



## Oysters

### Pacific Oysters – Bruny Island – TAS

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 – Shoalhaven– NSW

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

## Small Plates

### Fried Polenta

w mushrooms, goats cheese, taragon (v) 19.5

### Swordfish Tartare

w rhubarb, butter milk (gf) 22.5

### Ocean King Prawns

w rissoni salad, tomato dressing (df) 28.5

### Prosciutto

w grilled nectarine, stracciatella 22.5

### King Crab Salad

w soft herbs, pomegranite, almonds (gf)(df) 28.5

### Grilled Scallops

w porchetta, apple, hazelnuts 29.5

### Spanner Crab and Ricotta Ravioli

w bisque and tomato 24.5

### Calamari

w radicchio, zucchini, chilli, aioli (df) 19.5

### Black Mussels

w tomato, saffron, chilli 21.5

## Large Plates

### Michael's Special

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

### BBQ King Prawn

w black cauliflower, garlic butter (gf) 55.5

### BBQ Moreton Bay Bugs

w grilled broccolini, lemon caper butter (gf) 59.5

### Fish and Scallop Pie

w onion sauce, potato 36.5

### Crumbed Seafood Hot Mix

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

### Angus Rib Eye 350g Stanbroke marble score 3+

w wagyu fat roasted potatoes, red wine jus (gf)(df) 55.5

### Angus Eye Fillet 200g Stanbroke marble score 3+

w wagyu fat roasted potatoes, red wine jus (gf)(df) 49.5

## Pasta

### Linguine Marinara

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

### Spaghetti

w bugs, chilli, garlic, roast cherry tomato 32.5

### Orecchiette

w cauliflower, olives, capers, chilli (v) 22.5

## Crustaceans

### Tasmanian Live Crayfish - Grilled or Poached

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

w Moreton Bay bug, sand crab, Mooloolaba prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams 145.0

## Today's Fresh Fish

All served with lemon and aioli or tartare sauce

**Barramundi, QLD** grilled, panko crumbed or beer battered 34.5

**Atlantic Salmon, Huon TAS** grilled 34.5

**Kingfish, SA** grilled 38.5

**Whitting, QLD**, panko crumbed or beer battered 34.5

**Goldband Snapper, NT** grilled, panko crumbed or beer battered 38.5

**Swordfish, QLD** grilled 38.5

## Sides

**Hand Cut Chips** w aioli (gf)(df)(v) 9.5

**Braised Roman Beans, Tomato** (v)(gf) 9.5

**Steamed Seasonal Vegetables** w extra virgin olive oil, lemon (v)(gf)(df) 9.5

**Grilled Broccolini, anchovy, garlic** (gf)(df) 9.5

**Roast Pumpkin, garlic yoghurt** (v)(gf) 9.5

**Heirloom Tomato, balsamic onions, parmesan** (v)(gf) 12.5

**Beetroot, Apple, Horseradish, Salad** (v)(gf) 9.5

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

(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