



## BREADS

<b>Garlic bread</b>	pp	3
<b>Tomato Bruschetta</b> basil pesto, tomato, onion & fresh herbs	pp	7
<b>Beef Bruschetta</b> sweet ponzu sauce, shaved onion & shallots	pp	13
<b>Oven Baked Loaf</b> trio of today's dips		15

## OYSTER BAR

<b>Natural</b> fresh lemon & cocktail sauce	½ doz	21
<b>Battered</b> chilli mayo	½ doz	23
<b>Grilled</b> bacon & tamarind sauce	½ doz	23
<b>Flamed</b> ponzu, aioli, wakame seaweed	½ doz	23
<b>Mornay</b> baked w béchamel sauce & cheese	½ doz	23

## STARTERS & SHARE PLATES

<b>Chowder</b> potato & leek, fish & prawns, crusty bread	15
<b>Dry Spiced Calamari</b> chilli mayo	14
<b>Battered Tiger Prawns</b> chilli plum glaze	15
<b>Duck Spring Rolls</b> julienne vegetables & dipping sauce	15
<b>Prawn Spring Rolls</b> wakami seaweed & sweet ponzu	18
<b>Grilled Gulf Prawns</b> basil macadamia pesto	16
<b>Battered Bug Tails</b> grilled lemon & sriracha sauce	24
<b>Grilled Scallops</b> semi dried tomato butter & chilli crumbs	23
<b>Antipasto Plate</b> prosciutto, olives, fetta, roast caps, semi dried tomatoes, pesto & bread	22

A vertical nautical chart on the left side of the page, showing depth contours and the name 'Ribbon Reef No 9'. The chart includes depth markings such as 100, 390, 370, 280, 260, 200, 180, 160, 140, 120, 100, 80, 60, 40, 20, 0, and -20. The reef's name is written vertically along its length.

## SALADS

### ***Cajun Salted Squid***

rocket, pear, walnut, parmesan & balsamic glaze

19

### ***Slow Roast Duck***

green beans, mesculin, fetta, roast beetroot, craisins, pine nuts, mustard vinaigrette

21

### ***Portugese Chicken***

baby spinach, goats cheese, prosciutto, pepitas, caramelized onion & blueberry dressing

20

### ***Fennel Seed Crusted Tuna***

mesculin, shaved red onion, port soaked figs, fried goats cheese balls

21

## FISH FILLETS

*at Splash we specialise in fish & take pride in serving  
only wild caught local catch*

### ***Fish & Chips***

served with crunchy chips, greek salad, fresh lemon & tartare sauce

#### ***Battered King Threadfin***

26

#### ***Grilled Mahi Mahi***

32

#### ***Grilled Barramundi***

34

### ***Cajun King Threadfin***

warm kipfler potato, capsicum, red onion & avocado salad,  
orange butter sauce & coconut aioli

29

### ***Macadamia Nut Crusted Mahi Mahi***

sweet potato mash, bok choy & sweet roasted capsicum sauce

35

### ***Lemon Butter Barramundi***

parmesan green beans, herb oil, roast kipfler potatoes & lemon butter

36

### ***Coral Sea Tuna***

lemon myrtle cous cous, green olive & artichoke salsa, asparagus spears

33

## NON-SEAFOOD

### ***Premium Eye Fillet***

creamy chive mash, grilled asparagus spears, red wine jus

38

add grilled prawns & creamy garlic sauce

12

### ***Chicken Breast***

semi dried tomato, basil & brie stuffing, beans, kumera mash & honey mustard cream

32

### ***Mushroom Risotto***

buttered spinach, nashi pear jam & thyme mascarpone

26



## CALAMARI, PRAWNS & BUGS

<b>Lemon Pepper Calamari</b> lightly fried in rice flour w greek salad	27
<b>Prawn Nasi Goreng</b> wok tossed rice, asian greens, bacon, chilli & fried egg	34
<b>Coconut Crumbed Prawns</b> coriander, lime, chilli & macadamia nut salad	34
<b>Thai Prawn Red Curry</b> tomato, pineapple, casavar crackers & kaffir lime & lemongrass rice	34
<b>Roasted Gulf Garlic Bugs</b> warm herb, shallot, aioli & kipfler potato salad	46

## SEAFOOD COMBINATIONS

<b>Scallop &amp; Prawn Risotto</b> sauteed leeks, cherry tomatoes, thyme mascapone & rocket	34
<b>Deep Sea Laksa</b> prawns, fish & scallops in mild spiced coconut broth w egg noodles & bok choy	36
<b>Seafood Linguini</b> prawns & bugs w cherry tomatoes, fresh herbs, chilli, white wine & garlic butter sauce	38
<b>Fried Fishermans Catch</b> lightly battered fish & prawns, lemon pepper calamari, beer battered chips & greek salad	42
<b>Grilled Mediterranean Medley</b> pesto grilled prawns, garlic butter bugs, grilled scallops with semi dried tomato butter served with garlic bread, greek salad & lemon wedges	58

## SIDE DISHES

<i>beer battered chips &amp; chilli mayo</i>	6
<i>greek salad</i>	6
<i>mushrooms with pesto, panko &amp; fetta</i>	9
<i>steamed jasmine rice</i>	4
<i>green beans w parmesan</i>	8
<i>grilled asparagus w chilli crumbs</i>	9



## DESSERT MENU

### *Dessert Special*

please ask your waitperson for details on todays special creation

14

### *Pavlova*

kiwi coulis, fresh fruit & whipped cream GF

14

### *Espresso & Kahlua Panna Cotta*

roasted nut crumble GF

15

### *Sticky Fig & Macadamia Nut Pudding*

lime butterscotch sauce & vanilla ice cream

15

### *Chocolate & Walnut Brownie*

raspberry sauce & vanilla ice cream

15

### *Sorbet Duo*

lychee & kaffir lime flavours, candied lime GF DF

14

### *Australian Cheese Plate*

vintage cheddar, blue vein tasmanian brie, nashi pear jam,  
fresh & dried fruits, assorted roasted nuts & crackers

21

## AFTER MEAL BEVERAGES

### *Coffee*

also available in freshly ground decaf

Espresso	3.9
Long Black	3.9
Macchiato	3.9
Flat White	4.2
Cappuccino	4.2
Café Latte	4.2
Hot Chocolate	5.2
Hot Mocha	5.2
Liqueur Coffees	9.9

### *Teas*

#### **Luxury Silk Tea Pouches**

English Breakfast	4.0
Supreme Earl Grey	4.0
Chamomile Blossom	4.0
Spring Green	4.0
Peppermint	4.0
Malabar Chai	4.0

### *Dessert Wine*

Frogmore Creek "Iced Riesling"

125ml glass	13.0
375ml bottle	39.0

### *Liqueurs*

Baileys	7.9
Frangelico	7.9
Galliano	7.9
Midori	7.9
Malibu	7.9
Grappa	7.9
Kahlua	7.9
Sambucca White	7.9
Tia Maria	7.9
Cointreau	7.9
Opal Nera	8.5
Drambuie	8.5
Dom Benedictine	8.9

### *Ports & Cognacs*

De Bortoli Port	4.0
Galway Pipe Port	6.5
Hennessy Cognac	9.9