

Welcome to Wollongong's Premier Seafood Restaurant
Winner of Restaurant Awards since 1986 and now in the Hall of Fame...

Dear guests,

I would like to welcome you to our restaurant and assure you that the seafood you are about to enjoy is of the freshest quality, mostly caught locally, brought daily from the markets or flown in from interstate.

The success of our style of cooking depends on the very best ingredients being treated in the simplest way to enhance their natural flavours. The meals are prepared to order "a la minute", nothing is pre cooked, please allow a little time so that our qualified chefs can ensure your meal is prepared with expertise and care.

If at any time we are unable to serve you an item which appears on the menu, it is only because it wasn't available fresh on the day. For instance, at certain times of the year, newly moulted crabs or lobsters are best left alone... their meat being less developed and watery.

We hope you enjoy our food and hospitality.

Thank you for dining with us.

Your Host
Andrew Harrison

Breads

Wood fired Sourdough with olive oil & balsamic vinegar	6.9
Garlic Bread	4.9
Herb Bread	4.9

Salads

Caesar Salad	10.5
Greek Salad with cucumber, tomato, capsicum, kalamata olives, marinated feta, anchovies & oregano	11.5
Garden Salad	9.9

Oysters All our oysters are Sydney Rock Oysters	Dozen ½ Dozen
Natural fresh oysters served on ice	19.8 13.9
Wasabi & White Horseradish with soy sauce & rice wine vinegar	24.5 15.5
Thai Chilli & Lime with Thai chilli spices & lime	24.5 15.5
Kilpatrick with bacon and spicy tomato sauce	25.9 16.5
Mornay with white mornay sauce & cheese	24.6 15.9

Entrees

Salmon Terrine creamy salmon pate wrapped in smoked salmon served with caviar and dill lime dressing	14.9
Chicken Verde Salad char-grilled chicken fillet pieces on a mixed green leaf salad with mango lime dressing	12.5
Prawns with Avocado served with Eschalot & Lime Salsa	15.8
Yellow Fin Tuna Carpaccio steak of tuna finely sliced served with avocado and chilli lime vinaigrette	14.9
BBQ Baby Octopus marinated with garlic, chilli and ginger	16.9
Char-grilled Haloumi & Fresh Asparagus with vine ripened tomatoes and balsamic reduction	14.5
Half Shell Scallops freshly opened and grilled in the shell with soy, ginger and shallots	15.6
Tempura Prawns lightly battered and golden fried served with chilli plum sauce	16.9
Salt and Pepper Calamari served with garlic aioli	15.8

Seafood

Barramundi Nick pan roasted w coconut milk, lime & ginger	27.9
Wild Barramundi with BBQ King Prawns topped with our special sauce	34.5
Cajun Salmon fillet of Atlantic salmon coated in Cajun spices, served with a cucumber raita	27.9
Snapper Fillets grilled with lemon thyme butter	29.9
Saganaki Snapper cooked in a cast iron dish w garlic olive oil, spring onion, tomato, fetta & Kalamata olives. Served with Basmati Rice	26.9
John Dory with Scampi grilled & topped with basil cream sauce	33.8
Whole Lemon Sole grilled and served with seasonal vegetables	27.8
Tempura John Dory Fillets with fries, Garden salad and dipping sauces	28.9

Meat, Poultry, vegetarian

King Island Chicken with King Island camembert & walnuts, pan-fried & served with cranberry jus	26.5
Veal Escalopes served with a mushroom cream sauce	26.9
Eye Fillet of Beef with Pepper, Dianne or Mushroom sauce	33.8
Beef and Bugs grilled Moreton Bay Bugs w herbs accompanied by a fillet steak & served with red wine jus	44.9
Char Grilled Vegetable Stack with spinach & ricotta, topped with a herb salad and drizzled with a light red capsicum pesto	18.9

Crustaceans

Grilled Moreton Bay Bugs served with rice & a chilli, ginger or garlic cream sauce	49.5
BBQ King Prawns served with rice & your choice of chilli, ginger or garlic cream sauce	39.5
Western Australian Scampi served with rice & a light lemon basil cream sauce	54.9
Live Local Lobster (when available) on a bed of rice, your choice of mornay, grilled with garlic butter or steamed (served cold)	Market Price
Live Queensland Mud Crab (when available) served with rice & your choice of chilli, ginger or garlic cream sauce	Market Price
Seafood Platter for Two (Hot and Cold) Half lobster mornay, Moreton Bay Bugs, fresh prawns, BBQ king prawns, mixed oysters, salt & pepper calamari, smoked salmon, scallops in the shell, tempura barramundi golden fried, Blue Swimmer crab, BBQ octopus, tempura prawns.	155
Seafood Platter for Three (Hot and Cold) Whole lobster mornay, Moreton Bay Bugs, fresh prawns, BBQ king prawns, mixed oysters, salt & pepper calamari, smoked salmon, scallops in the shell, tempura barramundi golden fried, Blue Swimmer crab, BBQ octopus, tempura prawns.	240