



## Welcome to "Australia's Favourite" Restaurant

*Winner of Restaurant Awards since 1986 and now in the Hall of Fame...*

*Lifestyle Channel I Love Food Awards State & National Winner*

*2009 –Australia's Favourite Seafood Restaurant*

*2010 –Australia's Favourite Seafood Restaurant*

*2012 –Australia's Favourite Modern Australian Restaurant*

*2014 –Australia's Favourite Restaurant – Overall National Winner*

*Dear guests,*

*I would like to welcome you to our restaurant and assure you that the seafood you are about to enjoy is of the freshest quality, mostly caught locally, brought daily from the markets or flown in from interstate.*

*We deal with local fisherman where possible to ensure the produce we serve is the freshest and best quality.*

*The success of our style of cooking depends on the very best ingredients being treated in the simplest way to enhance their natural flavours. The meals are prepared to order "a la minute", nothing is pre-cooked, please allow a little time so that our qualified chefs can ensure your meal is prepared with expertise and care.*

*If at any time we are unable to serve you an item which appears on the menu, it is only because it wasn't available fresh on the day. For instance, at certain times of the year, newly moulted crabs or lobsters are best left alone... their meat being less developed and watery.*

*We hope you enjoy our food and hospitality.*

*Thank you for dining with us.*

*Your Host*

*Andrew Harrison*



## Breads

<b>Wood fired Sourdough</b>	9.9
<i>w chilli oil, Grana Padano &amp; rosemary oil and olive oil &amp; balsamic vinegar</i>	
<b>Garlic Bread</b>	6.9
<b>Herb Bread</b>	6.9

## Salads

<b>Rocket Salad</b>	13.5
<i>baby rocket, caramelized walnuts, shaved stravecchio, garlic evoo &amp; raspberry balsamic reduction</i>	
<b>Garden Salad</b>	12.5
<i>w mixed leaves, cucumber, tomato, Spanish onion &amp; lemon herb vinaigrette</i>	
<b>Greek Salad</b>	15.5
<i>w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies &amp; oregano</i>	
<b>Lagoon Salad</b>	26.9
<i>w fresh prawns, steamed snapper, smoked salmon, avocado &amp; asparagus</i>	

## Oysters

### Freshly Shucked Sydney Rock Oysters

	Dozen	½ Dozen
<b>Natural</b>	26.8	16.9
<i>fresh oysters served w cocktail sauce &amp; lemon</i>		
<b>Thai Chilli &amp; Lime</b>	27.5	17.5
<i>w Thai chilli spices &amp; lime</i>		
<b>Bloody Mary</b>	4.5 each	
<i>in a shot glass with vodka, tomato juice, Tabasco &amp; black pepper</i>		
<b>Kilpatrick</b>	29.9	19.5
<i>w bacon and spicy tomato sauce</i>		
<b>Mornay</b>	29.9	19.5
<i>w white mornay sauce &amp; cheddar</i>		



## Entrees

<b>Tasmanian Salmon &amp; Local Snapper Terrine</b> <i>w onion courgette and caper emulsion w reggiano &amp; oregano crostini</i>	19.9
<b>Chicken Verde</b> <i>honey smoked chicken breast rolled w roasted pistachio, fig, spinach, ricotta &amp; avocado puree served w micro herb salad &amp; black truffle balsamic evoo</i>	17.8
<b>Char-Grilled Haloumi &amp; Fresh Asparagus</b> <i>w on the vine ripened cherry tomatoes, balsamic reduction &amp; caramelised onion chutney</i>	17.9
<b>Yellow Fin Tuna Carpaccio</b> <i>fresh tuna finely sliced served w avocado salsa &amp; chilli lime vinaigrette</i>	18.9
<b>Fresh Prawn Cocktail</b> <i>w rocket, cucumber &amp; spicy lime cocktail sauce w shaved lemon grass croustillant</i>	19.8
<b>Salt &amp; Pepper Calamari</b> <i>served w lime aioli</i>	18.8
<b>Kataifi Tiger Prawns</b> <i>coconut infused tiger prawns wrapped in shredded pastry w lime aioli</i>	19.9
<b>North Atlantic Sea Scallops</b> <i>seared jumbo Atlantic scallops w cauliflower puree, raspberry infused balsamic &amp; crispy prosciutto</i>	19.6
<b>BBQ Octopus</b> <i>marinated w garlic, chilli &amp; ginger</i>	19.9
<b>Live Black Lip Abalone</b> (approx. 300g, when Available) <i>pan-seared w garlic &amp; lemon butter served on a rocket &amp; sun-dried tomato salad</i>	28.5



