

# summer lunch

## STARTERS & OYSTERS

### GARLIC BREAD <sup>12</sup>

WHIPPED PARMESAN BUTTER

### BRUSCHETTA <sup>15</sup>

ROCKET, CAPSICUM, SPANISH ONION AND FETA

### NATURAL <sup>10 (3) 19 (6) 32 (12)</sup>

LEMON AND LIME

### KILPATRICK <sup>12 (3) 23 (6) 36 (12)</sup>

BACON AND HOUSE MADE SAUCE

## LIGHT OPTIONS

### CRUMBED PRAWNS <sup>18</sup>

PAW PAW CHILLI JAM

### SEARED SCALLOPS <sup>18</sup>

TRUFFLE PEA PURÉE, PANCETTA CRISPS

### SZECHUAN DUSTED CALAMARI <sup>18</sup>

LIME AIOLI

### CRAB AND BARRAMUNDI CANNELONI <sup>18</sup>

RICH SEAFOOD BISQUE, FENNEL SALAD

### FIVE SPICE DUCK <sup>18</sup>

RHUBARB, PLUM SAUCE, CHOY SUM AND PICKLED SPANISH ONION

### NORI WRAPPED ATLANTIC SALMON <sup>18</sup>

GINGER WATERMELON, WAKAME SALAD, PASSIONFRUIT ESSENCE

### CHICKPEA PACCHERI <sup>15</sup>

MEDITERRANEAN VEGETABLES, TOMATO COULIS, SALSA VERDE

## CHEF'S SPECIALS

### HOT AND COLD SEAFOOD PLATTER <sup>70 (ONE) 140 (TWO)</sup>

NATURAL AND KILPATRICK OYSTERS, SZECHUAN DUSTED CALAMARI, BATTERED BARRAMUNDI, GARLIC BUG AND PRAWNS, SMOKED SALMON, CRUMBED PRAWNS, SCALLOP CEVICHE, CHILLED PRAWNS, CHILLED BUGS SERVED WITH CHIPS, FRESH GARDEN SALAD AND SEAFOOD SAUCES

### CHILLED SEAFOOD PLATTER <sup>45</sup>

NATURAL AND CAPTAIN MORGAN MOJITO OYSTERS, CHILLED BUGS, CHILLED PRAWNS, SMOKED SALMON, SCALLOP CEVICHE, WITH FRESH GARDEN SALAD AND SEAFOOD SAUCES

### SEAFOOD CHOWDER <sup>E - 20 M - 36</sup>

PRAWNS, BUGS, FISH AND CALAMARI IN A SEAFOOD VELOUTÉ SAUCE

## SALADS

### THAI BEEF SALAD <sup>25</sup>

CHILLI, GARLIC AND GINGER MARINATED EYE FILLET, TRADITIONAL THAI SALAD

### CHARGRILLED CHICKEN SALAD <sup>25</sup>

FENNEL, ORANGE, ROCKET, LEMON AND OLIVE OIL DRESSING

### GREEK SALAD WITH LAMB <sup>25</sup>

LAMB KOFTAS, CUCUMBER, TOMATO, OLIVES WITH TZATZIKI DRESSING

## MAINS

### CHILLI BUGS AND PRAWNS <sup>40</sup>

GARLIC CREAM, PILAF RICE, ASIAN GREENS (MILD, MEDIUM OR HOT)

### WILD CAUGHT BARRAMUNDI <sup>28</sup>

GRILLED, CRUMBED OR BATTERED WITH BEER BATTERED FRIES, GARDEN SALAD AND TARTARE

### 200G EYE FILLET <sup>35</sup>

BEER BATTERED FRIES, GARDEN SALAD, JUS  
- ADD GARLIC PRAWNS 7 OR BUGS 9

## SIDES

SAUTÉED GREENS / BEER BATTERED FRIES WITH GARLIC AIOLI GARDEN SALAD  
RATATOUILLE / PEARL COUS COUS

Please inform waitstaff of any dietary requirements