

TO START

MUSSEL BAR HOUSE BREAD - with Dash Moorish Olive Oil \$7
- marinated Manzanillo olives \$12

TASTING PLATE \$36
- Salt & pepper squid
- Unagi (fresh water eel)
- Chicken mousse
- Cacciatore with chilli & tomato Jam
- Grilled prawns

FRESHLY SHUCKED OYSTERS

Natural	each \$3.50
Kilpatrick	each \$4.00
Tomato jelly & basil sorbet	each \$4.00
Tobikko & truffle essence	each \$4.00
Avacado & ginger salsa	each \$4.00
Shallot & balsamic dressing	each \$4.00

ENTRÉES

SALT & PEPPER SQUID . Asian coleslaw, sticky lime dressing \$20

CHICKEN MOUSSE . Shitake mushroom, spring onion, red capsicum, lemon hoisin sauce, coriander \$19

UNAGI (FRESH WATER EEL) . Candied carrots, edamame beans, mint celery & red onion salsa, balsamic teriyaki glaze \$22

GRILLED PRAWNS . Honey mustard dressing, crispy wonton, lotus roots, shallots & raspberry onions, crustacean oil \$24

SEARED SCALLOPS . Lychees, water chestnut, cucumber, bean shoots, pickled radish, wakame, Japanese soy bean curd \$24

ROAST VEGETABLE TERRINE . Israeli cous cous salad, cashew nuts, ~~Over~~ The Moon Fettaq orange balsamic vinegarette \$22

Please be advised that due to award penalty rates, there is a 10% surcharge on Sundays and 15% on Public Holidays

MAINS

TEMPURA SOFT SHELL CRAB . Soba noodles, chukka wakame pickled carrot & cucumber ribbons, tamarind chilli jam, ponzu sauce	\$32
CONFIT OF DUCK LEG . Goat cheese & eggplant roulade, pear chutney, puff pastry pocket, snow peas, red wine jus	\$38
FISH OF THE DAY . Accompanied by the finest local produce	Market Price
GRILLED TASMANIAN SALMON FILLET . Roasted pumpkin, tomato fondue, wakame puree, steamed broccolini, shaved fennel	\$36
SEAFOOD PLATTER . Morten Bay Bugs, salt & pepper squid, grilled prawns, battered fish fillets, selection of menu oysters, bowl of mussels of your choice	\$155
With Grilled Fish of the Day	\$180
FISH AND CHIPS . Beer battered fish fillets, hand cut chips, dill caper mayonnaise, leaf salad	\$26
CHARGRILLED VEAL RACK . Red cabbage braise, saffron potato & parmesan bake, port jus, crispy pancetta	\$38
CHAR GRILLED BEEF FILLET . Potato & leek gratin, caramelised shallots, truffle butter, red wine jus, green beans	\$42
BOUILLABAISSSE RISOTTO . mussels, fish, prawns, Morten Bay Bugs, saffron risotto rice, capsicum rouille	\$38
SLOW ROASTED VEGETABLE & MUSHROOM RISOTTO . Crispy mushroom chips, red wine balsamic reduction	\$27

THE MUSSEL BAR

TRADITIONAL CHILLI - Napolitana sauce, chilli, fresh herbs, braised onions	E \$18 M \$29
ITALIAN . Tomato concassé, crushed garlic, chilli, caper lemon sauce, fresh herbs	E \$20 M \$31
RED THAI CURRY . Lemon grass, galangal, chilli, coriander, coconut broth	E \$20 M \$31
MOUILLE MARINERE . White wine, fresh herbs, braised onion	E \$18 M \$29

MUSSEL BAR SIDES AND SALADS

MIXED LEAF SALAD . Orange miso dressing	\$11.5
CREAMY GARLIC POTATO MASH . Mizuna, bacon chips	\$11.5
STEAMED BROCCOLINI . Paprika lemon butter	\$10.5
HAND CUT CHIPS . Served with aioli	\$9.5
MUSHROOM RISOTTO	\$10.5

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DESSERT

RAINBOW PANNACOTTA - Tuille biscuits, mixed berries	\$12.5
SACHERTORTE . Candied strawberries, shot of sauce anglaise	\$12.5
APPLE & RHUBARB CRUMBLES . Vanilla ice cream, crunchy nut topping	\$10.5
PETITE FOURS - Please ask your waitperson	\$16
CHEESE PLATE . Chilli fig compote, saffron pears, lavosh Three cheeses changing daily . please ask your waitperson	Market Price
TRIO OF SORBET . Raspberry sauce	\$10.5

