

Rick Stein

at BANNISTERS

Oysters

Oysters freshly shucked, served with eschallot vinegar.

Ewan McAsh Rock Oysters – South Coast, NSW.

Narooma Rock Oysters – South Coast, NSW.

Ralston Rock Oysters – South Coast, NSW.

\$4 Each

Entrées

Prawns on Ice with Mayonnaise.

\$26

Oysters Charentaise.

\$27

A seemingly odd combination - freshly opened oysters with some hot, spicy sausages.

The idea is that you eat an oyster, take a bite of the sausage, then a good gulp of cold white wine.

Warm Shellfish with Parsley, Chilli, Olive Oil, Garlic and Lemon Juice.

\$39 For One

Prawns, scallop, oyster, blue swimmer crab, dimond and little neck clams.

\$68 To Share

Sashimi of Salmon, Ulladulla Yellow fin Tuna and Ulladulla Mahi Mahi.

\$30

With wakame salad, pickled ginger, wasabi and sashimi dressing.

Fish and Shellfish Soup with Rouille, Parmesan and Croûtons.

\$21

Ceviche of Ulladulla Mahi Mahi with Avocado, Tomato and Coriander.

\$25

Steamed Spring Bay Mussels with Yellow Kroeung, Coconut Milk and Kaffir Lime Leaves.

\$24

"I decided I wanted a recipe for shellfish where coconut milk, chilli, fish sauce, lemongrass, lime leaves and lime juice are made into a fragrant sauce with the juices from steamed mussels."

Seared Hervey Bay Scallop, Ponzu Dressing, Kaffir Lime Leaf and Coriander.

\$28

Salmon and Oyster Tartare with Sourdough Crustinis.

\$24

Diced salmon and local oysters with eschallots, gerkins, capers, lemon juice, tabasco, chives and parsley.

Coconut Chilli Prawns with Cumin Puris.

\$28

The combination of chilli, coconut and coriander is what I would call the Holy Trinity of Indian fish cooking.

Spicy Green Mango Salad with Crispy Smoked Snowy Mountain Trout and Sweet and Sour Dressing.

\$26

Mains

Steamed Whole Snapper with Ginger and Soy Sauce, Sesame Oil, Crispy Garlic and Shallots.

\$42 Small

Steamed fish with ginger and serving it with soy sauce and spring onions in a classic Chinese treatment

\$45 Medium

That never fails to hit the spot.

\$48 Large

Battered Ulladulla Snapper with Thick Cut Chips and Tartare Sauce.

\$36

Deep fried in dripping, served with mushy peas.

Bannisters Fish Pie.

\$44

Salmon, barramundi, snapper, scallops, mushrooms and prawns in a creamy fish velouté sauce with black truffles.

Gratinated with breadcrumbs and parmesan.

Pan Fried Salt Water Barramundi Fillet with a Ragout of Spring Vegetables, Serrano Ham and Pea Shoots.

\$44

Bombay Salmon Masala Curry, Coconut Spice Paste, Tomatoes and Tamarind.

\$44

Served with rice, katchumber Salad, mango chutney and a naan bread.

Pan Fried Duck Breast, Crispy Fried Confit Leg, Spiced Orange Juice and Shallots.

\$44

Californian Summer Fish Stew with Local Mahi Mahi, Mussels, Squid and Prawns.

\$44

Served with chargrilled sourdough. A recipe from Rick's travels on 'the road to Mexico'.

Sri-Lankan Blue Swimmer Crab Curry.

\$9 per 100g

Crabs locally sourced from Lake Illawarra and served with pilau rice, naan bread and mango chutney.

Singapore Chilli King Prawns.

\$12 per 100g

Stir-fried with garlic, ginger, chilli and coriander.

Very much for those who love eating with their hands and getting gloriously messy!

Eastern Rock Lobster Thermidor.

\$28 per 100g

The classic French dish removed from the shell and coated with a white wine sauce flavoured with parmesan and a little mustard.

The 'Fruits De Mer'.

\$110

Seafood in the French style, all left in the shell and served on ice with mayonnaise and eschallot vinegar.

Sides

Cos Leaves, Chives and Chardonnay Vinaigrette.

\$7

Shoestring Fries with Rosemary Salt.

\$7

Deep Fried Cauliflower with Almonds, Sultanas and Lemon.

\$7

Roasted Chat Potatoes with Salsa Verde.

\$8

Broccolini with Capers, Chervil and Dijon Vinaigrette.

\$8

Pilau Rice.

\$4

Sample Menu November 2017 – subject to change daily

A \$10 per person service fee applies on Sundays and public holidays.

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