

THE AMENDMENTS

STARTERS

CRAB LIVER PATE w/ toast 25

Our creamy Crab LiverPate isan umami flavour bomb. Add a drop of Kithul Treacle (palm sugar syrup) to round out the dish with anincredibly smoky sweetness. Only available in limited quantities daily.
Add on 20g Caviar - 85

KAPHRAO CRAB 32

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 19

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

MOC(K) BAKED CRAB 16

A vegetarian-friendly version of our baked crab, that substitutes crab with mushrooms in a rich bechamel sauce

CLAMS 19

Made to a simplepreparation of butter and soy sauce



LEADER PRAWN 34 SAUCE OPTIONS

Garlic Chilli, Chilli and Butter Soy

OYSTER SIXERS 32

These fresh oyster shooters arereserved 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 23

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 28

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

All Crab is priced at \$0.22 per gram



Medium
700-799g



Large
800-899g



XL
900-999g



Kilo Krab
1000-1099g



Jumbo
1100-1199g



Colossal
1200-1499g



1500-1999g



Crabzilla
2000g +

PEPPER CRAB

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

ALSO AVAILABLE

GARLIC CRAB

The non-spicy version of the Garlic Chilli Crab

GLUTEN FREE OPTION

Butter crab & Garlic Chilli

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.

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 a warmth, sweetness and incredible depth of flavour to the dish

At Ministry of Crab, we believe in sustainability and do not serve crabs below 700g. We hope that you will take this message with you as you go on to enjoy your crab in Australia and around the world

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, 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 and Butter Soy
(Pre-Order)

HAZELDENE CHICKEN 30

Boneless Chicken Maryland with yourchoice of Olive oil & Soy sauce or Teriyaki
Servedwith rice



CLAY POT PRAWN CURRY 62

A combination of Leader prawns and King prawns go into this spicy Sri Lankan Curry

LAMB CURRY 42

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 36

Lightly pan-fried togolden perfection,with your choice of Batayaki or Teriyaki sauce
Served with rice

POL SAMBOL (WITH MALDIVE FISH) 14

Made `a 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 and onion.

SIDES

SEASONAL MUSHROOMS 20

Stir-fried with soy sauce

WATER SPINACH 18

w/ Garlic or Sambal

GREEN MANGO SALAD 18

Refreshing and tangy, dressed with our homemade yuzu vinaigrette

DESSERTS

COCONUT CREME BRULEE 18

A tropicaltwist ona classic,usingcoconutcream, and baked in a fresh coconut

HONEY PARFAIT 16

Honey semi-freddo,macadamia,pollen, burnt honey caramel

MANGO TART 16

Cremeux, puffedrice, whitechocolate sorbet, mint cream

BREAD

Kade Bread
Garlic Bread

5ea
8ea

RICE

Steamed Japonica Rice 8

JAPANESE STYLE FRIED RICE

Garlic Fried Rice 16

Kani Chahan (Crab) 30

Ebi Chahan (Prawn) 25

WIFI-MOCguest

ministryofcrab.australia

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.