



MENU

STARTER

PRAWN SHOT \$4.20

Tiger prawn in a coconut lime broth (served warm)

WOOD FIRED BREADS

Garlic or Parmesan or Herb (2 per serve) \$4.20

Trio of Breads (1 slice of each of the above) \$5.90

Bread Plate (suitable for 2) \$7.90

Wood fired italian vienna served w olive oil and balsamic reduction

OYSTER BAR We source 1st grade coffin bay pacific oysters

Natural with lemon wedges **GF**

	Four	Six
	\$14.50	\$18.90

Cucumber & Chive Vinaigrette

	\$15.50	\$19.90
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Mornay

Grilled with white sauce and cheese

	\$15.50	\$19.90
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Drunken

Grilled with bacon & our special bourbon sauce

	\$15.50	\$19.90
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Bloody Mary Oyster Shooter

Tomato juice, vodka, worcestershire & tobasco

\$4.20 each

Oyster Plate (suitable for two, no variations)

\$36.00

Two of each oysters prepared in the four styles above plus two bloody mary oyster shooters

ENTREE

Entree / Main

Ustipke v (oosh- tip-ke) Zucchini and baby squash puffs served with a cucumber yoghurt sauce	\$8.90	
Crispy Prawns Lightly battered, golden fried served with lemon wedge & ponzu	\$11.50	
Salt & Pepper Squid served w a mixed green salad and lime aioli	\$13.90	\$24.90
Baby Octopus GF Marinated then char grilled baby occy w roasted vegetables and balsamic dressing	\$14.90	
Bowl of Mussels GF Fresh eden black lip mussels tossed w tomato, garlic & basil	\$14.90	\$24.90
Garlic Prawns GF Option Available Sizzling pot of prawn tails in a garlic and white wine cream sauce served w grilled italian bread	\$14.90	
Soft Shell Crab Lightly battered, crisp fried served on green papaya salad, finished w palm sugar caramel	\$16.90	\$27.90
Saganaki Prawns GF Option Available Tiger prawn tails cooked in a pot with garlic, herb & tomato sauce finished w cyprus halloumi served w grilled italian bread	\$16.90	
Zucchini Flowers Filled w prawn & scallop mouse, crisp fried in a light tempura batter served on a rocket salad w balsamic reduction	\$16.90	
Harvey Bay Scallops Grilled in 1/2 shell served w toasted pine nuts, tomato and cauliflower puree	\$16.90	
Bug & Crab Raviolo House made pastry pillow filled w bug & crab meat, lemon, ricotta and garlic finished in a sage nut butter	\$17.90	
Seafood Tasting Plate (Suitable for 2) Enticing selection of grilled 1/2 shell scallops, drunken oyster, salt & pepper squid, crispy prawns & house cured ocean trout	\$29.90	

DESIGNED TO SHARE (Suitable as Entrée for 3 - 4 or Main for 2 - 3 people) \$79

Food is to be enjoyed and shared with good company and laughter; this has inspired us to offer you designed to share option, encouraging a grazing style dining. Presented on an impressive three tiered stand.
Your choice of 3 dishes from following;

Soft Shell Crab

Salt & Pepper Squid

Saganaki Prawns GF Option Available

Pappardelle Pasta w Mushrooms & Scallops vo

Baby Octopus GF

Mussels GF

Risotto of Queensland Crab

Thai Green Fish Curry vo

Stuffed Zucchini Flowers v

1 Dozen Oysters (natural or drunken or mornay or cucumber & chive viniagrette)

MAIN COURSE

Daily Fish Selection

Market Price

Daily offering of market fresh fish cooked as recommended by the chefs, served with your choice of accompaniment

Chips, mixed green salad, tartare & lemon **GF** or

Green papaya salad with palm sugar caramel or

Lemon potato mash & spicy tomato chutney **GF**

Steamed asian greens w light wasabi mayo **GF**

Fish & Chips

\$22.90

Flathead fillets in our award winning batter accompanied with tartare sauce and lemon

Pappardelle Pasta

[house made, long flat pasta]

w trio of mushrooms, shitake, oyster & enoki, nut butter & truffle salsa **V**

\$23.90

add some japanese scallops

\$27.90

Tempura Seafood

\$25.90

Flathead fillets, tiger prawns, freshly cut squid in our award winning light tempura style batter served w chips, mixed salad, sauce & lemon

Fish Pie

\$25.90

Market fresh white fish in a fennel, garlic & saffron cream sauce finished with a golden puff top

Thai Green Fish Curry vo

\$26.90

w cucumber yoghurt and jasmine rice

Chicken, Prawn & Chorizo **GF**

\$26.90

Char grilled free range chicken breast, tiger prawns w house smoked chorizo sausage on a lemon potato mash, green beans finished w a saffron cream sauce

Bouillabaisse **GF** Option available

\$27.90

Rich seafood stew w fish, prawns and mussels, tomatoes, provencal vegetables and spices served w garlic bread

Risotto of Queensland Blue Swimmer Crab

\$27.90

w coconut, lime, chilli & coriander

Surf & Turf [Chef recommends cooked medium rare]

\$32.90

Char grilled grass fed msa scotch fillet, king prawn tails and market fresh fish served w chips & mixed green salad finished w a béarnaise sauce

Steak only Option

\$27.90

Lobster Mornay [1/2 or full lobster available]

Market Price

Grilled western australian rock lobster w mornay sauce and cheese served with chips & mixed green salad.

Seafood Tower for Two [3 tiered]

\$135

Our famous tower offering market fresh, cold, grilled and hot tempura seafood.

including 1/2 lobster mornay, baby octopus, king prawns, mussels, oysters, 1/2 shell scallops, house cured ocean trout accompanied with chips and mixed green salad

SIDE ORDERS

Mixed Green Salad w balsamic dressing **GF**

\$ 5.50

Chips **GF**

\$ 5.50

Lemon potato mash **GF**

\$ 5.50

Steamed asian greens **GF**

\$ 7.50

Because we rely on market fresh availability of our produce there may be an occasion when some menu item is unavailable

SUNDAY & PUBLIC HOLIDAY SURCHARGE \$5 PER PERSON
ONE BILL PER TABLE PLEASE



CHILDRENS MENU

[Under 12 years only]

Fish & Chips

Boneless flathead fillet in our tempura style batter, served with chunky fries

Calamari & Chips

Freshly cut squid served in a light batter served with chunky fries

\$12.50

Pappardelle Pasta

tossed w butter and parmesan cheese

Dessert

Ice Cream Sundae

With a chocolate or strawberry sauce

\$6.50

Beverages

Coke, Diet Coke, Lemonade, Lemon Squash

\$3.50

Orange, Pineapple & Apple Juice

\$3.90

Sunday & Public Holiday Surcharge \$3 per child
