

## Oysters

Natural

*Served with mignonette (red wine vinegar and eschalots)*

\$5 each, \$28 half dozen, \$56 dozen

Kilpatrick or Mornay

\$5.50 each, \$32 half dozen, \$59 dozen

## Breads

Garlic bread \$8

*Toasted soft roll with garlic and parsley butter.*

Crab Bread \$16

*Blue Swimmer Crab meat with mayonnaise, chilli, red onion, parsley and lemon on toasted sourdough.*

Louisiana Corn Bread \$10

*Authentic corn bread made with polenta, cheese, honey and chilli.*

## Entrees & Small Plates

Scallops with lemon garlic butter \$22.50

Buttery chilli prawns with paprika, chilli and garlic \$16

Grilled Greek style octopus marinated with oregano, garlic and olive oil \$19

Salt and pepper squid with aioli \$15

## Seafood Platters

### **Waters Edge Seafood Platter for Two \$109**

*1/2 mornay lobster, 3-4 large prawns, 1/2 Morton Bay bug, 2 natural oysters, 2 kilpatrick oysters, 2 green-lipped mussels, baked barramundi fillet, salt and pepper squid and chips.*

**(\$139 with whole mornay lobster)**

### **Large Seafood Platter for Two \$175**

*1/2 mornay lobster, grilled Greek style octopus, 6-8 large prawns, 1 Morton Bay bug, 5 natural oysters, 5 kilpatrick oysters, 2 green-lipped mussels, 2 grilled scallops, baked barramundi fillet, salt and pepper squid and chips.*

**(\$195 with whole mornay lobster)**

## Deep Fried Seafood

Crumbed calamari with chips and salad \$23

Battered fish fillets with chips and salad \$25

Seafood Basket \$26

*Crumbed prawns, crumbed calamari and battered fish with chips*

## Sides

Garden salad \$10 Chips \$10 Steamed rice \$5

*10% surcharge on Sundays and public holidays*

*Our kitchen contains dairy, gluten, nuts, sesame, shellfish and other allergens. Please advise our staff of any dietary requirements.*

## Fish

### Baked Whole Fish MP

*Whole fish baked with tomato, lemon, onion and herbs served with creamy lemon caper butter sauce, chips and salad.*

Baked fish fillets with creamy lemon caper butter sauce, chips and salad

*Salmon \$30*

*John Dory \$29*

*Barramundi \$29*

Sri Lankan Fish Curry \$30

*Barramundi served with a house made fragrant curry, mint yoghurt and rice.*

Crispy Whole Snapper \$40

*Deep fried whole snapper, served with crispy noodles and Thai style salad.*

## Crustaceans

Lobster Mornay Half \$42 Whole \$80

*Lobster with house made mornay sauce served with chips.*

Large King Prawns with cocktail sauce and lemon 300g \$35.50

Morton Bay Bugs with cocktail sauce and lemon 400g \$60

Grilled Scampi with garlic, lemon and parsley butter 250g \$65

Black Mussels \$28

*Fresh black mussels with a tomato, white wine and chilli broth served over linguini with toasted sourdough.*

## Pasta

Seafood Marinara Linguini \$36

*Scallops, mussels, prawns and octopus served with house made basil pesto, sundried tomatoes, olives and chilli.*

Vegetarian Pasta \$27

*Linguine with house made pesto, sundried tomatoes, olives and chilli.*

Linguini Boscaiola with bacon, shallots, mushrooms and cream \$25

## Steak

Rump Steak served with chips, salad and red wine jus

200g \$27 400g \$45

Reef & Beef rump steak served with prawns, bearnaise sauce, chips and salad

200g \$34 400g \$52

## Salad

Summer salad with seasonal fruit, feta, avocado and lemon vinaigrette \$28

Crumbed prawn and calamari salad with aioli dressing \$26

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