



Will & Jude Mure welcome you to Mures Upper Deck,
our flagship restaurant.
威尔·穆勒和朱迪·穆勒诚挚欢迎您光临穆勒上舱旗舰餐厅。

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.
四十多年前，威尔的父母：乔治·穆勒和吉尔·穆勒，于霍巴特的
巴特利角建立了穆勒鱼屋，在塔斯马尼亚州周围的纯净海域开始了
捕鱼的事业。

We are still fishing & source, process & prepare
all our own seafood.
我们仍然继续着捕鱼事业。
也对外提供并加工处理我们自有的海鲜产品。

Mures are committed to supporting a
sustainably managed Australian seafood industry.
Our seafood is Australian unless otherwise stated.
致力于支持澳洲海鲜产业的可持续发展。
除特别注明外，我们的海鲜产品均产自澳大利亚。

We are as passionate as ever about our seafood & wish you a
wonderful Upper Deck dining experience.
我们对海鲜产品的热情矢志不渝。
祝您用餐愉快。

Tasmanian Pacific Oysters 塔斯马尼亚太平洋生蚝

	Half 半份	Full 整份
GF Natural 纯天然食材配料 DF with fresh lemon. 柠檬。	\$19	\$36
DF Kilpatrick 基尔帕特里克生蚝 baked with crispy pancetta & smoky Tasmanian Worcestershire. 与意大利脆培根 & 塔斯马尼亚伍斯特辣酱油烤制。	\$19	\$36
GF Mures Style 穆勒特色款 smoked salmon, horseradish cream & dill. 烟熏三文鱼, 山葵奶油&莳萝	\$20	\$39
GF Asian 亚洲风味 DF served hot with sriracha mayonnaise, crispy shallots & coriander. 热烹配微辣海鲜酱, 脆葱&香菜	\$20	\$39
GF Mojito 莫吉托 DF mojito jelly with lime & mint vinaigrette. 莫吉托果冻, 青檬 & 薄荷油醋汁	\$20	\$39
GF Mango 芒果 DF served cold with fresh mango salsa. 冰镇新鲜芒果墨西哥酱	\$20	\$39

Tasmanian Pacific Oyster Share Plates 塔斯马尼亚太平洋生蚝分享盘

Mures Mixed Dozen 穆勒混合生蚝拼盘 (一打) select up to four styles to create your dozen. 任选四种生蚝构建您的创意拼盘。	\$39
Mures Oyster Platter 穆勒大盘生蚝 two & a half dozen of our hot & cold oysters including four mojito oyster shots. 共 30 只热烹&冷制生蚝拼盘, 包括四杯莫吉托生蚝酒。	\$90

Entrées

穆勒美味品鉴

- Mures Smoked Fish Chowder 穆勒烟熏鱼肉浓汤** \$19
with a selection of fresh seafood. 精选新鲜海鲜烩制。
- GFA Mures Smoked Atlantic Salmon 穆勒烟熏大西洋三文鱼** \$18.5
walnut emulsion, Tasmanian Pepperberry salt & lemon. 核桃油, 塔斯马尼亚胡椒盐& 柠檬。
- GF Bass Strait Squid 巴斯海峡鱿鱼** \$19.5
chilli salt dusted, green mango salad & lemon yoghurt. 辣椒盐粉, 青芒果色拉 & 柠檬酸奶。
- Tasmanian Peninsula Rannoch Quail 塔斯马尼亚半岛鹌鹑** \$24.5
crispy lemon & cajun quail, organic greens, verjuice sultanas, toasted pine nuts, raspberry vinaigrette & herbed pangritata. 脆柠檬& 印第安香料鹌鹑, 有机蔬菜, 酸渍葡萄干, 烤松子, 覆盆子香醋& 香料奶酪。
- Tasmanian Scallops 塔斯马尼亚扇贝** \$25.5
pan seared scallops with butternut pumpkin purée & chilli, parmesan, chive crust.
盘烤扇贝与胡桃南瓜泥&辣椒, 巴马干酪, 香葱。
- Queensland King Prawns 昆士兰国王大虾** \$26.5
pan seared cutlets with crispy noodle salad, sesame, soy & chilli dressing, wakame & pickled ginger. 盘煎配脆炸面, 芝麻, 大豆&辣椒色拉酱, 裙带菜&腌姜
- Pirates Bay Octopus 海盗湾章鱼** \$24.5
slow poached in herb bouillon, Mediterranean marinated, organic greens, fennel, crumbed haloumi & caramelised apple balsamic. 慢炖肉汤, 地中海式腌制, 有机蔬菜, 茴香, 粉裹塞浦路斯奶酪 & 焦糖苹果香脂。
- V Tempura Vegetable Salad 蔬菜天妇罗色拉** \$18
GFA selection of seasonal vegetables, tempura battered on fresh garden salad.
精选时蔬天妇罗配新鲜色拉。

