

Gambaro

SEAFOOD RESTAURANT

Oysters

Pacific Oysters – Smoky Bay - SA

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

Rock Oysters – Waipengo – NSW

Natural – lemon, mignonette dressing, rye bread (3) 17.0 / (6) 31.0 / (12) 54.0

Small Plates

Fried Polenta

w mushroom, goats cheese, tarragon (v) 24.5

Fish soup

w prawns, scallops and saffron rouille 24.5

Char grilled octopus

w sherry glaze, borlotti bean 25.5

Ocean King Prawns

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

Prosciutto

w pickled mushrooms, parmesan 26.0

Grilled scallops

w porchetta, apple and hazelnut (df) 28.5

Kingfish Carpaccio

w blood orange, polenta crisps (gf) 25.5

Spanner Crab and Ricotta Ravioli

w bisque and tomato 32.5

Calamari

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

Black Mussels

w tomato, chilli, fregola 22.5

Pasta

Linguine Marinara

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

Spaghetti

w Moreton bay bug, chilli, garlic, tomato 35.0

Roast vegetable lasagne

w ricotta, goats cheese, red pepper sauce (v) 22.5

Hand Cut Chips w aioli

10.5

Roast Capsicums, Green olives, Capers (v)(gf)(df)

11.5

Roast Sebago potatoes, rosemary, garlic (v)(gf)(df)

9.5

Steamed Seasonal Vegetables

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

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

9.5

Mains

Michael's Special

w barramundi fillet, parmesan-egg cream, panko crumb fried 36.5

BBQ Split prawns (gf)(df)

w Grilled shallots and salmoriglio 45.0

BBQ Moreton Bay Bugs (gf)

w fennel and tomato 59.5

Baked Stuffed Squid

w tomato 40.0

Crumbed Seafood Hot Mix

w crumbed prawns, scallops, fresh fish, calamari, hand cut chips 29.5 / 40.0

Angus Rib Eye 350 g Stanbroke marble score 3+

w wagyu fat roasted potatoes, red wine jus (gf)(df) 47.9

Angus Eye Fillet 250 g Stanbroke marble score 3+

w wagyu fat roasted potatoes, red wine jus (gf)(df) 52.5

Today's Fresh Fish

Barramundi, QLD grilled, panko crumbed or beer battered

34.5

Atlantic Salmon, Huon TAS grilled

34.5

Swordfish, QLD grilled

34.5

Kingfish, SA grilled

38.5

Goldband Snapper, NT grilled, panko crumbed or beer battered

34.5

All served with lemon and tartare sauce

Crustaceans

Tasmanian Live Crayfish -

Grilled or poached w choice of lemon / garlic butter (gf) 34/100g

QLD Live Mud Crab

Your choice of: lemon & thyme / Chilli & white wine / smoked tomato butter 110/kg

Crayfish

Thermidor or Mornay Sauce 79.5

Seafood Platter for 2

w Moreton Bay bug, sand crab, Mooloolaba prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams 135.0

Sides

Creamed Spinach (gf)(v)

12.0

Roast Pumpkin, Garlic Yogurt (gf)(v)

10.5

Heirloom Tomato Salad

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

Red Endive, Mandarin Salad

w gorgonzola and almonds (v)(gf) 14.5

(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.

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