

Fishermen's pier

ENTREE

Oysters

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|-------|------------------------|-----------------------|
| Cold- | Natural | ½ Doz \$23 Doz \$44 |
| | Bloody Mary | ½ Doz \$25 Doz \$46 |
| | Soy Miso dressing | ½ Doz \$25 Doz \$46 |
| Hot- | Kilpatrick | ½ Doz \$26 Doz \$47 |
| | Crab & Parmesan Cheese | ½ Doz \$26 Doz \$47 |
| | Mornay | ½ Doz \$26 Doz \$47 |

Garlic Bread \$12

Fishermen's Seafood Croquettes
House handmade croquettes served with garlic aioli.
\$17

Mussels
Tomato chilli passata served with charred sour dough. (GF)
\$20

Scallops
*Pan-seared Japanese Scallops, served on top of smoked salmon
Accompanied with dill mayo and a tangy mango salsa. (GF)*
\$19.50

King Fish
Sashimi style with ponzu dressing and pickled vegetables.
\$19.50

Dusted Squid
Dusted in salt and pepper on raw Italian slaw and smoky chipotle mayo. (GF)
\$20

Prawn Plate
Local king prawns served with cocktail sauce. (GF)
\$27.50

Seafood Chowder
Fresh seafood in a butter rich creamy soup served with crust bread.
\$27

Shared Grazing Plate (2-3 people)
Meats, Olives, pickled vegetables, house dips, lavosh. (GF)
\$35

LOCAL LIVE LOBSTERS

Cooked your choice of way from natural, garlic butter, mornay etc. All lobster comes with your choice of 2 sides. Please check with our friendly staff for daily pricing.

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MAINS

Seafood Chowder

Fresh seafood in a butter rich creamy soup served in a cob loaf.

\$38

Catch of the day

Please see specials board

\$38

Pappardelle

*Pappardelle with local prawns, scallops, mussels, fish & squid
Cooked in traditional Italian rich white wine tomato sauce.*

\$39

Lobster Ravioli

With local King prawns, Cherry tomato & Shallots, cooked in a French style lemon-butter caper & white wine sauce

\$41

Whole Baby Barramundi

Flash fried on a Thai salad with an Southern Asian style glaze. (GF)

\$45

King George Whiting

Cooked your way, served with house slaw, fresh greens and beer battered fries. (GF)

\$45

Eye Fillet Steak(250g)

*Cooked to your liking, served on Roasted Potato, with grilled Roma tomato & greens.
Topped with red wine jus (GF)*

\$48

Vegetarian Pasta Linguini

Assorted seasonal vegetable in rich tomato sauce

\$32

Fishermen's Pier Signature Seafood Platter (2-3 people)

*Cold Platter – Oysters, King Prawns, Smoked salmon, Crab,
Mixed Fruit & 3 special sauces.*

Hot Platter – Freshly Cooked ~~WA~~ LOBSTER (700G)

*Salmon Fillet, Barramundi Fillet, Scallops, King
Prawns, Squid & Mussels*

\$250

SIDES

- Beer Battered fries with garlic aioli. \$9
- Roasted whole Cauliflower, served with labneh topped with fresh mint and pomegranate. (GF) \$12
- Duck fat potatoes. (GF) \$11
- Seasonal greens (GF) \$10
- Garden Salad (GF) \$10