



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.

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## Tasmanian Pacific Oysters

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

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## Tasmanian Pacific Oyster Share Plates

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<b>Mures Mixed Dozen</b> select up to four styles to create your dozen.	\$42
<b>Mures Oyster Platter</b> two & a half dozen of our hot & cold oysters including four mojito oyster shots.	\$96

GF Gluten free

GFA Gluten free available,  
please request when ordering

DF Dairy free

V Vegetarian



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## Entrées

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- Mures Smoked Fish Chowder** \$19  
with a selection of fresh seafood.
- GF **Bass Strait Squid** \$19.5  
chilli salt dusted, green mango salad & lemon yoghurt.
- GFA **Tasman Peninsula Rannoch Quail** \$24  
crispy lemon & cajun crusted quail, verjuice sultanas, toasted pine nuts & apple balsamic.
- GFA **Tasmanian Scallops** \$25.5  
pan seared scallops with leek purée, chorizo jus & chilli & herb pangritata.
- GFA **Huon Atlantic Salmon** \$23.5  
sashimi, mandarin gel, peanut, honey & sesame crumble & organics.
- Morton Bay Bugs** \$27.5  
bug meat tossed with rich roasted shell bisque, fresh herbs & spaghetti.
- GFA **Seafood Tasting Plate** \$31.5  
blue swimmer crab salsa, Tasmanian scallop ceviche, ocean trout tartare, two tempura oysters & saffron aioli.
- V **Tempura Vegetable Salad** \$18  
GFA selection of seasonal vegetables, tempura battered on fresh garden salad.

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## Mains

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

- GF **Huon Atlantic Salmon** \$39  
baked skin on, buttered leek purée, slow roasted fennel, asparagus, carrots, pickled beetroot & dill beurre blanc.
- GF **Premium White Fish** \$41.5  
crispy skin, fresh fig, cranberry, Westhaven goats cheese salad, porcini jus & crispy Tasmanian pink eyes.
- GF **West Coast Ocean Trout** \$39.5  
grilled fillet, citrus & Tasmanian saffron sauce, buttered greens, baby kiplers & oven roasted tomato coulis.
- 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 & kiplfer croquette, greens & truffle hollandaise.

V **Tasmanian Huon Brown Mushrooms** \$29.5  
whole baked Huon brown mushrooms, Mediterranean salsa, grana padano & herbs.

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## Platters

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**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** \$150  
Morton Bay bugs, grilled Queensland tiger prawns, premium white fish, Tasmanian scallops two ways almond & sesame crumb & panfried with fresh herbs, Bass Strait squid & a dozen oysters of your choice.

add a half rock lobster served natural. \$230

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## Sides

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- 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

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**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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