

TO START

HERB BREAD

6

GARLIC BREAD

6

With a choice of bacon, cheese or sweet chilli & parmesan (extra \$1.00)

ANTIPASTO PLATE

18

a fine selection of seasonal antipasto served w' balsamic reduction. (Serves 2)

ENTRÉE

SOUP DE JOUR

12

see chef's daily specials

SYDNEY ROCK OYSTER

1/2 DOZ

14

served w' thousand island dressing

1 DOZ

25

KILPATRICK

1/2 DOZ

15

crispy bacon & Kilpatrick sauce

1 DOZ

28

MORNAY

1/2 DOZ

15

topped w' a cheese white wine sauce

1 DOZ

28

OYSTER STEAM (Asian Style)

16

4 fresh pacific oysters w' ginger, shallots, soy sauce & sesame oil.

SEAFOOD CREPE

14

French-style crepe, w' whiting fillet, shrimp prawns & cream cheese sauce filling

AVOCADO SEAFOOD SALAD

19

fresh king prawn, oyster & marinated octopus served on an onion basil mesculin salad mix drizzled w' chef's own dressing

GARLIC OR CHILLI GREEN KING PRAWNS

16

fresh prawns cooked w' garlic or chilli & shallots, bok choy stacked on thai rice

FRESH KING PRAWN SALAD

19

large king prawns served w' salad & chef's own island sauce

TEMPURA CALAMARI FILLET

12

light tempura batter w' garnish salad, lemon & sweet chilli sauce

GRILLED TASMANIAN SCALLOPS (5 1/2 shelled)

18

w' creamy garlic sauce

CHAR GRILLED BABY OCTOPUS

14

w' spicy napolitan sauce

SEAFOOD LAKSA

14

w' prawns, fillet squid, fillet fish, chilli, coconut milk, fried soy bean curd, bean shoots, coriander, lemongrass & shallots

MAINS

FRESH LOBSTER	\$Market
Choose your own lobster from our tank and we will have the chef cook it for you w' your choice of: Thermidor Natural Mornay Grilled w' garlic butter Sashimi	
CHICKEN MARSALA	26
thigh fillet & king prawn, wrapped in bacon w' a Dijon & marsala sauce, served w' seasonal vegetables	
THAI CHICKEN GOURMET FILO	27
chicken breast fillet, king prawn, mango, coconut wrapped in filo pastry & drizzled w' a mango sauce, served w' seasonal vegetables	
BEEF TORNADO	31
beef medallion served on a fresh vegetable stack topped w' scampi & hollandaise sauce	
CHEF'S OWN ROASTED LAMB RACK	35
stuffed w' avocado & king prawn served on fresh vegetables w' a hint of red wine demi-glaze	
EYE FILLET CARPETBAG STYLE	36
stuffed w' tassie scallops wrapped in bacon & a choice of green peppercorn sauce or champignon cream sauce, served w' seasonal vegetables	
FISHERMAN'S CHOICE	28
crumbed prawn cutlets & calamari, lightly battered fish fillets, seafood stick, fresh king prawn, natural oysters w' salad, lemon & tartare sauce	
KING PRAWN CUTLETS	26
chef's own crumbed green king prawns w' fresh salad, lemon & tartare sauce	
TERIYAKI KING PRAWN	27
fresh green king prawns stir fried w' vegetables, shallots, coriander, rice & teriyaki sauce	
SIZZLING SPICE GARLIC KING PRAWN	28
served on sizzling plate	
GRILLED NZ WHOLE LEMON SOLE	29
w' lemon butter sauce	
GRILLED FILLET OF ORANGE ROUGHY	32
w' lemon & sweet paprika butter sauce, served w' seasonal vegetables	
STEAMED WHOLE BABY SNAPPER	30
served w' light soy chilli, ginger & coriander sauce	
SINGAPORE CHILLI GARLIC MUD CRAB	\$Market
w' chef's special sauce of garlic, ginger, shallots, basil, tomatoes, sesame oil & spices	
BALCONY SIX. FOUR. FOUR. SEAFOOD PLATTER FOR 2	135
Fresh 1/2 lobster, 6 king prawns, 6 natural oysters, whole blue swimmer crab, 4 NZ mussels, 2 balmain bugs, 4 marinated baby octopus, 4 crumbed king prawn cutlets, 150g calamari, 2 crab claws, 2 pieces of battered fish fillets, 2 grilled 1/2 shell tassie scallops, lemon & tartare sauce served w' seasonal fruit salad.	