



WELCOME TO WOLLONGONG'S PREMIER SEAFOOD RESTAURANT

*Winner of Restaurant Awards since 1986 and now in the Hall of Fame...
2009 Winner Lifestyle Food Award – Australia's Best Seafood
Restaurant*

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.*

*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>with olive oil & balsamic vinegar</i>	7.9
Garlic Bread	4.9
Herb Bread	4.9

SALADS

Caesar Salad	12.5
Greek Salad <i>with cucumber, tomato, capsicum, kalamata olives, marinated feta, anchovies & oregano</i>	11.5
Garden Salad	9.9
Lagoon Salad <i>with fresh prawns, steamed snapper, smoked salmon, avocado & asparagus</i>	22.9

OYSTERS

Freshly Shucked Sydney Rock Oysters

	Dozen	½ Dozen
Natural <i>fresh oysters served on ice</i>	19.8	13.9
Wasabi & White Horseradish <i>with soy sauce & rice wine vinegar</i>	24.5	15.5
Thai Chilli & Lime <i>with Thai chilli spices & lime</i>	24.5	15.5
Snapper <i>with fresh snapper fillet & gremolata dressing</i>	26.9	17.5
Bloody Mary <i>in a shot glass with vodka, tomato juice, Tabasco & black pepper</i>		19.5
Kilpatrick <i>with bacon and spicy tomato sauce</i>	25.9	16.5
Mornay <i>with white mornay sauce & cheese</i>	24.6	15.9



ENTREES

Salmon Terrine <i>creamy salmon pate wrapped in smoked salmon served with caviar and dill lime dressing</i>	14.9
Smoked Chicken Verde Salad <i>smoked chicken fillet sliced on a mixed leaf salad with mango lime dressing</i>	13.9
Prawns with Avocado <i>served with eschalot & lime salsa</i>	16.8
Sashimi Plate <i>a variety of the freshest fish from the markets, served with wasabi, soy, ginger & our special herb chilli paste</i>	17.8
Yellow Fin Tuna Carpaccio <i>fresh tuna finely sliced served with a julienne fennel & radish salad with chilli lime vinaigrette</i>	15.9
BBQ Baby Octopus <i>marinated with garlic, chilli and ginger</i>	16.9
Char-grilled Haloumi & Fresh Asparagus <i>with vine ripened tomatoes and balsamic reduction</i>	14.5
Vegetarian Sushi Rolls <i>selection of cucumber, carrot & yellow radish rolls with seaweed salad</i>	13.5
Half Shell Scallops <i>grilled in the shell with soy, ginger and shallots</i>	15.6
Tempura Prawns <i>lightly battered and golden fried served with chilli plum sauce</i>	16.9
Salt & Pepper Calamari <i>served with garlic aioli</i>	15.8
Prawn & Scampi Ravioli <i>homemade ravioli stuffed with fresh prawns, scampi & ricotta with wilted spinach and champagne citrus butter</i>	Entrée 19.8 Main 32.8



SEAFOOD

Barramundi Nick <i>wild barramundi fillet pan roasted w coconut milk, lime & ginger</i>	27.9
Wild Barramundi with BBQ King Prawns <i>topped with our special sauce</i>	34.5
Atlantic Salmon Fillet <i>lightly dusted with mixed spices & served with char-grilled vegetable polenta & bok choy</i>	29.9
Snapper Fillets <i>grilled with lemon thyme butter</i>	29.9
Whole Steamed Snapper <i>with ginger & shallots on a bed of rice noodles</i>	32.8
Whole Baked Snapper <i>served with seasonal vegetables and lemon olive oil</i>	32.8
Saganaki Snapper <i>cooked in a cast iron dish w garlic olive oil, spring onion, tomato, fetta & kalamata olives. Served with basmati rice</i>	26.9
John Dory with Scampi <i>grilled & topped with basil cream sauce</i>	33.8
Whole Lemon Sole <i>grilled and served with seasonal vegetables</i>	27.8
Tempura John Dory Fillets <i>with fries, garden salad and dipping sauces</i>	28.9



MEAT, POULTRY, VEGETARIAN

King Island Chicken <i>with King Island camembert & walnuts, pan-fried & served with cranberry jus</i>	26.5
Roasted Veal Medallions <i>herb crusted, served with a mushroom sauce & warm char-grilled vegetable cous cous</i>	26.9
Eye Fillet of Beef <i>with Pepper, Dianne or Mushroom sauce</i>	33.8
Beef & Bugs <i>grilled Moreton Bay Bugs glazed with herbs accompanied by a fillet steak with red wine jus</i>	44.9
Char Grilled Vegetable & Polenta Stack <i>with a duo of kalamata & green olive tapenade</i>	18.9



CRUSTACEANS

Grilled Moreton Bay Bugs <i>served with rice & a chilli, ginger or garlic cream sauce</i>	49.5
BBQ King Prawns <i>served with rice & your choice of chilli, ginger or garlic cream sauce</i>	39.5
Western Australian Scampi <i>served with rice & a light lemon basil cream sauce</i>	54.9
½ Western Australian Lobster Mornay <i>on a bed of rice</i>	35
Western Australian Lobster Mornay <i>on a bed of rice</i>	59
Live Local Lobster (when available) <i>on a bed of rice, your choice of mornay, grilled with garlic butter or steamed (served cold)</i>	Market Price
Live Queensland Mud Crab (when available) <i>served with rice & your choice of chilli, ginger or garlic cream sauce</i>	Market Price
Seafood Platter for Two (Hot and Cold) <i>half lobster mornay, Moreton Bay bugs, fresh prawns, BBQ king prawns, mixed oysters, salt & pepper calamari, smoked salmon, scallops in the shell, tempura barramundi golden fried, Blue Swimmer crab, BBQ octopus, tempura prawns.</i>	155
Seafood Platter for Three (Hot and Cold) <i>whole lobster mornay, Moreton Bay bugs, fresh prawns, BBQ king prawns, mixed oysters, salt & pepper calamari, smoked salmon, scallops in the shell, tempura barramundi golden fried, Blue Swimmer crab, BBQ octopus, tempura prawns.</i>	245