

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 \$15

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

Smoked salmon tostadas with avocado, chipotle aioli and fried leek \$14 each

Scallop gratin with Café de Paris butter \$22

Buttery chilli prawns with paprika, chilli and garlic \$15

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

Salt and pepper squid with aioli \$15

Mains

Seafood Risotto \$32

Scallops, mussels, prawns and octopus served with a creamy tomato risotto topped with goat cheese

Linguini Boscaiola with bacon, shallots, mushroom and cream \$23

Linguini with crab meat in a creamy sauce with chilli, cherry tomatoes and fresh herbs \$28

250g Rump Steak served with chips and salad \$33

choice of red wine jus or chimichurri sauce

Deep Fried Seafood

Crumbed calamari with chips and salad \$23

Battered fish fillets with chips and salad \$24

Seafood Basket \$26

Crumbed prawns, crumbed calamari and battered fish with chips

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 mild curry, minted yoghurt and rice

Crustaceans

Lobster Mornay

Half \$42 Whole \$80

Lobster Gratin with Café de Paris Butter

Half \$42 Whole \$80

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

Morton Bay Bugs with cocktail sauce and lemon 400g \$56

Grilled Scampi with garlic, lemon and parsley butter 250g \$60

Black mussels with a tomato, white wine and chilli broth served over pasta with toasted sourdough
\$28

Platters

Waters Edge Seafood Platter for Two \$99

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.

(\$129 with whole mornay lobster)

Large Seafood Platter for Two \$165

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.

(\$190 with whole mornay lobster)

Salad

Burrata with grilled seasonal fruits, mesclun lettuce and hazelnut maple dressing \$30

Crumbed prawn and calamari salad with aioli dressing \$26

Sides

Garden salad \$10 Chips \$9 Steamed rice \$5