

Gambaro

SEAFOOD RESTAURANT

Large Plates

Michael's Special <u>w</u> barramundi fillet, parmesan-egg cream, panko crumb fried	36.5
BBQ King Prawns <u>w</u> eggplant, rocket, sauce vierge (gf)(df)	45.0
BBQ Moreton Bay Bugs <u>w</u> saffron potato & artichoke, tomato, olive salad (gf)(df)	59.5
Crumbed Seafood Hot Mix <u>w</u> crumbed prawns, scallops, fresh fish, calamari, hand cut chips	29.5 / 40.0
Bouillabaisse <u>w</u> Rouille	36.5
Angus Rib Eye 350 g Stanbroke marble score 3+ <u>w</u> wagyu fat roasted potatoes, red wine jus (gf)(df)	52.5
Angus Eye Fillet 200 g Stanbroke marble score 3+ <u>w</u> wagyu fat roasted potatoes, red wine jus (gf)(df)	49.5
Linguine Marinara <u>w</u> prawns, scallops, fish, calamari, mussels, tomato, basil	36.5
Bucatini <u>w</u> prawns, chilli, garlic, roast cherry tomato	29.5
Orecchiette <u>w</u> pea, broad bean, asparagus, ricotta, mint (v)	22.5
Tasmanian Live Crayfish - Grilled or poached w choice of lemon / garlic butter (gf)	POA /100g
Crayfish Thermidor or Mornay Sauce	79.5
QLD Live Mud Crab Your choice of: lemon & thyme / Chilli & white wine / smoked tomato butter	POA
Seafood Platter for 2 <u>w</u> Moreton Bay bug, sand crab, Mooloolaba prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams	145.0

Pasta

Crustaceans

Oysters

Pacific Oysters – Coffin Bay - SA Natural – lemon, mignonette dressing	(3) 14.5 / (6) 26.5 / (12) 49.5
Kilpatrick – bacon, Worcestershire, tomato sauce (df)	(6) 28.0 / (12) 53.0
Rock Oysters – Koorinal –QLD Natural – lemon, mignonette dressing	(3) 17.0 / (6) 31.0 / (12) 54.0

Small Plates

Fried Zucchini Flower <u>w</u> goats cheese, red pepper (v)	24.5
New Season Asparagus <u>w</u> salmon tartare, labna, Bottarga	24.5
Ocean King Prawns <u>w</u> rissoni salad, tomato dressing	26.5
Prosciutto <u>w</u> fig, parmesan, balsamic	26.0
Grilled scallops <u>w</u> porchetta, apple and hazelnut (df)	29.5
Tuna Tartare <u>w</u> raspberry, beetroot	26.5
Calamari w radicchio, zucchini, chilli, aioli (df)	19.0
Spanner Crab and Ricotta Ravioli <u>w</u> bisque and tomato	26.5
Black Mussels <u>w</u> nduja, caramelised onion, broad beans	23.5

Today's Fresh Fish

All served with lemon and Aioli
Our fish arrives Daily and is Subject to change

Barramundi, QLD grilled, panko crumbed or beer battered	34.5
Atlantic Salmon, Huon TAS grilled	34.5
Red Emperor , WA grilled, panko crumbed or beer battered	38.5
John Dory, NZ grilled, panko crumbed or beer battered	38.5
Kingfish, SA grilled	38.5
Yellow Fin Tuna, QLD grilled	38.5

Sides

Hand Cut Chips <u>w</u> aioli (gf)(df)(v)	9.5
BBQ Corn, fetta, chilli, lime (v)(gf)	9.5
Steamed Seasonal Vegetables <u>w</u> extra virgin olive oil, lemon (v)(gf)(df)	9.5
Mixed Leaf Salad (v)(df)(gf)	9.5
Grilled Broccolini, anchovy, garlic (gf)(df)	9.5
Roast Pumpkin, garlic yoghurt (v)(gf)	9.5
Heirloom Tomato, ricotta, avocado (v)(gf)	12.5
Baby gem cos <u>w</u> tuna mayonnaise, grated egg (gf)	10.5

(v) Vegetarian (gf) Gluten Free (df) Dairy Free
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