



Will & Jude Mure welcome you to Mures Upper Deck,
our flagship restaurant.

Over forty years ago Will's parents, George & Jill Mure
founded Mures Fish House in Battery Point, Hobart &
started fishing the pristine waters around Tasmania.

We are still fishing & source, process & prepare
all our own seafood.

Mures are committed to supporting a
sustainably managed Australian seafood industry.
Our seafood is Australian unless otherwise stated.

We are as passionate as ever about our seafood & wish you a
wonderful Upper Deck dining experience.

Tasmanian Pacific Oysters

Half Full

GF	Natural	\$21	\$39
DF	with fresh lemon.		
DF	Kilpatrick	\$22	\$42
	baked with crispy pancetta & smoky Tasmanian Worcestershire.		
GF	Mures Style	\$22	\$42
	smoked salmon, horseradish cream & dill.		
GF	Asian	\$22	\$42
DF	served hot with sriracha mayonnaise, crispy shallots & coriander.		
GF	Mojito	\$22	\$42
DF	mojito jelly with lime & mint vinaigrette.		
GF	Mango	\$22	\$42
DF	served cold with fresh mango salsa.		

Tasmanian Pacific Oyster Share Plates

Mures Mixed Dozen \$42
select up to four styles to create your dozen.

Mures Oyster Platter \$96
two & a half dozen of our hot & cold oysters including four mojito oyster shots.

GF Gluten free

GFA Gluten free available,
please request when ordering

DF Dairy free

V Vegetarian

Entrées

	Mures Smoked Fish Chowder with a selection of fresh seafood.	\$19
GF	Bass Strait Squid chilli salt dusted, green mango salad & lemon yoghurt.	\$20.5
GFA	Tasman Peninsula Rannoch Quail crispy lemon & cajun crusted quail, verjuice sultanas, toasted pine nuts & apple balsamic.	\$24
GFA	Tasmanian Scallops pan seared scallops with leek purée, chorizo jus & chilli & herb pangritata.	\$26.5
GFA	Huon Atlantic Salmon sashimi, mandarin gel, peanut, honey & sesame crumble & organics.	\$22.5
	Morton Bay Bugs bug meat tossed with rich roasted shell bisque, fresh herbs & spaghetti.	\$29.5
GFA	Seafood Tasting Plate blue swimmer crab salsa, Tasmanian scallop ceviche, ocean trout tartare, two tempura oysters & saffron aioli.	\$31.5
V GF	Warmed Beetroot Salad trio of baby beets, smoky eggplant, dressed leaves & labneh.	\$19.5

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Mains

(all seafood cooked to medium rare, please advise if you would like it cooked differently)

- GF **Huon Atlantic Salmon** \$39.5
ginger & soy rubbed fillet, Tasmanian grown enoki, oyster & shiitake mushrooms
lightly poached in miso broth, organic buckwheat soba noodles & daikon,
carrot, wakame remoulade.
- GF **Premium White Fish** \$41.5
skin on fillet, smashed sweet potato, apple & honey infused mustard seeds,
sauce vierge & walnut emulsion.
- GF **West Coast Ocean Trout** \$39.5
grilled fillet, shaved fennel, asparagus & Swiss chard, butternut pumpkin &
roasted red pepper purée, orange & saffron beurre blanc.
- Seafood Laksa** \$41
Spring Bay mussels, Tasmanian scallops, premium white fish, Atlantic salmon,
Bass Strait squid, Australian prawns with tempura shiitake mushrooms, chilli,
fresh herbs & rice noodles.
- Wild Fish & Chips** \$38.5
your choice of crispy beer battered or sesame & almond crumbed,
with organic greens, citrus fennel salad & seasoned fries.

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GF **Duck Maryland** \$35.5
confit duck leg, potato & carrot galette, buttered root vegetables & roasted duck jus.

Tasmanian Eye Fillet \$41.5
180 gm grass fed fillet with leek & kipfler croquette, greens & truffle hollandaise.

V **Tasmanian Huon Brown Mushrooms** \$29.5
sundried tomato & olive polenta, garlic butter baked mushroom, organic greens, salsa & fig balsamic.

Platters

Mures Seafood Platter for One \$65
hot & cold platter, pan seared Tasmanian scallops, grilled white fish, four natural oysters, Bass Strait squid, hot smoked ocean trout salad, Mures smoked Atlantic Salmon & two whole cooked prawns.

Seafood Indulgence Platter for Two \$165
Moreton Bay bugs, grilled Queensland tiger prawns, premium white fish, Tasmanian scallops two ways; almond & sesame crumb & pan fried with fresh herbs, Bass Strait squid & a dozen oysters of your choice.

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Sides

GF	Trout Salad	\$17
DF	hot smoked trout, citrus, carrot & fresh herb salad with apple cider vinaigrette.	
GF	Tasmanian Pink Eye Potatoes	\$10
V	crispy potatoes with thyme salt.	
GF	Garden Salad	\$9
DF,V		
V	Pumpkin	\$9
	slow roasted with toasted sunflower seeds & blue cheese dressing.	
GF	Seasoned Fries	\$8
V	rustic cut, sea salt, tartare sauce.	
GF	Asparagus	\$9
V	pan tossed with goats curd & hazelnuts.	

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Desserts

Hellyers Road Whiskey Chocolate Fudge Cake
served with couverture chocolate sauce & Chantilly cream.

\$17

Tasmanian Poached Pear
vanilla & cinnamon poached pear with fig & pistachio mascarpone & praline.

\$16

GFA **Brûlée**
dark callebaut chocolate with Amarena cherries.

\$17

Panna Cotta
pear jelly & burnt honey.

\$16

Mures Cheese Plate
a selection of three local & international cheeses, drunken fruit & nuts,
quince paste & gluten free wafers, ask staff for cheese details.

\$32

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