

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> cherry tomato, olive, herb salad (gf)(df)	55.5
BBQ Moreton Bay Bugs <u>w</u> grilled broccolini, lemon caper butter (gf)	59.5
Grilled Scampi <u>w</u> pomegranate, avocado, vino cotto, macadamia (gf)(df)	55.5
Crumbed Seafood Hot Mix <u>w</u> crumbed prawns, scallops, fresh fish, calamari, hand cut chips	29.5 / 40.0
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
Pasta	
Linguine Marinara <u>w</u> prawns, scallops, fish, calamari, mussels, tomato, basil	36.5
Spaghetti <u>w</u> prawns, chilli, garlic, roast cherry tomato	29.5
Cassarecce <u>w</u> sweet onions, goats cheese, black olives (v)	22.5
Crustaceans	
Tasmanian Live Crayfish - Grilled or poached w choice of lemon / garlic butter (gf)	39/100g
Crayfish Thermidor or Mornay Sauce	79.5
QLD Live Mud Crab Your choice of: lemon & thyme / Chilli & white wine / smoked tomato butter	145/kg
Seafood Platter for 2 <u>w</u> Moreton Bay bug, sand crab, Mooloolaba prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams	145.0

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 – NSW

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
Salmon tartare <u>w</u> caponata, chilli oil (df)	22.5
Ocean King Prawns <u>w</u> rissoni salad, tomato dressing	28.5
Prosciutto <u>w</u> heirloom tomato, basil, buffalo mozzarella	25.5
Crudo plate Salmon, kingfish, scampi (gf)(df)	28.5
Grilled scallops <u>w</u> porchetta, apricot and hazelnut (df)	29.5
Spanner Crab and Ricotta Ravioli <u>w</u> bisque and tomato	24.5
Calamari w radicchio, zucchini, chilli, aioli (df)	19.5
Black Mussels <u>w</u> tomato, fregola	22.5

Today's Fresh Fish

All served with lemon and Aioli

Barramundi, QLD grilled, panko crumbed or beer battered	34.5
Atlantic Salmon, Huon TAS grilled	34.5
Kingfish, SA grilled	38.5
Goldband Snapper, NT grilled, panko crumbed or beer battered	38.5
Flat Head, SA panko crumbed or beer battered	38.5

All served with lemon and tartare sauce

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)	13.5
Green Bean salad <u>w</u> hazelnuts, goats cheese (v)(gf)	11.5

(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

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