

# 65 NORTHBOURNE SEAFOOD MENU

## TO START

<b>MIXED OYSTERS AND/OR PRAWNS (GF)</b> .....	\$24
Half a dozen freshly shucked McAsh Signature "Sydney Rock Oysters" fresh from Bateman's Bay and/or South Australian XL King Prawns	
<b>PRAWN COCKTAIL (GF)</b> .....	\$18
Fresh South Australian XL King Prawns, crisp iceberg lettuce and chilli lime aioli sauce	
<b>SMOKED TROUT MOUSSE (GF)</b> .....	\$14
Smoked Rainbow Trout Mousse with crispy pita chips and green salad	
<b>CLAM CHOWDER</b> .....	\$16
Clam Chowder (New England Style) served in a Sour Dough Roll with dipping bread	
<b>SCALLOPS AND PROSCIUTTO (GF)</b> .....	\$18
Seared Scallops, Italian Prosciutto, cauliflower mash and mushrooms	
<b>TEMPURA PRAWNS</b> .....	\$14
House made light Tempura Prawns with lime mayonnaise	

## ENTRÉE

<b>CHAR-GRILLED BABY OCTOPUS (GF)</b> ...	\$18	\$27
Marinated char-grilled Baby Octopus, chorizo and kipfler potato salad with chilli lime mayonnaise		
<b>KINGFISH CARPACCIO (GF)</b> .....	\$18	
Kingfish Carpaccio with green chilli, soy and microherbs		
<b>SALT AND PEPPER CALAMARI</b> .....	\$17	\$26
Salt and pepper Calamari with garlic aioli, and apple and parmesan roquette salad		
<b>GARLIC PRAWNS (GF)</b> .....	\$18	
Prawns in white wine and garlic cream sauce served with pilaf rice		

<b>PRAWN CAESAR SALAD</b> .....	\$18
Traditional Caesar Salad topped with fresh South Australian XL King Prawn pieces	
<b>OYSTERS SIX-WAYS (GF)</b> .....	\$24
Freshly shucked McAsh Signature 'Sydney Rock Oysters' - Natural, Kilpatrick, Mornay, Chilli Lime, Lemon Thyme and Basil Pesto Feta	
<b>SASHIMI (GF)</b> .....	\$28
Sashimi plate of Tuna Tataki, Salmon with Salmon Pearls, Hiramasa Kingfish with ponzu, crispy seaweed and wasabi mayonnaise	

## MAIN

<b>CRISPY SKIN ATLANTIC SALMON (GF)</b> .....	\$38	
Crispy skin Tasmanian Atlantic Salmon with lemon infused cauliflower puree		
<b>WILD BARRAMUNDI (GF)</b> .....	\$38	
Wild Barramundi, wild roquette, winter fruit with blood orange vinaigrette		
<b>FETTUCCINE MARINARA</b> .....	\$17	\$28
House made fresh Fettuccine pasta, mixed seafood with spicy marinara sauce		
<b>CLAM RISOTTO</b> .....	\$32	
Risotto with Clams in garlic white wine cream sauce		
<b>WHOLE JOHN DORY OR BABY SNAPPER (GF)</b> .....	\$38	
Whole pan fried John Dory or Baby Snapper, green salad and basil pesto feta sauce		
<b>MUSSELS PROVENCAL</b> .....	\$36	
Black Lip South Australian Mussels in spicy arrabiata sauce and dipping bread		

## CRUSTACEANS (MARKET PRICE)

<b>QUEENSLAND MUD CRAB (GF)</b> .....	POA
Natural or chilli and dipping bread	

<b>LOBSTER (GF)</b> .....	POA
Fresh South Coast Lobsters from 500gram to 2KG+ - Natural, Garlic Butter, Thermidor, Mornay or Chili	
<b>SPANNER CRAB (GF)</b> .....	POA
Fresh Live Queensland Spanner Crab	
<b>BLUE SWIMMER CRAB (GF)</b> .....	POA
Fresh Blue Swimmer Crab	
<b>BALMAIN BUGS (GF)</b> .....	POA
Fresh Balmain Bugs	
<b>MORETON BAY BUGS (GF)</b> .....	POA
Fresh Queensland Moreton Bay Bugs	

## DESSERT

<b>AFFOGATO</b> .....	\$12
Deconstructed ice-cream, espresso coffee and frangelico	
<b>APPLE AND RHUBARB CRUMBLE</b> .....	\$12
Apple and Rhubarb Crumble, house made vanilla ice cream with dried raspberries	
<b>FLOURLESS ORANGE CAKE (GF)</b> .....	\$12
Gluten free orange cake served with yogurt mousse	
<b>LEMON CURD BRULEE</b> .....	\$12
Lemon curd brulee, dried raspberries and mint coulis	
<b>MUDCAKE</b> .....	\$12
Traditional Mud-cake with strawberries and house made ice cream	
<b>TIRAMISU</b> .....	\$12
House made traditional Tiramisu	



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*Small Platters - Choice of Starter or Entrée and Main with Dessert \$65  
Medium Plater - Choice of Starter and Entrée, Main with Dessert \$90  
Large Platter - Choice of 2 Starters and 2 Entrées, Main with Dessert \$120  
James Special - (See Photo) \$220 per head (Minimum 2 people)*

