed Calamari & Chips

8.00

Chicken Nuggets & Chips

8.00

Crumbed Fish and Chips

8.00

Steak and Chips

8.0

Desserts

Crème Brulee

Double cream vanilla custard served with a mixed berry compote.

9.5

Tiramisu

Home made Tiramisu served with chocolate ganache, cream and ice cream

9.5

Raspberry and White Chocolate Mousse

Served with generous dollop of cream

9.5

Homemade Baked Cheesecake

Freshly made cheesecake served with ice cream and coulis

9.5