

lunch and dinner

bread

oven baked **garlic or herb** bread 8.5

entrees

oysters natural with ginger & shallot dressing GF/DF 1/2 doz 20.9 / doz 32.9

oysters mornay or kilpatrick

1/2 doz 22.9 / doz 35.9

half shell scallops baked with garlic, basil, tomato concasse and pine nuts
1/2 doz 24.9 / doz 36.9

salt and pepper squid with teriyaki, soy and lime dipping sauce GF/DF e19.9 / m29.9

house made **prawn and scallop ravioli** with a light chive beurre blanc and fried leeks
22.9

crispy **coconut prawns** with sweet chilli and apricot sauce e20.9 / m30.9

creamy **seafood chowder** with crusty bread
19.90

mumm's **duck spring rolls** with a spicy plum dipping sauce DF e19.9 / m29.9

salads

poached **coconut chicken** salad with roasted cashews and a chilli, lime and palm sugar dressing GFO/VO 25.9

warm **thai beef** salad with cucumber, spanish onion, crushed peanuts and nim jim dressing GFO/VO 25.9

Mumm's provides one bill per table. Please don't ask for individual bills or payments as refusal often offends. Thanks for your understanding and cooperation.

mains

mumm's seafood platter; fresh prawns, oysters (natural & kilpatrick), 1/2 shell scallop, grilled fish, salt and pepper squid, calamari rings, tomato and chilli steamed mussels, grilled giant king prawn and chips GFO for one 49.9 / for two 98.0

local fish of the day - baked with a citrus, caper and almond sauce, on chat potatoes and seasonal vegetables GF/DFO M.P.

crisp skin **salmon fillet** on fennel and lemon risotto, broccolini and coriander and mint yoghurt GF 35.9

beer battered **fish and chips** with garden salad and house made tartare 27.9

seafood mornay; fish, calamari, prawn, scallops and mussels in a creamy sauce with melted cheese, crusty bread and garden salad 29.9

prawn and cardamon curry with coconut rice and pappadam GF/DF/VGO 28.9

oven baked mozzarella and basil filled **chicken breast supreme** rolled in panko crumbs with kipfler potatoes and roasted seasonal vegetables GFO 29.9

crisp roasted **pork belly** with a sticky malt and bourbon glaze, green beans and sweet potato puree GF 28.9

250 gram eye fillet steak with red wine reduction, horseradish and mustard butter, potato gratin and steamed greens GF 42.9 or served with grilled giant king prawn and garlic cream sauce GF 49.9

Please inform waitstaff of dietary requirements as not all ingredients are listed.

GF - gluten free

V - vegetarian

DF - dairy free

O - option available