

# MENU

RST  
SEAFOOD  
RESTAURANT

## STARTERS

Seafood chowder, cup or bowl	10/17
Freshly shucked oysters	5ea
Oysters Kilpatrick Or Mornay	5ea
Bloody Mary Oyster Shooter	7ea
Arctic King Crab bruschetta GF option, in lettuce leaf	14ea
Lobster Slider	15ea
Whitebait Fritters topped with lemon butter sauce	7ea
Tiger prawn cocktail GF on a plate	24
Crispy Soft Shell Crab w. avocado salsa	15ea
Fish Croquettes (2) with Coleslaw and chilli mayo	14
Half shell scallops (3) with a champagne cream sauce	21
Pan Seared Scallops (3) GF wrapped in prosciutto	21
Caesars Lemon prawns (3) GF option, no bread	24
Chilli king prawns (3) GF option	24
Classic creamy garlic king prawns (3) GF, DF option	24
Crispy moreton bay bug tails (2) in honey and sesame seeds	18
Moreton Bay Bug tail & King Prawn Wellington (2)	20
Calamari fritti	18
Steamed chilli & lemongrass mussels	18
Spicy king prawn spring rolls (3)	24

## MAINS

Grilled Sea scallops served with braised fennel, onion & chopped tomato	39
Seafood linguine in garlic, parsley and olive oil	38
Pan fried potato gnocchi with bay lobster tails in champagne chive sauce	44
Moreton Bay Bugs with chilli OR lemon butter	75
Fish fresh filleted from market please refer to the blackboard	MP
Crayfish please note this selection when you book	MP
Eye fillet approx. 300g	45
Veal Schnitzel	35
Chicken Schnitzel	30

## 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.

## DESSERTS

Chocolate Mousse <b>GF, DF</b>	15
Dessert Special	15
Sticky date pudding served with butterscotch sauce & vanilla bean Ice-cream	15
Chocolate & Raspberry Fondant with vanilla bean ice-cream	15
Raspberry Crème Brûlée with homemade raspberry sorbet	16
Affogato ice-cream, espresso coffee & Frangelico	18
Ice-Cream by the scoop <b>Choice of:</b> Vanilla bean Chocolate Strawberry jam Lemon sorbet	6

## SIDES

Garden salad	13
Roquette Pear & Parmesan Salad	13
Tomato & Onion Salad	13
Coleslaw	13
Green Beans with Fetta & Slivered Almonds	13
Fries	10

## CHEESE

Cashel Blue (Ireland)	12
Woombye Truffle Triple Cream Brie (Woombye, Qld)	12
Jacks Cheddar (UK)	12

(Please note, all cheeses are subject to availability)

## 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 accommodate 20 - 40 guests. For those looking to hold a big bash our restaurant floor can be booked to seat 60.

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