Mains 主菜

(all seafood cooked to medium rare, please advise if you would like it cooked differently)
所有海鲜煮至半熟，若希望不同熟度，请告知

- GF **Huon Atlantic Salmon 休恩大西洋三文鱼** \$39
baked skin on, buttered leek purée, slow roasted fennel, asparagus, carrots, pickled beetroot & dill beurre blanc. 带皮烤，奶油韭菜泥，慢烤茴香，芦笋，胡萝卜，腌制甜菜根 & 莳萝黄油白酱。
- GF **Premium White Fish 穆勒航线捕获的至尊白鲑鱼** \$41.5
crispy skin, fresh fig, cranberry, Westhaven goats cheese salad, porcini jus & crispy Tasmanian pink eyes. 脆皮，新鲜无花果，蔓越莓，西黑文山羊奶酪色拉，红酒蘑菇酱汁 & 脆皮塔斯马尼亚红眼小土豆。
- GF **West Coast Ocean Trout 西海岸海洋鳟鱼** \$39.5
grilled fillet, citrus & Tasmanian saffron sauce, buttered greens, baby kiplers & oven roasted tomato coulis. 碳烤鱼柳，柑橙 & 塔斯马尼亚藏红花，黄油绿时蔬，小土豆 & 烤西红柿浓酱。
- Seafood Laksa 海鲜马来西亚米粉叻沙** \$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. 斯普林湾青口，塔斯马尼亚扇贝，精选白鱼，巴斯海峡鱿鱼，澳大利亚虾和天妇罗香菇，辣椒，新鲜香料 & 米粉。
- Wild Fish & Chips 野生鱼肉 & 薯条** \$38.5
your choice of crispy beer battered or sesame & almond crumbed, with organic greens, citrus & fennel salad & seasoned fries. 野生鱼肉，您可以选择香脆啤酒糊外皮或杏仁脆皮，有机青菜，柑橘 & 茴香色拉 & 调味薯条。
- GF **Duck Maryland 油封鸭** \$35.5
DF confit duck leg, smashed sweet potato, charred green vegetables, baby carrots & roasted duck jus. 油封鸭腿搭配红薯泥，焦炭绿时蔬，小胡萝卜 & 浓烤鸭酱汁。
- Tasmanian Eye Fillet 塔斯马尼亚菲力牛排** \$41.5
180 gm grass fed fillet with leek & bintje croquette with buttered broccolini & truffle hollandaise. 180 克草饲嫩菲力眼，韭葱 & 土豆 和黄油花椰菜苗 & 松露蛋黄酱。
- or with grilled tiger prawns (2). 或两只碳烤虎虾。 \$47.5
- V **Tasmanian Huon Brown Mushrooms 塔斯马尼亚休恩棕蘑菇** \$29.5
whole baked Huon brown mushrooms, Mediterranean salsa, grana padano & herbs. 烘烤休恩棕蘑菇，地中海辣调酱，意大利奶酪 & 香料。

