

# THE AMENDMENTS

## CRAB LIVER PÂTÉ 25 nf

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.

## KAPHRAO CRAB 24 df, nf

A signature dish from our sister restaurant in Bangkok; de-shelled mud crab stir-fried with garlic, chilli 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 nf

Steamed and chilled crab meat mixed into wasabi mayonnaise and served on a halved avocado.

## WAGYU TATAKI 19 df, nf, sf

Thinly sliced seared Wagyu, served with Spanish onion, leek and ponzu dressing.

## OLIVE OIL KAKE TAI CHA 18 df, nf

A modern take on Tai Chazuke. Piping hot olive oil & garlic is poured over sashimi and rice topped with an egg yolk to glaze the fish and create a rich, new flavour combination.

## CRAB CROQUETTES 21 nf

Filled with crab meat and creamy white sauce, served with Japanese mayonnaise and shredded cabbage.

## OYSTER SIXERS 32 df, nf

These fresh oysters 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!

## BAKED CRAB 20 nf

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.

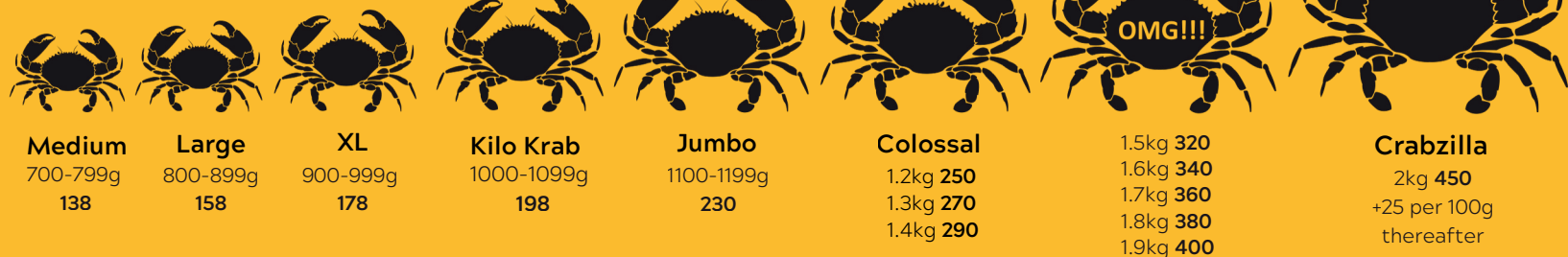
## PRAWN BISQUE 26 df, nf

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



## PEPPER CRAB df, nf

Black Pepper has been the true “King of spice” of Sri Lanka for centuries, since red chilli 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.

## OLIVE OIL GARLIC CHILLI CRAB df, nf

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.

## CHILLI CRAB (MOC version) df, nf

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 df, nf

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 reached 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.”

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.

## CURRY

### CRAB CURRY (select your crab size) df

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. Served in a Claypot.

### PRAWN CURRY 60 df

A flavourful and spicy curry made with a combination of Leader prawns and King prawns for a rich gravy. Served in a Claypot.

### CHICKEN CURRY 38 df, sf

### LAMB CURRY 46 df, sf

### PANEER AND GREEN PEAS CURRY 29 sf, v

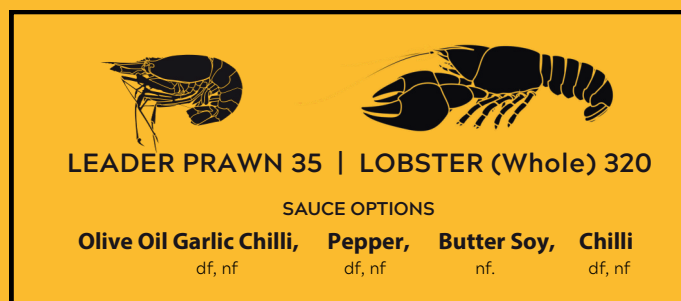
## BREAD

KADE BREAD v, sf, nf 6ea

GARLIC BREAD v, sf, nf 8ea

### POL SAMBOL 13 df, gf, nf (WITH MALDIVE FISH)

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, chilli, onion and lime.



### SEASONAL WHITE FISH 32

Lightly pan-fried to golden perfection with your choice of Batayaki or Teriyaki sauce.

nf      df, nf

## SIDES

### SEASONAL MUSHROOMS 20 v, nf, sf

Stir-fried with soy sauce.

### WATER SPINACH 18 df, nf, v, vg, sf

Wok tossed with garlic and soy sauce.

### GREEN MANGO SALAD 16 df, gf, nf

Refreshing and tangy, dressed with our homemade yuzu vinaigrette.

## RICE

LEEK FRIED RICE df, nf, v, vg, sf 15

KANI CHAHAN (CRAB) nf 26

EBI CHAHAN (PRAWN) nf 22

STEAMED JAPONICA RICE df, gf, nf, v, vg, sf 6

## PASTA

GARLIC CHILLI CRAB LINGUINE 38 df, nf

Finished in our MOC signature garlic chilli infused olive oil.

ROSÉ CRAB LINGUINE 36 nf

Tossed in our creamy MOC Tonkatsu sauce – sweet and spicy.

## KOTTU

CRAB STRING HOPPER KOTTU 35 df

MOC version of a classic Sri Lankan dish with string hoppers, hand-picked crab meat and crab curry gravy.

WIFI-MOCguest

@ ministryofcrab.australia

(vg) Vegan | (v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (nf) Nut Free | (sf) Shellfish/Seafood Free

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 groups of ten or more.