

## Breads

Roasted garlic baguette	pp	2
House semi dried tomato bruschetta	pp	3
Roasted baguette w/ selection of dips		12

## Oysters & Scallops

*Freshly shucked Tasmanian Oysters or East Coast Queensland Scallops, served in the half shell*

Natural	w/ fresh lemon	½ dozen	18
Flamed	wakami seaweed, coconut aioli	½ dozen	19
Grilled	bacon & tamarind sauce	½ dozen	19
Battered	wasabi & miso aioli	½ dozen	19

## Small Plates

<b>Chowder</b> - gulf endeavour prawn, reef fish & leek w/ char grilled bread	8
<b>Thai Spiced Calamari</b> - w/ bean sprout salad	10
<b>Spring Rolls</b> - gulf banana prawn & wakami seaweed w/ sweet ponzu sauce	12
<b>Grilled Scallops</b> - apple pork belly w/ red cabbage	12
<b>Bug &amp; Avocado Timbal</b> - w/ crusty herb bread	12
<b>Tempura Endeavour Prawns</b> - w/ chilli plum glaze	10
<b>Banana Prawns</b> - w/ iceberg, crustacean sauce	11
<b>Local Reef Fish &amp; Sweet Potato Cake</b> - w/ local mango vinaigrette, asian sprouts	10
<b>Salt &amp; Lemon Pepper Calamari</b> - w/ fresh garden salad	10
<b>Chicken Spring Rolls</b> - w/ chilli plum dipping sauce	10

## Sides

Beer battered chips w/ garlic aioli	5
Splash house salad	4
Papaya, bean sprout salad w/ pickled ginger dressing	6
House wedges	5
Steamed seasonal vegetables	8
Green beans w/ parmesan	8

*One bill per table appreciated  
We do not surcharge public holidays or credit cards*

## Fish (All Fish Local and Wild Caught)

### Traditional Fish & Chips

*lightly battered w/ chips, fresh lemon & tartare sauce*

Local Reef Fish	14
Coral Sea Mahi Mahi	22
East Coast Coral Trout	34

### Fish w/ Tropical Risotto

*pan seared w/ spanish onion, spinach, local mango & lychee risotto*

Coral Sea Mahi Mahi	28
East Coast Coral Trout	39

### Fish w/ Olive Tepanade

*pan seared w/ macadamia nut pesto kipfler potatoes, roasted cherry tomatoes & olive tepanade*

Coral Sea Mahi Mahi	28
East Coast Coral Trout	39

### Char Grilled Pacific Ocean

#### Tuna

*olive tepanade or tropical risotto style*

30

## Prawns, Bugs Scallops & Mud Crab

### Garlic Chilli Ginger Gulf Banana Prawns

*w/ wombok cabbage, jasmine rice*

28

### Roasted Gulf Bugs in Garlic Butter

*w/ kipfler potatoes, shallots, fresh herb & aioli salad*

35

### Warm East Coast Scallop Salad

*w/ cherry tomatoes, spinach, avocado puree & mango dressing*

28

### Local Caught Mud Crab (Half / Full)

*see chefs specials for todays accompaniments*

Market

## Seafood Combinations

### Seafood Linguine

*gulf prawns & bugs, east coast scallops*

*fresh local tomato, herbs, chilli, white wine, roasted garlic butter*

32

### Seafood Plate

*gulf prawns & bugs, east coast scallops & freshly shucked tasmanian oysters*

*- battered w/ house salad, chips, lemon & tartare sauce*

45

*- chilled w/ house salad, seasonal fruits, crustacean sauce*

45



**QUEENSLAND CATCH**  
Locally wild-caught seafood