

OYSTERS

Natural21/37

Kilpatrick25/43

Mornay25/43

Crumbed, ginger and lime aioli, chilli jam25/43

Shooters10.00 each

SCALLOPS

Large ½ shell Tasmanian scallops3/6

Grilled and served with a Chilean salsa17/32

Baked with a creamy champagne sauce18/33

Grilled with salmon pearls and roe bisque18/33

MORETON BAY BUGS

With cocktail sauce and Chilean pepper salad(2) 25 (3) 36 (4) 42 GF

PRAWNS

Chilean style barbeque, spiced medley and artesian pebre(3) 20 (6) 35 GF

Tempura, with fresh sambal, and prawn wafer(3) 25 (6) 45 GF

Garlic and pinot blanc crème, pappardelle nest(3) 25 (6) 45 GF

Fresh off the trawler, summer salad and aioli dipper(4) 23 (6) 31 8 (40) GF

ENTRÉES

Traditional Chilean **seafood empanadas (3)**15

Pickled **mussels, cured salmon**, bbruschetta with a herb medley served with chilli praline and beetroot and fetta pesto19 GF

King fish carpaccio with herb and caper remoulade, basil oil, parmesan crisp and quinoa lavosh 28 GF

Chef's signature super tender **Crispy Calamari**, served with house aioli23

Mediterranean **octopus salad** with grilled chorizo, fresh herbs, roasted peppers and Persian fetta with smoked almond wafers26 GF

Duck and brie cigar with a pumpkin veloute, sticky plum jus and a pistachio soil27

MAIN COURSE

Grilled Barramundi fillet served scented black rice, coconut and lime gel, Japanese pea medley and teriyaki moose39 GF

Charred eye fillet with truffled mash, steamed greens, confit tomatoes, bush pepper jus and root vegetable crisps41 GF

Grilled whole Lemon Sole served with grotto potatoes, seasonal greens and a Beuree Blanc sauce38 GF

Crispy duck leg with a mushroom and leek risotto, broccoli rosettes, parmesan crisps and a vanilla almond and rocket pesto35 GF

Grilled King fish served with creamy garlic chats, wilted asparagus, preserved lemon marmalade and a pumpkin and saffron crumble38 GF

Grilled Huon salmon served with Chilean potato fritter, summer grilled vegetables, salsa roja and basil oil39 GF

Seafood Platter for Two – indulge yourself in a prime selection of hot and cold local seafood's served with chips, salad and fruits (GF available)135

WA Rock Lobster (800 gms) Mornay, Garlic & herb butter, or just grilled with your choice

of:

chips & salad or vegetables 150

Please ask our friendly wait staff for our daily vegetarian option

BREADS

Garlic and Herb Bread 8

Baked Ciabatta Roll with Chilean salsa and herb butter 8

Corn and fennel loaf with chipotle butter 8 GF

SIDES

Steamed vegetables 8 GF

Rustic chips with house aioli 8

Chilean style pea and lentil salad 8 GF

Please note Menu is subject to changes due to produce availability