

## BREADS

<b>Garlic &amp; herb bread</b>	pp	3
<b>Bruschetta</b> basil pesto, tomato, onion	pp	7
<b>Baked Baguette Loaf</b> w trio of dips		15

## OYSTER BAR

<b>Natural</b> fresh lemon & nam jim	½ doz	22
<b>Flamed</b> ponzu, coconut aioli, wakame	½ doz	24
<b>Crumbed</b> wasabi pea panko	½ doz	24
<b>Tamarind</b> bacon, spiced tamarind sauce	½ doz	24
<b>Baked</b> semi dried tomato butter, dill pangrattato	½ doz	24

## STARTERS & SHARE PLATES

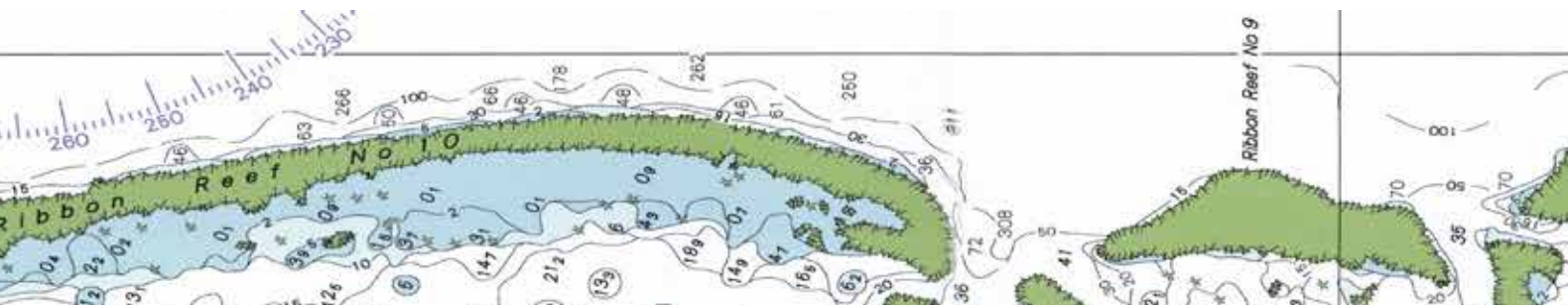
<b>Chowder</b> potato, leek, fish & prawns, crusty bread	16
<b>Chilli Salted Calamari</b> mango aioli	15
<b>Battered Prawns</b> bush honey & toasted sesame	16
<b>Arrancini Balls</b> mushroom & mozzarella, truffle mayo	15
<b>Prawn Spring Rolls</b> ponzu dipping sauce	18
<b>Seared Scallops</b> green apple & bacon crumb	22
<b>Chicken Wonton Cups</b> asian salad	15

## SALADS

<b>Salt &amp; Szechuan Pepper Calamari</b> rocket, red onion, cucumber, mint & nam jim dressing	20
<b>Dukkah Chicken</b> baby spinach, caramelized onions, goat's cheese, candied pistachios & mustard dressing	21
<b>Tuna Tataki</b> sesame, rocket, red onion, radish, cucumber, carrot, wasabi dressing	22

## NON-SEAFOOD MAINS

<b>Mushroom Risotto</b> buttered spinach, confit garlic mascarpone, caramelised onions & pear jam	28
<b>Premium Eye Fillet</b> creamy chive, parsnip & potato mash, baby carrots & porcini butter	39



# FISH FILLETS

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

## ***Cajun King Threadfin***

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

29

## ***Macadamia & Lemon Myrtle Crusted Mahi Mahi***

sweet potato wedges, seasonal green veg & tomato beurre blanc

38

## ***Butter Barramundi***

dill, anchovy & caper butter, rosemary roast potatoes & green beans

36

## ***Tuna Steak***

blistered cherry tomatoes, olive tapenade

34

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

served with crunchy beer battered chips, lemon, tartare & greek salad

### ***At Splash we recommend:***

***King Threadfin Battered***

26

***Barramundi Grilled***

33

***Mahi Mahi Grilled***

35

# SEAFOOD MAINS

## ***Ponzu Calamari***

rocket, green apple, parmesan & mango aioli

29

## ***Prawn Nasi Goreng***

fried rice, asian greens, bacon, chilli & fried egg

35

## ***Scallop & Prawn Risotto***

sweet pea, lemon, tarragon cream & bacon crumb

35

## ***Golden Fishermans Catch***

lightly battered fish & prawns, chilli salt calamari, beer battered chips & greek salad

43

## ***Roasted Gulf Bugs***

semi dried tomato butter, mesculin, baby caper & potato stack

48

## ***Coconut Crumbed Prawns***

coriander, lime, chilli & macadamia nut salad

35

## ***Seafood Linguini***

bugs, scallops, prawns, onion, tomato & chilli, dill pangrattato

39

## ***Mediterranean Medley***

pesto grilled prawns, tomato buttered bugs & scallops, garlic bread & greek salad

59

# SIDE DISHES

*beer battered chips w truffle mayo*

6

*greek salad*

6

*steamed jasmine rice*

4

*battered baby carrots*

9

*creamy chive potato & parsnip mash*

6

*green beans w parmesan*

8