## Seafood

<b>Barramundi Nick</b>	36.9
<i>wild barramundi fillet marinated w coconut milk, lime &amp; ginger pan roasted &amp; topped w our famous Nick sauce</i>	
<b>Wild Barramundi with BBQ King Prawns</b>	42.8
<i>topped w our special sauce</i>	
<b>Atlantic Salmon Fillet</b>	35.8
<i>grilled w crispy gremolata &amp; saffron lemon &amp; dill veloute</i>	
<b>Local Snapper Fillet</b>	37.2
<i>grilled w lemon thyme butter</i>	
<b>Fresh Local Catch of the Day</b>	34.6
<i>golden fried w hand cut chips, garden salad &amp; dipping sauce</i>	
<b>John Dory with Scampi</b>	39.8
<i>grilled John Dory fillet w Western Australian scampi topped w champagne &amp; basil beurre blanc</i>	

## Meat, Poultry, Vegetarian

<b>Char-Grilled Chicken Breast</b>	32.5
<i>filled w prosciutto, garlic, mustard seeds and fromage farce w balsamic glaze, wild mushroom &amp; vine ripened cherry tomatoes</i>	
<b>Veal Prime Rib</b>	36.8
<i>4hr slow roasted w herb, garlic &amp; pepper crust w Paris mash &amp; shiraz jus</i>	
<b>Pork Belly</b>	34.5
<i>12 hour slow roasted w apricot compote, apple mint puree &amp; confit kipfler potato</i>	
<b>Black Angus Eye Fillet of Beef</b>	42.8
<i>served w Paris mash &amp; chorizo jus</i>	
<b>Shiro Kin Wagyu Sirloin</b>	52.5
<i>full blood Shiro Kin wagyu sirloin w Grant Burge Shiraz Jus &amp; Paris mash (marble score 9+)</i>	
<b>Beef &amp; Bugs</b>	55.9
<i>grilled Queensland bugs accompanied by eye fillet of beef w chorizo jus</i>	
<b>Trio of Quinoa</b>	27.9
<i>w roasted heirloom root vegetables, wilted spinach, ash goats cheese, pine nuts &amp; balsamic glaze</i>	



## Crustaceans & Platters

<b>Grilled Moreton Bay Bugs</b> <i>served w rice &amp; a chilli, ginger or garlic cream sauce</i>	57.5
<b>BBQ King Prawns</b> <i>served w rice &amp; your choice of chilli, ginger or garlic cream sauce</i>	48.5
<b>Western Australian Scampi</b> <i>served w rice &amp; a light lemon basil beurre blanc</i>	59.9
<b>Western Australian Lobster Mornay (500g)</b> <i>on a bed of rice</i>	65
<b>Live Local Lobster</b> (when available) <i>on a bed of rice, your choice of mornay, grilled w garlic butter or steamed (served cold)</i>	Market Price
<b>Live Queensland Mud Crab</b> (when available) <i>served w rice &amp; your choice of chilli, ginger or garlic cream sauce</i>	Market Price
<b>Cold Seafood Platter for One</b> <i>Balmain bugs, blue swimmer crab, natural oysters, fresh prawns, smoked salmon served w fresh seasonal fruit</i>	64
<b>Hot &amp; Cold Seafood Platter for Two</b> <i>Hot: whole lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick &amp; mornay oysters, scallops in the shell, BBQ octopus, salt &amp; pepper calamari, barramundi pieces, &amp; tempura prawns</i> <i>Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh prawns &amp; smoked salmon</i>	165
<b>Hot &amp; Cold Seafood Platter for Three</b> <i>Hot: 1½ lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick &amp; mornay oysters, scallops in the shell, BBQ octopus, salt &amp; pepper calamari, barramundi pieces, &amp; tempura prawns</i> <i>Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh prawns &amp; smoked salmon</i>	255
<b>Premium BBQ Seafood Platter</b> <i>selection of our premium BBQ seafood including whole live Queensland mud crab (min 1kg), Western Australian scampi, Moreton Bay bugs, Queensland king prawns &amp; grilled wild barramundi</i>	220
<b>With Whole Local Lobster</b> (min 700g)	290