

BREAD

HERB OR GARLIC BREAD _____	4.00
PLAIN BREAD _____	2.50

SOUP

SOUP OF THE DAY _____	11.00
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Prepared with the freshest ingredients daily

COLD ENTRÉE

OYSTERS NATURAL _____	Half dozen 14.00; One dozen 26.00
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PRAWN COCKTAIL _____	19.00
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King prawns served with cocktail sauce

SEAFOOD COCKTAIL _____	19.00
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Assortment of seafood served with cocktail sauce

AVOCADO SEAFOOD _____	18.00
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Served with assortment of seafood

SMOKED SALMON _____	18.00
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Tasmanian smoked salmon garnished with onion, lettuce, capers and toast

GREEK SALAD _____	7.00
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With kalamata olives, anchovies and feta cheese

GARDEN SALAD _____	4.50
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HOT ENTRÉE

OYSTERS MORNAY _____ Half Dozen 15.00; One Dozen 28.00

In béchamel sauce topped with parmesan cheese

OYSTERS KILPATRICK _____ Half Dozen 15.00; One Dozen 28.00

Oysters topped with bacon and Worcestershire sauce

FRIED CAMEMBERT _____ 18.00

Served with cranberry sauce and toast

GARLIC PRAWNS _____ 19.00

King prawns, served in a garlic oil or cream sauce

CHILLI PRAWNS _____ 19.00

King prawns, served in a spicy chilli, wine and tomato concasse

PRAWN CUTLETS _____ 18.00

King prawns, crumbed and deep fried, served with tartare sauce

CALAMARI _____ 18.00

Calamari rings, crumbed and deep fried, served with tartare sauce

OCTOPUS ALACON _____ 18.00

Marinated baby octopus served in tomato, cream and garlic sauce

MEDITERRANTAN PRAWNS _____ 19.00

King prawns in a sauce of tomato, cream, feta cheese and Kalamata olives

COQUILLE ST. JACQUES _____ 19.00

Tasmanian scallops and prawns on béchamel sauce, topped with parmesan cheese

CHILDREN'S MEAL

CRUMBED FILLET OF CHICKEN WITH CHIPS _____ 12.00

VIENNA SCHNITZEL WITH CHIPS _____ 12.00

CRUMBED FILLET OF FISH WITH CHIPS _____ 12.00

WHOLE GRILLED FISH

Served in a lemon, butter, white wine and parsley sauce with garden salad

NEW ZEALAND LEMON SOLE	_____	26.00
SCHNAPPER	_____	26.00
BABY BARRAMUNDI	_____	26.00

GRILLED FILLETS OF FISH

Served with garden salad

BARRAMUNDI FILLETS	_____	26.00
<i>Topped with lemon, orange, white wine and cream sauce</i>		
OCEAN PERCH FILLETS	_____	26.00
<i>Topped with almond, coconut, shallots, lemon and cream sauce</i>		
ATLANTIC SALMON CUTLET	_____	27.00
<i>Topped with Dijon mustard, capers, white wine & cream</i>		

COLD SEAFOOD

COLD SEAFFOD PLATTER	_____	M/P
<i>Half fresh lobster, oysters, king prawns, mussels, blue swimmer crab, garnished with salad and cocktail sauce</i>		
WHOLE LOBSTER SALAD	_____	M/P
<i>Whole fresh lobster garnished with salad and cocktail sauce</i>		
KING PRAWN SALAD	_____	M/P
<i>Fresh king prawns served in their shells, garnished with salad and cocktail sauce</i>		

HOT SEAFOOD

HOT AND COLD PLATTER FOR TWO _____ M/P

Half fresh lobster, oysters, king prawns, mussels, Moreton Bay bug, blue swimmer crab, crumbed and deep fried prawn cutlets, barramundi pieces, calamari rings, scallops, served with cocktail and tartare sauce

SEAFOOD CREPE _____ 26.00

Crepe filled with an assortment of fresh seafood served in tomato concasse and béchamel sauce, topped with parmesan cheese

FISHERMANS BASKET _____ 26.00

Crumbed, deep fried prawn cutlets, barramundi pieces, calamari rings, scallops, pineapple fritter, served with chips and tartare sauce

SEAFOOD COMBINATION _____ 26.00

King prawns, scallops, calamari, barramundi pieces, Moreton bay bug meat, served grilled in garlic, lemon, white wine and cream sauce

FRESH LOBSTER COOKED DAILY FROM OUR TANK

Served with garden salad

LOBSTER MORNAY _____ M/P

Fresh lobster with béchamel sauce, brandy, topped with parmesan cheese

LOBSTER THERMIDOR _____ M/P

Fresh lobster, with a creamy sauce of hot English mustard, shallots and brandy

CHILLI LOBSTER _____ M/P

Fresh lobster in chilli and tomato concasse, topped with parmesan cheese

BROILED LOBSTER _____ M/P

Fresh lobster grilled with garlic, shallots, lemon, brandy and butter

LOBSTER ALACON _____ M/P

Fresh lobster with mushroom, tomato concasse, brandy topped with parmesan cheese

LOBSTER PERNOD _____ M/P

Fresh lobster in Pernod liqueur and béchamel sauce

LOBSTER NEWBURG _____ M/P

Fresh lobster in a traditional cream sauce, flavoured with brandy and egg yolk



VEGETARIAN

OMELETTE _____ 26.00

Filled with slices of avocado and camembert cheese, served with garden salad

PASTA

SPAGHETTI MARINARA _____ 25.00

Fresh spaghetti prepared with prawns, scallops, calamari, garlic, tomato, white wine, cream and parmesan cheese

BEEF

Served with seasonal vegetables

STEAK DIANE _____ 28.00

Eye fillet with garlic, brandy, Worcestershire sauce finished with cream

PEPPER STEAK _____ 28.00

Eye fillet with green peppercorn, red wine and cream sauce

FILLET MIGNON _____ 29.00

Eye fillet wrapped in bacon, cooked in red wine sauce, topped with mushrooms

BEEF NEPTUNE _____ 31.00

Eye fillet topped with prawns and scallops served in a Chartreuse and cream sauce

CARPET BAG STEAK _____ 31.00

Tail of eye fillet filled with oysters served with mushroom and red wine sauce

SURF AND TURF _____ 70.00

Eye fillet topped with garlic butter, served alongside a half lobster shell, filled with fresh lobster meat, scallops and king prawns, prepared in a creamy béchamel and parmesan sauce

POULTRY

Served with seasonal vegetables

CHICKEN ALACON _____ 27.00

Fillet of chicken breast topped with scallops and prawns served in a creamy mushroom and brandy sauce

CHICKEN SUPREME _____ 27.00

Fillet of chicken breast topped with king prawns served in a brandy, cream, paprika and oregano sauce

VEAL

Served with seasonal vegetables

VEAL PERNOD _____ 28.00

Pan-fried medallions of veal, topped with king prawns, served in pernod liqueur, shallots and cream sauce