



## **Sharing Plates & Starters**

3 ea. Oysters natural, simply with fresh lime 7.5

3 ea. Oysters in togarashi tempura, wasabi sticky soy 11

3 ea. Oysters with pork sausage, black vinegar & sesame 10

Teriyaki beef with micro herb daikon salad 21

Prawns sautéed in garlic, olive oil, parsley, white wine & chilli 18.5

Crispy Kubota pork belly with chilli plum sauce 14.5

Tuna sashimi with sesame and mirin dressing 16.5

Tempura battered California rolls with soya wasabi sauce 16

Calamari, apple, cucumber, mint & coriander salad with palm sugar and chili dressing 17

Nori wrapped smoked salmon terrine with mascarpone, cream cheese and tobiko 18

Half shell scallops with smoked trout, coriander, lemongrass, crushed nuts & chili\* 23

Goats cheese strudel with pear, walnut, beetroot and air dried tomato salad 16

## **Livebait Tapas Platter**

Chef's selection of 8 sharing plates for two or more, ideal as a starter or main course for two\* 110

## **Livebait Deluxe Platter**

*Serves 2*

A two tiered deluxe platter of oysters, scallops, smoked salmon, mussels, grilled king prawns, Moreton bay bugs, crab, calamari and fish of the day with a selection of sauces\* 120



## Mains

- Japanese style tempura fish fillets served with togarashi spiced potato, seaweed salad and soy & sesame sauce 32
- Linguini with prawns, mussels, crab, fish & calamari tossed in chili, garlic and parsley 36
- Teriyaki glazed Atlantic salmon over soba noodles and Asian greens 29
- Port Lincoln salt and pepper garlic king prawns with rice pilaf\* 38
- Lobster tail with crystal bay prawns, calamari and seafood in a coconut red curry served with citrus infused jasmine rice\* 56
- Baked whole baby barramundi with wok flashed vegetables, chili, lime, lemongrass and miso broth 34
- Crisp tofu and vegetables in a sticky sweet chili glaze over wok fired buckwheat noodles 26

## From the Grill

- |  |   |
|--|---|
| Yellow fin tuna with a warm nicoise salad & pimenton emulsion 36 | Herb crusted rack of lamb with port essence & snow peas 44          |
| Moreton Bay bugs with seasonal vegetables & rice* 46             | Aged Yearling eye fillet (250gm, 28 days) 34                        |
| Kingfish over Asian greens and spiced sweet chili 34             | M.S.A Boneless prime rib (300gm, 51 days)* 39                       |
| Chicken teriyaki with crispy noodles and chop suey 28            | Black Angus New York strip loin (450gm, 56 days)* 65                |
| Whole lobster served with condiments* m.p.                       | Steaks are served with creamy herb polenta, béarnaise & horseradish |

## Salads & Sides

- |  |  |
|--|--|
| Tatsoi, celery & ruby grapefruit salad with ponzu dressing 8 | Snow peas with caramelised pork sausage 8      |
| Tempura battered potato discs with togarashi 7               | Market fresh stir fried vegetables 7           |
| Garden salad with lettuce, tomato & cucumber 9               | Coconut and coriander rice 6                   |
| Wok flashed Chinese broccoli with soy and sesame 7           | Hand cut potato chips with garlic & rosemary 7 |



## Sweets

Passionfruit cheesecake with mango, passionfruit coulis, berry compote and chocolate net 15.5

Affogato – Espresso poured over vanilla ice cream with a shot of Frangelico 14

Trio of chocolate – Royal feuilletine bar, creamy chocolate ice cream, and chocolate cigar 16

Poached pear tart with white chocolate ice cream, port wine syrup and toffee tuile 14.5

Bombe Alaska Special

– 28° vanilla ice cream, warm chocolate centre, flamed meringue and champagne & raspberry coulis 18

Chef's selection of King Island farmhouse cheese with candied mustard fruit & lavosh 22

or select your favourite (50g per serve) 9

Please see your waiter for today's selection