

Fishermen's pier

Entree

Oysters-

Cold-	Natural	½ Doz \$22 Doz \$40
	Bloody Mary	½ Doz \$24 Doz \$42
	Sweet Cucumber and Shallots	½ Doz \$24 Doz \$42
	Soy Miso dressing with coriander	½ Doz \$24 Doz \$42
Hot-	Kilpatrick	½ Doz \$24 Doz \$42
	Crab and parmesan crab	½ Doz \$24 Doz \$42
	Mornay	½ Doz \$24 Doz \$42
	Lemon herb butter	½ Doz \$24 Doz \$42

Garlic Baguette \$10

Scallops- White bean puree, lemon crumb with citrus dressing.(GF) (3-4 per serving)
\$17

King Fish- Sashimi style with ponzu dressing and pickled vegetables. (GF)
\$18

Seafood Chowder- Fresh seafood in a butter rich creamy soup served with crust bread.
\$24

Dusted Squid- Dusted in salt and pepper on raw Italian slaw and smokey chipotle mayo.(GF)
\$18

Croquettes- Prawn and crab croquettes with garlic aioli. (4 per serving)
\$15

Mussels- Tomato chilli passata broth served with charred sour dough.(GF)
\$16

Grazing Plate- Meats, Olives, pickled vegetables, house dips, bread. (GF)
\$21

Prawn Plate- Shredded lettuce and dipping sauce. (GF)
\$20

Prawns- Creamy chilli, garlic prawns and charred sour dough. (GF)
\$22

Arancini- Mushroom, truffle parmesan with beetroot dip.
\$19

Sides

- Beer Battered fries with garlic aioli. \$9
- Roasted Cauliflower, cranberry with almonds, herbs and goats cheese.(GF) \$10
- Duck Fat potatoes. (GF) \$10
- Seasonal greens with fried garlic. (GF) \$10

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Mains

Bouillabaisse- Seafood stew of prawns, fish, crab, scallops and mussels. (GF)
\$38

Pastas-

Ravioli- Prawn and Lobster Ravioli served with local king prawns in a house made lemon tartar and caper white wine sauce.
\$34

Linguini- Smoked salmon, cherry tomatoes, dill, lemon and cream.
\$34

Pappardelle- Marinara with prawns, fish, crab, scallops, mussels in passata sauce.
\$35

King George Whiting- served with house slaw, buttered peas and beer battered fries. (GF)
\$42

Whole Baby Barra- Flash fried on a Thai salad with tom yum glaze. (GF)
\$35

Salmon- Miso baked fillet with a flash fried Japanese salad of cabbage, mint, radish, coriander and soy dressing.
(GF)
\$35

From the land-

Scotch (300g) with Celeriac mash, mushroom ragout, taro chips, pan jus. (GF)
\$36

Tagliata- (porterhouse 250g) Sliced prime porterhouse served with a rocket parmesan salad with a balsamic glaze and a red wine Jus. (GF)
\$30

Chicken- Served as a risotto with spinach, pine nut, roast pumpkin and dill. (GF)
\$30

Fisherman's Pier seafood platter- Assortment of hot and cold seafood
Please ask one of our staff for details. (GF)
\$200

Sides

- Beer Battered fries with garlic aioli. \$9
- Roasted Cauliflower, cranberry with almonds, herbs and goats cheese. (GF) \$10
- Duck Fat potatoes. (GF) \$10
- Seasonal greens with fried garlic. (GF) \$10