

Gambaro

SEAFOOD RESTAURANT

OYSTERS

Pacific Oysters – Smokey 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 – Merimbula - NSW Natural – lemon, mignonette dressing (3) 17.0 (6) 31.0 (12) 54.0	

SMALL PLATES

Fried Polenta v With mushrooms, goats cheese, taragon	19.5
Bruschetta With borlotti, grilled octopus	21.5
Ocean King Prawns With barley, pumpkin, orange, bottarga	28.5
Prosciutto With buffalo mozzarella, pepperonata	27.5
Beetroot Cured Salmon With celeriac, horseradish	22.5
Grilled Scallops With porchetta, apple, hazelnuts	29.5
Spanner Crab and Ricotta Ravioli With bisque and tomato	24.5
Calamari DF With radicchio, zucchini, chilli, aioli	19.5
Black Mussels With tomato, saffron, chilli	21.5

LARGE PLATES

Michael's Special With barramundi fillet, parmesan-egg cream, panko crumb	36.5
BQ King Prawn GF With black cauliflower, garlic butter	55.5
BBQ Moreton Bay Bugs With braised fennel, tomato	59.5
Whole Baked Squid With tomato, fish, prawn	36.5
Crumbed Seafood Hot Mix Crumbed prawns, scallops, fresh fish, calamari, hand cut chips	29.5 40.0
Angus Rib Eye 350g Stanbroke Marble Score 3+ GF, DF With wagyu fat roasted potatoes, red wine jus	55.5
Angus Eye Fillet 200g Stanbroke Marble Score 3+ GF, DF With wagyu fat roasted potatoes, red wine jus	49.5

PASTA

Linguine Marinara With prawns, scallops, fish, calamari, mussels, tomato, basil	36.5
Fusilli With octopus, red wine, tomato	32.5
Vegetable Lasagne v With goats cheese, ricotta	22.5

CRUSTACEANS

Tasmanian Live Crayfish - Grilled or Poached GF Choice of lemon / garlic butter	39/100g
Crayfish Thermidor or Mornay sauce	79.5
QLD Live Mud Crab <i>Your choice of:</i> lemon & thyme / chilli & white wine / smoked tomato butter	90/kg
Seafood Platter For 2 With 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
Whiting, QLD , panko crumbed or beer battered	34.5
Goldband Snapper, NT grilled, panko crumbed or beer battered	38.5
Swordfish, QLD grilled	38.5
Cod, WA grilled, panko crumbed or beer battered	34.5

SIDES

Hand Cut Chips v, GF, DF With aioli	9.5
Braised Peppers v, GF With ricotta salata	9.5
Creamed Spinach v, GF	9.5
Cime De Rapa GF, DF With anchovy, chilli, garlic	9.5
Roast Pumpkin v, GF With garlic yoghurt	9.5
Heirloom Tomato v, GF With balsamic onions, parmesan	12.5
Red Endive v, GF With mandarine, gorgonzola, almonds	9.5
Mixed Leaf Salad v, GF, DF	9.5

V: Vegetarian | GF: Gluten Free | DF: Dairy Free

GAMBARO.COM.AU | @GAMBAROSEAFOODRESTAURANT | Your Hosts: Michael, John, Donny & Frank Gambaro. Executive Chef: Lukas McEwan

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays.

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