

LUNCH / DINNER

lunch from 11.30
dinner from 5.30

bread

oven baked bread | 9.5
garlic or herb

entrees

local oysters natural | ½ doz 20.9 | doz 33.9
with ginger and shallot dressing *GF*

local oysters | ½ doz 22.9 | doz 36.9
mornay or kilpatrick

hervey bay scallops | ½ doz 24.9 | doz 36.9
in the half shell with cauliflower puree
and roasted pine nuts

salt and pepper squid | e 19.9 | m 29.9
with teriyaki, soy and lime dipping sauce

creamy seafood chowder | 21.9
with crusty bread

steamed prawn wontons | 20.9
with soy and sesame dipping sauce

mumm's duck spring rolls | e 20.9 | m 29.9
with a spicy plum dipping sauce

salads

grilled skull island prawns | 27.9
on saffron vermicelli, cucumber,
tomato and mint salad *GF*

beef, tomato, bocconcini | 26.9
and avocado salad *GF*

GF - gluten free

VO - vegetarian/vegan option

* Please be aware that we use common fryer oil and food preparation areas. Due to these circumstances we are unable to guarantee that any menu item can be completely free of allergens. Not all ingredients are listed

mumm's provides one bill per table -please don't ask for individual bills or payments

a 10% surcharge applies on sunday's and public holidays

main

mumm's seafood platter
for one 49.9 | for two 98.9

fresh prawns, oysters (natural / kilpatrick), 1/2 shell scallop, grilled fish, salt and pepper squid, calamari rings, tomato and chilli steamed mussels, skull island prawn, and chips

local fish of the day | M.P

baked with asian flavours, served with fragrant rice and steamed greens
(whole fish or fillets, subject to availability)

grilled barramundi fillet | 35.9

spiced eggplant relish topped with fried baby capers *GF*

beer battered fish and chips | 27.9

with garden salad and house made tartare

seafood mornay | 30.9

fish, calamari, prawn, scallops and mussels in a creamy sauce with melted cheese, crusty bread and garden salad

prawn and cardamon curry | 28.9

with fragrant rice and pappadam *GF/VO*

chicken breast supreme | 29.9

filled with brie, roasted corn kernels and thyme on a polenta cake with red currant jus *GF*

duo of pork | 29.9

grilled pork medallion and bourbon glazed pork belly, creamed cauliflower and roasted kipfler potatoes

250 gram eye fillet steak | 42.9

on potato gratin, seasonal vegetables, red wine glaze and horseradish butter *GF*

OR with grilled skull island prawn and garlic cream sauce *GF* | 49.9



