THE AMENDMENTS

STARTERS

CRAB LIVER Pâté w/ toast 25
Our creamy Crab Liver Pâté is an umami flavour bomb. Add a drop of Kithul Treacle (palm sugar syrup) to round out the dish with an incredibly smoky sweetness. Only available in limited quantities daily.

Add on 20g Caviar - 85

KAPHRAO CRAB 24
A signature dish from our sister restaurant in Bangkok; de-shelled mud crab stir-fried with garlic, chili and Thai basil, similar to how a kaphrao would be created. The fresh crab meat adds a new dimension to this iconic Thai dish!

AVOCADO CRAB SALAD 16
Steamed and chilled crab meat mixed into wasabi mayonnaise and served on a halved avocado.

MOC(K) BAKED CRAB 14
A vegetarian-friendly version of our baked crab that substitutes crab with mushrooms in a rich béchamel sauce.

CLAMS 19
Made to a simple preparation of butter and soy sauce.

LEADER PRAWN 35
SAUCE OPTIONS

Garlic Chilli, Chilli or Butter Soy .

OYSTER SIXERS 32
These fresh oyster shooters are served with our home-made hot sauce and aged soy sauce. Use 2-3 drops on each oyster and a dash of freshly squeezed lime!

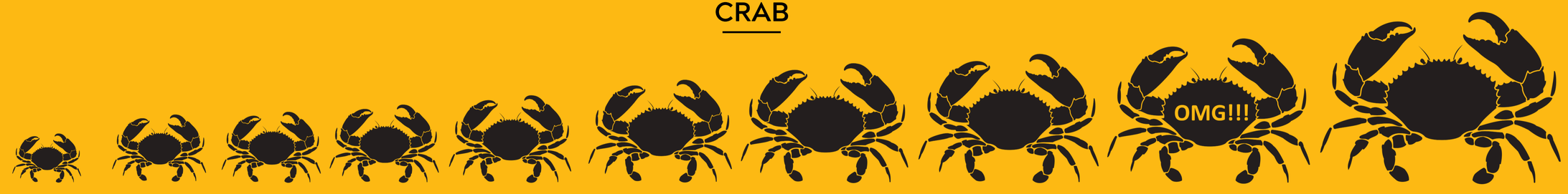
Add on 20g Caviar - 85

BAKED CRAB 20
Inspired by the classic and likened by many to a crab risotto, this dish is rich and savoury with a hint of soy sauce that brings out the umami.

PRAWN BISQUE 26
MOC style bisque that combines the distinct flavour of the King prawn with Sri Lankan spices, served with Kade bread.

"While every effort is made to meticulously remove all shell fragments from our small crab dishes, there may be instances where some pieces remain.
We appreciate your understanding and sincerely apologize for any inconvenience."

CRAB



Spanner Crab	Small	Medium	Large	XL	Kilo Krab	Jumbo	Colossal		Crabzilla
450-500g **98**	600-699g **118**	700-799g **138**	800-899g **158**	900-999g **178**	1000-1099g **198**	1100-1199g **230**	1.2kg **250** 1.3kg **270** 1.4kg **290**	1.5kg **320** 1.6kg **340** 1.7kg **360** 1.8kg **380** 1.9kg **400**	2kg **450** +25 per 100g thereafter

PEPPER CRAB
Black Pepper has been the true "King of spice" of Sri Lanka for centuries, since red chili was not native to the island. This signature dish is made using peppercorns that are hand crushed and rolled on a 'miris gala' (traditional grinding stone), whole peppercorns and a black pepper dashi.

CHILLI CRAB
The dish that gave mud crabs the iconic status they enjoy in Southeast Asia. Our version is created with Dharshan's original recipe that uses the fiery red chillies of Sri Lanka, adding warmth, sweetness and incredible depth of flavour to the dish.

ALSO AVAILABLE

GARLIC CRAB

The non-spicy version of the Garlic Chilli Crab

GLUTEN FREE OPTION
Butter crab & Garlic Chilli

At Ministry of Crab, we believe in sustainability and only serve the crabs that have reach the ideal size. We hope that you will take this message with you as you go on to enjoy your crab in Australia and around the world.

GARLIC CHILLI CRAB
An MOC original where Mediterranean flavours and Japanese food philosophies meet. It is a blend of distinct flavours from Italian olive oil, garlic, Sri Lankan chilli flakes and Japanese soy sauce. The thick shell of the Mud crab adds an unbelievable depth to the flavoured oil.

SRI LANKAN CURRY CRAB
A traditional style curry that combines iconic mud crab with an array of spices, moringa and pandan leaves, giving this dish a unique and deep flavour.

Please note: Availability of Crab sizes depends on the weather gods and other factors. We apologize in advance if the size of Crab you want is not available.

TO SHARE

LOBSTER (Whole) 320
SAUCE OPTIONS

Garlic Chilli, Chilli or Butter Soy.

HAZELDENE CHICKEN 28
Boneless Chicken Maryland with your choice of Olive oil & Soy sauce or Teriyaki.
Served with rice.

CLAY POT PRAWN CURRY 60
A combination of Leader prawns and King prawns go into this spicy Sri Lankan Curry.

LAMB CURRY 38
A flavour-packed and comforting curry, made with tender pieces of lamb, slow-cooked in an aromatic blend of spices.
Served with rice.

SEASONAL WHITE FISH 32
Lightly pan-fried to golden perfection with your choice of Batayaki or Teriyaki sauce.
Served with rice.

POL SAMBOL
(WITH MALDIVE FISH) 14

Made à la minute to a Sangakkara family recipe, our Pol Sambol is hand-scraped to order before being ground on a traditional 'miris gala' (grinding stone) as a mixture of coconut, chili, onion and lime.

BREAD

Kade Bread	5ea
Garlic Bread	8ea

RICE

Garlic Fried Rice	15
Kani Chahan (Crab)	26
Ebi Chahan (Prawn)	22
Steamed Japonica Rice	8

SIDES

SEASONAL MUSHROOMS 20
Stir-fried with soy sauce.

WATER SPINACH 18
w/ Garlic or Sambal

GREEN MANGO SALAD 16
Refreshing and tangy, dressed with our homemade yuzu vinaigrette.

WIFI-MOCguest
ministryofcrab.australia

DESSERTS

COCONUT CRÈME BRULÉE 21
A tropical twist on a classic, using coconut cream, and baked in a fresh coconut.

HONEY PARFAIT 16
Honey semi-freddo, macadamia, pollen, burnt honey caramel.

COCONUT PUDDING 16
Our layered dairy free coconut custard with bananas, strawberry compote, topped with dairy free crumble.

Please inform our staff of any dietary requirements. While we take allergies seriously and strive to minimize risk, trace allergens may be present.
We cannot guarantee allergen-free meals or accept liability for allergic reactions. Amex credit card transactions incur a 2.50% fee. All other credit cards incur a 0.95% fee.
A 10% surcharge applies on weekends and a 15% surcharge applies on all public holidays.
A discretionary service charge of 10% applies to group of ten or more.