

FISHERMEN'S PIER LUNCH MENU

ENTRÉE

Garlic Baguette

\$10

Churcuterie Board – Selection of meats, olives, and house made dip, marinated & roasted vegetables with lavosh crackers

\$28

Bowl of beer battered fries \$11

Oysters Kilpatrick ½ doz \$24 1doz \$44

Oysters Natural ½ doz \$24 1doz \$42

Oysters Mornay ½ doz \$22 1doz \$42

Oysters Assiette, selection of chefs specials ½ doz \$24 1 doz \$44

Prawn Cocktail, avocado mousse, iceberg lettuce, blistered tomatoes and house made
Cocktail sauce

\$25

Ceviche of King Fish with Witlof, ruby grapefruit and a citrus green olive oil

\$26

Smoke Trout Pate with Grilled Brioche

\$24

Goats Cheese and Caramelised onion tart with Charred fig and kale dust

\$24

Scallops, with prosciutto shards, pea puree and black pudding crumb, avocado oil

\$26

Hot Sour Mussel and Clam Pot with pickled cucumber and Asian Garnish

\$19

Local Seafood Chowder, Prawns, Scallops, Fish, Salsa Verde in a potato base soup

\$24

Tuna Tartar, Avocado Mousse, Beetroot Jelly and pickled cucumber

LUNCH MENU

Available from 12pm

Dusted Salt and Pepper Squid served with watermelon salad and sriracha mayo
\$26

Chilli Crab Burger, with Asian slaw, pickled cucumber, miso mayo, chilli caramel salsa and served with beer battered fries
\$24

Lemon Battered fish burger iceberg lettuce, tomato and pickled onion, and smoked salmon mayo
\$24

Seafood Laksa, Prawns, Mussels, Scallops, Local Fish with coconut rice and fragrant herbs
\$26

Beetroot Hummus Risotto, heirloom tomatoes & roasted beetroot
\$23

Lemon battered Barramundi with a garden salad, beer battered fries and a smoked salmon emulsion
\$27

Salmon, Sweetcorn Puree, Pickled Cucumber, Broccolini, Salsa Verde and Prawn Butter
\$42

Seared Tuna, Avocado puree, beetroot jelly, pickled daikon, cauliflower and radish
\$47

Prawn Linguini with chilli, parsley and lemon olive oil
\$27

Scotch fillet, garden salad and served with beer battered chips and a beef broth
\$30

Chicken Kiev with lobster Roulade with tomato caponata served with a pineapple chilli glaze
\$30

Seafood Platter for 1 - 3 prawns, 3 oysters, 2 bugs smoked salmon, calamari and garden salad
\$45

Seafood Platter for 2 – Served over 2 courses of Seasonal Cold & Hot Seafood s, salad and chips
\$210

Gluten Free Options Available – Please See Server