



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

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

Salads

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

Oysters

Freshly Shucked Sydney Rock Oysters

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



Entrees

Ocean Trout <i>cured ocean trout w pear & micro herb salad, Furikake dust & trout roe</i>	19.9
Honey Glazed Chicken <i>honey & ginger infused chicken breast strips on a three bean micro herb & orange salad</i>	17.8
Char-Grilled Haloumi & Fresh Asparagus <i>served w on the vine ripened cherry tomatoes, balsamic reduction & caramelised onion chutney</i>	17.9
Tiger Prawns <i>w garlic pepper spice & roasted tomato, fennel & coriander puree</i>	19.9
Yellow Fin Tuna Carpaccio <i>fresh tuna finely sliced served w avocado salsa & chilli lime vinaigrette</i>	18.9
Fresh Prawn Cocktail <i>w rocket, cucumber & spicy lime cocktail sauce w shaved lemon grass croustillant</i>	19.8
Salt & Pepper Calamari <i>served w lime aioli</i>	18.8
Tempura Prawns <i>golden fried w Japanese salad & ponzu glaze</i>	19.9
North Atlantic Sea Scallops <i>seared jumbo Atlantic scallops w pea puree, crispy parmesan & fried kale</i>	19.6
BBQ Octopus <i>marinated w garlic, chilli & ginger</i>	19.9
Live Black Lip Abalone (approx. 300g, when Available) <i>pan-seared w garlic & lemon butter served on a rocket & sun-dried tomato salad</i>	28.5



Seafood

Barramundi Nick 36.9
wild barramundi fillet marinated w coconut milk, lime & ginger pan roasted & topped w our famous Nick sauce

Wild Barramundi with BBQ King Prawns 42.8
topped w our special sauce

Atlantic Salmon Fillet 35.8
cauliflower & squid ink puree & salsa verde

Local Snapper Fillet 37.2
grilled w lemon thyme butter

Fresh Local Catch of the Day 34.6
golden fried w hand cut chips, garden salad & dipping sauce

John Dory with Scampi 39.8
grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc

Whole Snapper Baked or Steamed (approx. 700-800g) 39.7
fresh catch direct from the local trawlers baked w lemon olive oil or steamed w ginger & shallots on vermicelli rice noodles

Meat, Poultry, Vegetarian

Char-Grilled Chicken Breast 32.5
Filled w smoky provolone & thyme farce served w roasted yams

Veal Prime Rib 36.8
4hr slow roasted w herb, garlic & pepper crust w Paris mash & shiraz jus

Berkshire Pork Belly 34.5
12 hour slow roasted w apple puree, radicchio & grape salad & port glaze

Black Angus Eye Fillet of Beef 42.8
served w Paris mash & chorizo jus

Shiro Kin Wagyu Sirloin 52.5
full blood Shiro Kin wagyu sirloin w Grant Burge Shiraz Jus & Paris mash (marble score 9+)

Beef & Bugs 55.9
grilled Queensland bugs accompanied by eye fillet of beef w chorizo jus

Trio of Quinoa 27.9
w roasted heirloom root vegetables, wilted spinach, ash goats cheese, pine nuts & balsamic glaze



Crustaceans & Platters

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