

# MENU

## BREADS

### TOASTED TURKISH BREAD <sup>12</sup>

*whipped parmesan butter*

### BRUSCHETTA <sup>14</sup>

*balsamic onion jam, fresh tomato and basil, drizzled with macadamia and chilli oil*

## OYSTERS

### NATURAL <sup>6 FOR 19 | 12 FOR 32</sup>

*lemon and lime*

### CAPTAIN MORGAN MOJITO <sup>6 FOR 23 | 12 FOR 36</sup>

*chilled with Captain Morgan, mint and lime*

### KILPATRICK <sup>6 FOR 23 | 12 FOR 36</sup>

*bacon and house made sauce*

## ENTRÉES

### FIVE SPICE DUCK <sup>19</sup>

*rhubarb, plum sauce, choy sum and pickled Spanish onion*

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

*paw paw chilli jam*

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

*truffle pea purée, pancetta crisps, wasabi dressing*

### SALT AND PEPPER CALAMARI <sup>18</sup>

*lime aioli*

### THAI CRAB AND BARRAMUNDI ROULADE <sup>19</sup>

*steamed in wombok with thai green paw paw salad and Saigon dressing*

### MEDITERRANEAN SPICED KOFTAS <sup>18</sup>

*Moroccan carrot salad, hummus, tzatziki, house made dukkah, flat bread crisps*

## VEGETARIAN

### TEMPURA VEGETABLES <sup>E - 15</sup>

*nam jim dipping sauce*

### THAI GREEN CURRY <sup>E - 15 M - 30</sup>

*oven baked pilaf, sweet potato crisps*

### MEDITERRANEAN PACCHERI <sup>E - 15 M - 30</sup>

*olives, red onion, roasted capsicum, lemon zest and olive oil dressing*

### ROASTED VEGETABLE FRITTATA <sup>E - 15 M - 30</sup>

*red onion and rocket salad, New York relish*

# MENU

## CHEF'S SPECIALS

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

*natural and kilpatrick oysters, salt and pepper calamari, spicey barbecue barramundi, garlic bug and prawns, crumbed prawns, chilled prawns, chilled bugs, smoked local seafood served with chips, garden salad and seafood sauces*

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

*natural and captain morgan mojito oysters, chilled bugs halves, chilled prawns, smoked local seafood served 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*

### CATCH OF THE DAY <sup>MARKET PRICE</sup>

*see your waiter for today's catch*

## MAINS

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

*garlic cream sauce, pilaf rice and asian greens (mild, medium or hot)*

### GRILLED BARRAMUNDI <sup>38</sup>

*warm prawn and potato salad with rocket and whipped lemon butter*

### ATLANTIC SALMON <sup>36</sup>

*sweet potato noodles, daikon, carrot and wombok with sweet soy and wasabi pea aioli*

### THREE CHEESE TORTELLINI <sup>38</sup>

*served on a seafood bisque and topped with fresh seafood sautéed in a tomato concassé, tomato and basil*

### CHICKEN INVOLTINI <sup>36</sup>

*provolone, prosciutto and sage, with creamy mash, garlic sauce and seasonal vegetables*

### SLOW COOKED BARBECUE BEEF RIBS <sup>36</sup>

*baked potato, Spanish beans and chipotle sauce*

### EYE FILLET <sup>200G - 38 | 300G - 46</sup>

*duo of potato, broccolini and your choice of sauce*

*- add garlic prawns <sup>7</sup> or bugs <sup>9</sup>*

## SIDES <sup>8</sup> (ONE) <sup>12</sup> (TWO)

*SAUTÉED GREENS / GARDEN SALAD / CHIPS WITH AIOLI / CREAMY POTATO MASH*

## SAUCES <sup>2.5</sup>

*RED WINE JUS / CREAMY GARLIC / DIANNE / PEPPER / MUSHROOM*

*Please inform waitstaff of any dietary requirements*

THE *pier*