GF Gluten free

GFA Gluten free available,
please request when ordering

DF Dairy free

V Vegetarian

Platters

拼盘

Mures Seafood Platter for One 海鲜拼盘单享装

\$65

hot & cold platter with pan seared Tasmanian scallops, grilled premium white fish, two natural Pacific oysters, whole cooked Australian prawns, coconut & lime panko crumbed prawn salad, Bass Strait squid, hot smoked ocean trout mousse, Mures smoked Atlantic salmon. 精选热烹&冷制海鲜拼盘, 包括干煎塔斯马尼亚扇贝, 炭烤精选白鱼, 两只纯天然塔斯马尼亚太平洋生蚝, 全熟澳洲大虾, 椰子&青檬裹虾色拉, 巴斯海峡鱿鱼, 热烟熏鳕鱼蛋黄酱, 穆勒烟熏大西洋三文鱼。

Seafood Indulgence Platter for Two 海鲜尽享双人盘

\$160

crispy soft shell crab, pan fried tiger prawns, Alaskan crab claw cluster, four pieces of grilled premium fish, Tasmanian scallops sesame & almond crumbed & pan fried with hollandaise, Bass Strait squid, your selection of three cold & three hot oysters. 香脆软壳蟹, 生煎虎虾, 阿拉斯加螃蟹爪, 四片炭烤精选鱼, 芝麻&杏仁裹塔斯马尼亚扇贝, 生煎巴斯海峡鱿鱼, 自选三只冷制, 热烹生蚝。

add a half rock lobster served natural.

\$240

Cold Tasting Platter for Two 冷制双人品尝盘

\$48.5

a selection of cold delicacies, West Coast ocean trout tartare, salmon sashimi, whole cooked Australian prawns, Spring Bay mussels with lime salsa, Pacific oysters two ways & blue swimmer crab salad. 精选一系列冷制美食, 西海岸鳕鱼塔塔酱, 三文鱼生鱼片, 全熟澳大利亚大虾, 普林斯湾青口佐青檬墨西哥酱, 太平洋生蚝 & 蓝蟹色拉

Sides

配菜

- GF **Trout Salad 鳟鱼色拉** \$17
DF hot smoked trout, citrus, carrot & fresh herb salad with apple cider vinaigrette.
热熏鳟鱼, 柑橘, 胡萝卜 & 新鲜香草色拉配苹果酒香醋。
- GF **Tasmanian Pink Eye Potatoes 塔斯马尼亚粉眼土豆** \$10
V crispy potatoes with thyme salt. 酥脆土豆佐麝香草盐
- GF **Garden Salad 田园色拉** \$9
DF,V
- V **Pumpkin 南瓜** \$9
slow roasted with toasted sunflower seeds & blue cheese dressing.
慢炖南瓜佐烤向日葵子&青纹乳酪酱
- GF **Seasoned Fries 调味薯条** \$8
V rustic cut, sea salt, tartare sauce. 手工切制, 海盐, 塔塔酱
- GF **Asparagus 芦笋** \$9
V pan tossed with goats curd & hazelnuts. 山羊凝乳&榛子

Desserts

甜点

- Hellyers Road Whiskey Chocolate Fudge Cake** 威士忌巧克力软糖蛋糕 \$17
served with couverture chocolate sauce & Chantilly cream.
配以巧克力酱 & 奶油。
- Tasmanian Poached Pear** 塔斯马尼亚煮生梨 \$16
vanilla & cinnamon poached pear with fig & pistachio mascarpone & praline.
香草&肉桂煮生梨，无花果&开心果，马斯卡彭奶酪&果仁。
- GFA Brûlée** 布蕾 \$17
dark callebaut chocolate with Amarena cherries. 黑比利时巧克力和意大利糖渍黑樱桃。
- Panna Cotta** 意大利奶冻 (潘那可达) \$16
pear jelly & burnt honey. 梨果冻&焦蜂蜜
- Mures Cheese Plate** 穆勒芝士拼盘 \$32
a selection of three local & international cheeses, drunken fruit & nuts, quince paste
& gluten free wafers, ask staff for cheese details. 精选 3 本地或进口芝士，
酒渍水果&坚果，温柏果酱&无谷胶华夫饼。关于芝士详情请询问员工。