

STARTERS

OLIVE OIL KAKE TAI CHA df, nf	18
Modern Tai Chazuke with Sashimi, Rice, Egg Yolk, and Hot Olive Oil Garlic.	
BAKED CRAB nf	20
Rich and Savoury Crab Rice with a Hint of Soy Sauce and Deep Umami Flavours.	
CRAB CROQUETTES nf	21
Crab Meat Croquettes with Creamy White Sauce, Japanese Mayo, and Shredded Cabbage.	
WAGYU TATAKI df, nf, sf	19
Seared Wagyu with Spanish Onion, Leek, and Ponzu Dressing.	

SMALL PLATES

CRAB LIVER PÂTÉ nf ★	25
With Rich Umami, Finished with Smoky Sweet Kithul Treacle.	
KAPHRAO CRAB df, nf	24
Bangkok-Style Kaphrao Mud Crab with Garlic, Chilli and Thai Basil.	
AVOCADO CRAB SALAD nf	16
Steamed Crab Mixed with Wasabi Mayo, Served on Avocado.	
PRAWN BISQUE df, nf	26
King Prawn Bisque with Sri Lankan Spices, Served with Kade bread.	
SEASONAL WHITE FISH nf df, nf	32
Pan-Fried Golden, with your Choice of Batayaki or Teriyaki sauce.	



LEADER PRAWN

35

SAUCE OPTIONS

Olive Oil Garlic Chilli,
df, nf

Pepper,
df, nf

Butter Soy,
nf

Chilli
df, nf

SELECT YOUR CRAB SIZE



Medium
700-799g
148



Large
800-899g
168



XL
900-999g
188



Kilo Krab
1000-1099g
208



Jumbo
1100-1199g
230



Colossal
1.2kg 260
1.3kg 290
1.4kg 320



1.5kg 350
1.6kg 380
1.7kg 410
1.8kg 440
1.9kg 470



Crabzilla
2kg 495
+25 per 100g thereafter

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.

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.

CRAB CURRY ★
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.

“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.

MINISTER’S RECOMMENDATION

GARLIC CHILLI CRAB | POL SAMBOL | STEAMED RICE | KADE BREAD

Designed for sharing

VEGETABLES & SIDES

WATER SPINACH
df, nf, v, vg, sf

Wok Tossed, Garlic & Soy

18

SEASONAL MUSHROOMS
v, nf, sf

Stir-Fried, Soy

20

GREEN MANGO SALAD
df, gf, nf

Yuzu Vinaigrette

16

KADE BREAD
v, sf, nf

6 ea

GARLIC BREAD
v, sf, nf

8ea

POL SAMBOL
df, gf, nf

13

WE BELIEVE IN SUSTAINABILITY

(v) Vegetarian (vg) Vegan (gf) Gluten Free (df) Dairy Free (nf) Nut Free (sf) Shellfish Free ★ MOC Signature

We only serve crabs that have reached the ideal size.

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.

OUR CURRIES

PRAWN CURRY df	60
Spicy Leader and King Prawn Curry in Rich Gravy, Served in a Claypot.	
CHICKEN CURRY df, sf	38
LAMB CURRY df, sf	46
PANEER & GREEN PEAS CURRY sf, v	29
SEAFOOD CURRY POT ★	120

RICE & KOTTU

LEEK FRIED RICE df, nf, v, vg	15
KANI CHAHAN (CRAB) df, nf	26
EBI CHAHAN (PRAWN) df, nf	22
STEAMED JAPONICA RICE df, gf, nf, v, vg, sf	6

CRAB STRING HOPPER KOTTU df ★	35
String Hoppers, Hand-Picked Crab Meat, Crab Curry Gravy	

PASTA

GARLIC CHILLI CRAB LINGUINE df, nf	38
Finished in our MOC Signature Garlic Chilli Infused Olive Oil	
ROSÉ CRAB LINGUINE nf	36
Tossed in our Creamy MOC Tonkatsu Sauce - Sweet and Spicy.	

DESSERT

COCONUT CRÈME BRÛLÉE
df, nf ★

Kithul Caramel, Toasted Coconut

21

HONEY PARFAIT
gf, sf, v

Honey Semi-Freddo, Macadamia, Pollen, Burnt Honey Caramel

16

WATALAPPAN
df, gf, sf, v

Creamy Cardamom Coconut Custard, Sri Lankan-Style Crème Caramel

16

OYSTER SIXERS

df, nf ★

32



With Aged Soy, House Hot Sauce & Lime