SEAFOOD NIGHT

EVERY FRIDAY NIGHT

\$30

\$90

CALAMARI FRITTI

with Pea Tendrils & Parmesan Pangrattato

Entree \$10 Main \$16

GARLIC PRAWNS

with Napoletana sauce, Extra Virgin Olive Oil, Garlic, Parsley & Chilli

Entree \$12 Main \$18

GRILLED OCTOPUS & ROAST POTATOES \$12

with Cherry Tomatoes, Green Olives & Balsamic Reduction (GF)

TUNA CARPACCIO \$20

Fresh Sashimi Tuna with Extra Virgin Olive Oil & soy sauce with bread

PLATTERS

ENTREE PLATTER FOR 2

Prawn & Mussel Hotpot, Calamari Fritti & Grilled Octopus served with bread & lemon wedges

SEAFOOD PLATTER FOR 2

Smoked salmon
Queensland tiger prawns
Natural Oysters
Kilpatrick Oysters
Grilled fish
BBQ king prawns
Calamari fritti
Beer battered flathead
Garlic prawn,
Mussel & Lobster tail hotpot
Grilled octopus
Chips & salad
Choice of sauce & lemon wedges

MAINS

PRAWN & ZUCCHINI RISOTTO

with Chilli, Garlic Tomato & hint of Cream (GF)

RISOTTO MARE MONTE \$15

\$15

\$20

Arborio Rice cooked Paella style with Saffron, Chorizo, Chicken, Mussels & Peas

GRILLED SALMON FILLET

Grilled Salmon served with quinoa, green pea's, lemon and fetta (GF)

GRILLED

BARRAMUNDI \$20
Grilled Barramundi served with a

creamy Americano sauce & mash potato (GF)

SEAFOOD TRIO \$30

Octopus, Barramundi fillet & King prawns

LINGUINE GAMBERI \$15

Fresh Prawns, Bacon, Extra Virgin Olive Oil, Garlic & Chilli finished with Parsley

SPAGHETTI AI FRUTTI \$15 DI MARE

with Mussels, Calamari, Tiger Prawns, Tomato, Garlic, Chilli & White Wine

PRAWN & ZUCCHINI \$20 PIZZA

with Mozzarella, Cherry Tomatoes, Garlic, Extra Virgin Olive Oil & Chilli

PESCATORA PIZZA \$20

with San Marzano Tomatoes, Mussels, Octopus, Calamari, Prawns, Oregano, Garlic, Parsley & Cherry Tomatoes