DESSERT WINES [375ml]

01	SMITHBROOK Botrytis Semillon, <i>Pemberton, WA</i>	\$10.5 /	\$49
02	VILLA MARIA Botrytis Riesling. <i>Marlborough, NZ</i>		\$68
07	MOUNT HORROCKS Cordon Cut Riesling, <i>Clare Valley, SA</i>		\$51
06	BECKETT'S FLAT Liqueur Chardonnay, <i>Margaret River, WA</i>		\$45
06	SEIFRIED Riesling Ice Wine, <i>Nelson, NZ</i>		\$75

SCOTCH

Glenfiddich 12yr (Deer Valley)	\$12.5
Glenmorangie 10yr (Highland)	\$15
Craggenmore 12yr (Speyside)	\$18
Talisker 10yr (Skye)	\$18
Dalwhinnie 15yr (Highland)	\$19
Glenkinchie 10yr (Lowland)	\$20
Knockadoo 12yr (Speyside)	\$21
Lagavulin 16yr (Islay)	\$25
Laphroig 10yr (Islay)	\$21
Oban 14yr (West Highland)	\$24

FORTIFIEDS & SHERRY (60ml)

Alvear Pedro Ximenez (Montilla, Spain)	\$9
Penfolds Grandfather (SA, Aus)	\$19
Woody Nook Nooky Delight (WA, Aus)	\$9
Niepoorte Porto Ruby (Porto, Portugal)	\$8
Quinta Vale D. Maria Late Bottled (Porto, Portugal)	\$11
Niepoorte 1987 Vintage (Porto, Portugal)	\$45
Romate Marismeno Fino (Jerez, Spain)	\$8
Romate Iberia Cream (Jerez, Spain)	\$10
Romate La Sacristia Amontillado (Jerez, Spain)	\$16

COGNAC/ARMAGNAC

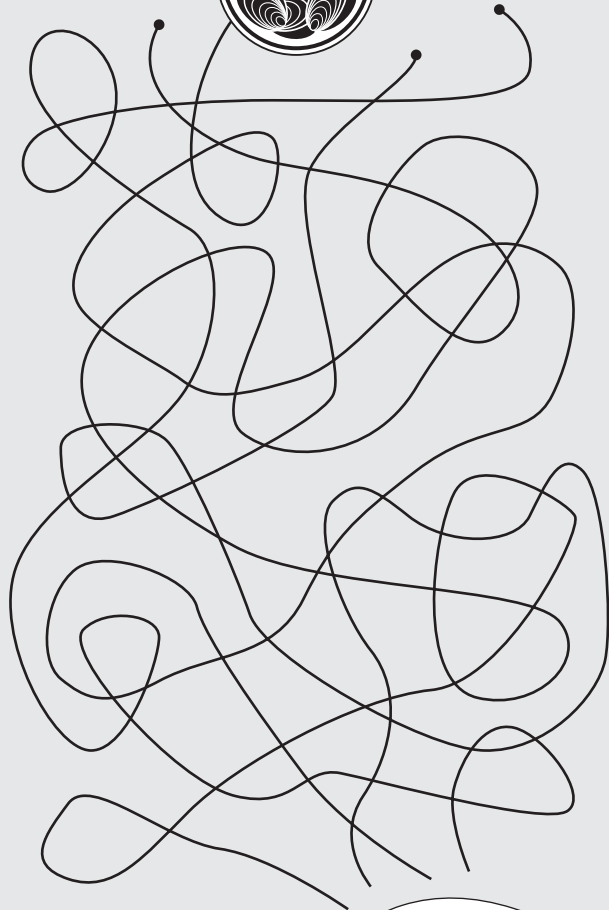
Hennessy V.S.	\$13
Remy Martin V.S.O.P	\$16
Hennessy V.S.O.P	\$17
Hennessy XO	\$39
Remy Martin XO	\$40
Chabot VSOP Armagnac	\$14

COFFEE & TEA

Short Black, Double Espresso	\$4
Cappuccino, Latte, Flat White, Long Black, Short Mac	
Long Mac, Ristretto, Mocha	\$4.5
Affagato	\$5.5
Pots of T2 English Breakfast, Earl Grey, Chamomile, Peppermint, Gun Powder	
Green, Lemongrass & Ginger, Chai, China Jasmine	\$5
Liqueur Coffees . Irish or Liqueurs	\$9.5

THE MUSSEL BAR

FREMANTLE



Hello, my name is Ollie the Octopus. Can you help me find my way to the Mussel Bar?

