

Gambaro

SEAFOOD RESTAURANT

Today's Fresh Fish

Barramundi QLD grilled, panko crumbed or beer battered \$34.5

Snapper NT grilled, panko crumbed or beer battered \$34.5

Atlantic Salmon Huon, TAS grilled \$34.5

Kingfish QLD grilled \$38.5

Whole Snapper WA grilled \$39.5

All served with lemon and aioli

Tasmanian Crayfish - \$325/kg
Grilled or poached w choice of lemon / garlic butter (gf)

Live Mud Crab - \$125/kg
Your choice of:
garlic or lemon butter / Singapore chilli
ginger, soy & shallot

Small Plates

Oysters

Pacific Oysters – Great Bay – TAS

Natural – lemon, mignonette dressing,
rye bread (3) 14.5 / (6) 26.5 / (12) 49.5
Kilpatrick – bacon, Worcestershire,
Tomato sauce (df) (6) 28.0 / (12) 53.0

Fried Polenta

w mushroom, goats cheese,
tarragon (v) 24.5

Whiting Frito Misto

w fresh tomato, lemon, herbs (df) 25.5

Ocean King Prawns

w cos lettuce, avocado,
cocktail sauce (gf) 29.5

Prosciutto

w radicchio, parmesan, balsamic 26.0

Prawn and Vegetable Brodo

w sea spray, oyster mushroom, botarga (gf) 25.5

Kingfish Crudo

w salmon roe, citrus (gf)(df) 27.5

Spanner Crab & Celeriac Salad

(gf) 32.5

Calamari

w radicchio, zucchini, chilli, aioli (df) 19.0

Black Mussels

w cotechino, tomato, chilli 22.5



Mains

Spaghetti w squid, chilli, garlic 28.5

Linguine Marinara w prawns, scallops, fish, calamari, mussels, tomato, basil 36.5

Penne w zucchini, squash, mint, ricotta (v) 22.5

Sicilian BBQ Moreton Bay Bugs (gf) 59.5

Angus Rib Eye 350g Stanbroke marble score 3+ w wagyu fat roasted potatoes, red wine jus (gf)(df) 47.9

Angus Eye Fillet 250g Stanbroke marble score 3+ w wagyu fat roasted potatoes, red wine jus (gf)(df) 52.5

All Time Favourites

Michael's Special barramundi fillet, parmesan-egg cream, panko crumb fried 36.5

Seafood Hot Mix crumbed prawns, scallops, fresh fish, calamari, hand cut chips 27.5 / 40.0

Seafood Platter for 2 Moreton Bay bug, Sand crab, Mooloolaba ocean king prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams 135.0

Sides

Hand Cut Chips

w aioli (v)(gf)(df) 10.5

Braised Peppers

w oregano (v)(gf)(df) 11.5

Fennel, porcini, potato gratin (v) 9.5

Steamed Seasonal Vegetables

w extra virgin olive oil, lemon (v)(gf)(df) 9.5

Broccolini w garlic, lemon (v)(gf)(df) 10.5

Mixed Leaf Salad (v)(gf)(df) 9.5

Grilled Zucchini

w lemon, ricotta (v)(gf) 10.5

Heirloom Tomato Salad

w balsamic onions, parmesan (v)(gf) 14.0

Beetroot

w apple, hazelnut, labna (v)(gf) 13.5

Dessert

Caramelised Pear and Hazelnut Semifreddo

w poached pear and pear reduction (gf) 14.5

Poached Mandarin

w almond, yoghurt cream, mandarin sorbet 16.5

Peach and Guava Cake

w ricotta ice cream 15.0

Date pudding

w vanilla bean custard, candied walnuts,
burnt caramel gelato 14.5

Sorbetto or Gelato

w almond biscotti (2 scoops) (v) 12.0

Cheese Board

(Ask your waiter about our daily cheeses)

w muscatels, rocket salad

Choice of 2 cheeses 22.5

3 cheeses 28.5

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Yours Hosts: Michael, John, Donny & Frank Gambaro. Executive Chef: Lukas McEwan

(v) Vegetarian (gf) Gluten free (df) Dairy free Please advise your waiter of any special dietary requirements.

15% surcharge applies on Public Holidays. Our produce is delivered fresh and is subject to availability.