

# MENU

RST  
SEAFOOD  
RESTAURANT

## STARTERS

Seafood chowder	8/15
Freshly shucked oysters	4.50ea
Oysters Kilpatrick Or Mornay	4.50ea
Bloody Mary Oyster Shooter	7ea
Arctic King Crab bruschetta	14ea
Lobster Slyder	15ea
Whitebait Fritters topped with lemon butter sauce	6ea
Tiger prawn cocktail on a plate	24
Crispy Soft Shell Crab w. avocado salsa	15ea
Fish Croquettes with Coleslaw and chilli mayo	12
Half shell scallops with a champagne cream sauce	21
Pan Seared Scallops wrapped in prosciutto	21
Caesars Lemon prawns	24
Chilli king prawns	24
Classic creamy garlic king prawns	24
Crispy moreton bay bug tails in honey and sesame seeds	20
Moreton Bay Bug tail & King Prawn Wellington	20
Calamari fritti	18
Steamed chilli & lemongrass mussels	16
Spicy king prawn spring rolls	21

## MAINS

Grilled Sea scallops served with braised fennel, onion & chopped tomato	39
Seafood linguine in garlic, parsley and olive oil	35
Pan fried potato gnocchi with bay lobster tails in champagne chive sauce	42
Moreton Bay Bugs with chilli OR lemon butter	70
Fish fresh filleted from market please refer to the blackboard	MP

## WAYS WE CAN PREPARE YOUR FISH:

(Please check with your waiter for the best cooking  
method for your fish)

Simply grilled

Pan Fried

Lightly Battered

Eggwashed

Panko Crumbed

With a Peanut, Parmesan Crust with a chilli, spring  
onion & garlic sauce on the side.

## SIDES

Garden salad	10
Roquette Pear & Parmesan Salad	10
Tomato & Onion Salad	10
Coleslaw	10
Green Beans with Fetta & Slivered Almonds	10
Fries OR Chunky Chips	10

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**DESSERTS**

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Flourless Orange Cake with Vanilla bean ice-cream	15	Affogato ice cream, espresso coffee & Frangelico	16
Berry pannacotta with an Almond crumble	15		
Sticky date pudding served with butterscotch sauce & Vanilla Bean Ice Cream	15	Ice Cream <b>Choice of:</b> Vanilla Bean Chocolate Strawberry Jam Salted Caramel Swirl Hazelnut Praline Lemon sorbet	5
Chocolate & Raspberry Fondant with vanilla bean ice-cream	15		
Vanilla bean ice-cream with chocolate liqueur on the side	17		

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**CHEESE**

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Cashel Blue (Ireland)	12	Woombye Truffle Triple Cream Brie (Woombye, Qld)	12	Jacks Cheddar (UK)	10
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**HOST YOUR  
NEXT FUNCTION  
WITH US!**



Are you looking for somewhere special to host your next big event? Whatever your needs are, large or small, we're happy to help!

Looking for somewhere private to dine? Our private dining room is a perfect choice, seating 15 - 30 people. Or for something a little more casual, our Oyster Bar can accomodate 20 - 40 guests. For those looking to hold a big bash our restaurant floor can be booked to seat 60.

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**To make sure your next event is a success, call us on (03) 9489 1974, or make your booking online today!**