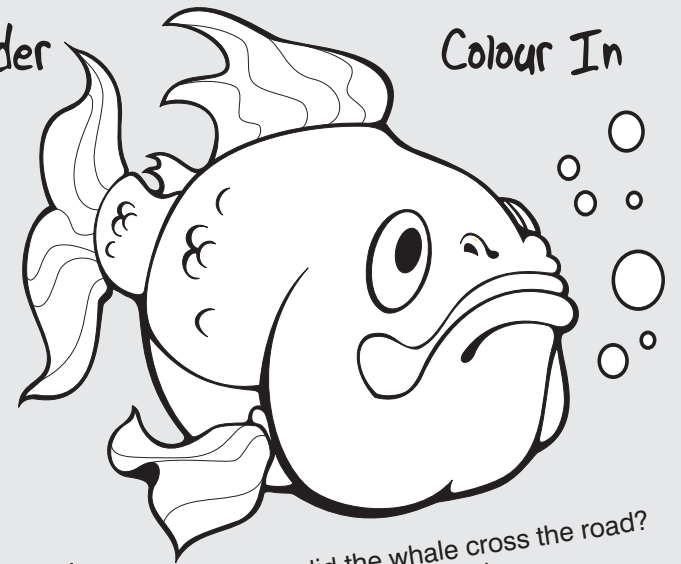
Q. If you put ducks in a carton, what do you get?
A. A box of quackers

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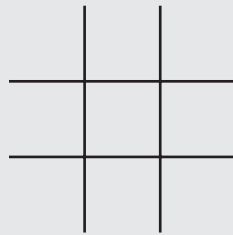
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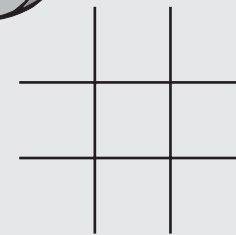
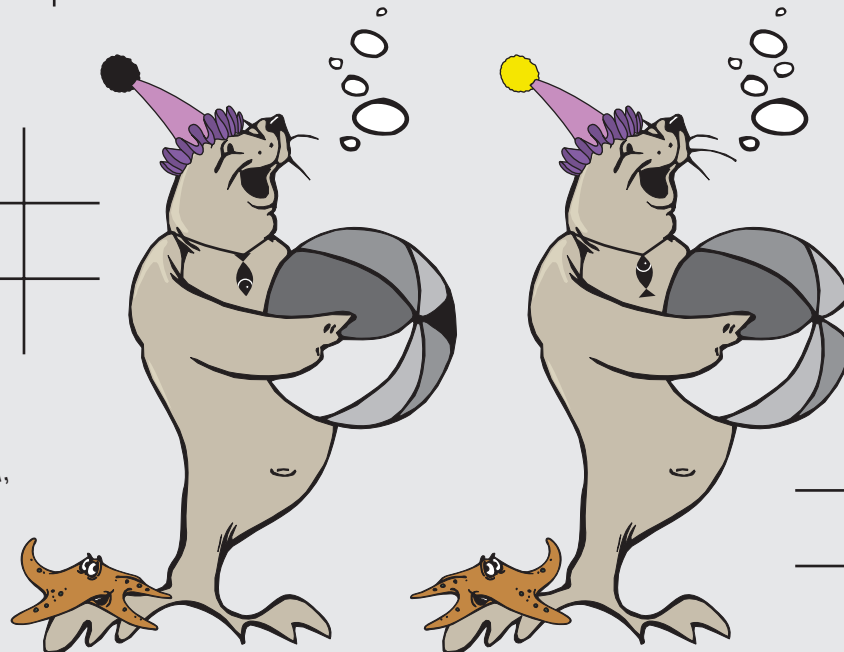
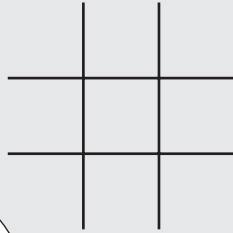
Q. Why did the whale cross the road?
A. To get to the other tide



Q. Why did the octopus blush?
A. Because the seaweed

Spot the Difference

Can you spot six differences between these two seals?



kids menu

pasta napolitana
mini pizza & chips
grilled fish, chips & salad
chipolatas, chips & greens
\$12.00ea
steak, chips & salad **\$15.00**
vanilla ice-cream with strawberry
or chocolate topping
\$8.50

