

# MISTER LALORS

## SOCIAL CLUB

### Snacks

#### EDAMAME 8

Salted & charred young soybeans,  
7 spice salt & vinegar

#### SPICY CAULIFLOWER 8

Fried cauliflower drizzled with spicy sauce  
& furiyaki (umami salt blend)

#### WAGYU BEEF SANDO 18

Slow roasted rump cap, cabbage slaw  
kewpie, mustard pickle & bread



#### PRAWN TOAST 15

Prawn & herb mousse, fermented chilli,  
cucumber salad, sesame dressing

#### UMAMI LOADED FRIES 12

Shoestring fries, katsuobushi,  
kewpie, bulldog sauce & sesame

#### BONELESS FRIED CHICKEN 12

fried chicken wings, garlic soy  
glaze & sweet pickle mayo

#### GLAZED EGGPLANT 15

miso glazed eggplant, radish,  
crispy shallot, scallion oil

#### PAN FRIED GYOZA 16

PORK & CHILLI OR VEGETARIAN  
Served with house dipping sauce,  
crispy garlic & spring onion

## Mister Ramen

#### PORK TONKATSU

48 hour Pork Bone Broth, Our Signature Tare, Crinkle Noodles  
Chasu Pork, Bean Sprouts, Soy Egg, Toasted Nori, Spring Onion & chilli infused pork fat

#### VEGETARIAN RAMEN

Broth Made From corn husks, vegetables, Sake & Kombu, Miso Tare, Buckwheat Noodles,  
Mushroom dumplings, Soy Egg, Nori seaweed, Black Garlic Oil & Bamboo Shoot

#### CURRIED CHICKEN KATSU RAMEN

Chicken Bone Broth Seasoned with Sweet Japanese Curry, Toasted Rice Soy Tare.  
Served With Fried Chicken, Crinkle Noodles, lotus root, Carrot, Red Pickle, Herbs & Kewpie

#### \*\*\*Gluten free, Coeliac, Wheat free, Lactose free, Vegan or allergic to seafood?\*\*\*

the majority of our menu offerings can be modified for such dietary requirements  
Please inform staff of your requirements and the chef will offer some alternatives.

331 Mair st, Ballarat.

www.misterlalorsballarat.com.au



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