

SEAFIRE

STEAK + SEAFOOD

dinner

STARTERS

COB LOAF | \$6.90

served with garlic chive butter and chipotle bacon butter

GRILLED PESTO FLAT BREAD | \$8.90

topped with shaved parmesan cheese and wild rocket

WHITE BALSAMIC MARINATED SAGANAKI | for 1 \$9.90 | for 2 \$15.50

warm haloumi served with wild rocket, lemon, cracked pepper
finished with slow roasted cherry tomatoes

ENTRÉES

SALT AND PEPPER CALAMARI | \$15.90

resting on a pickled Vietnamese carrot salad with lime aioli and lemon

LIGHTLY SPICED SOFT SHELL CRAB | \$17.90

with nam jim dipping sauce and rice noodle salad

CREAMY GARLIC YAMBA KING PRAWNS | \$16.90

served with jasmine rice and petite salad

MEXICAN CHIPOTLE CHILLI YAMBA KING PRAWNS | \$16.90

served with jasmine rice and petite salad

SEARED SEA SCALLOPS | \$17.90

with cauliflower puree, chorizo and chilli onion jam

FRESH LOCALLY SOURCED OYSTERS | ½ doz \$18.90 | 1 doz \$27.90

natural | kilpatrick | balsamic tomato and parmesan

SPICED LAMB KOFTAS | \$17.90

served with Greek salad and finished with garlic yoghurt and tortilla chips

BRAISED PORK BELLY | \$17.90

with spiced fennel puree, coriander and parsnip chips

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MAINS

CRISPY SKINNED ATLANTIC SALMON | \$26.90
with fondant potato discs, tomato and chipotle butter sauce,
sautéed bok choy and finished with salsa verde

SEAFOOD LINGUINE | \$28.90
with scallops, prawns, squid, fish and mussels tossed with olive oil,
garlic, chilli, cherry tomatoes lemon and rocket leaves

CREAMY GARLIC YAMBA KING PRAWNS | \$26.90
served with jasmine rice and petite salad

MEXICAN CHIPOTLE CHILLI YAMBA KING PRAWNS | \$26.90
served with jasmine rice and petite salad

VEGO OF THE DAY*

FISH OF THE DAY*

PASTA OF THE DAY*

CHICKEN BREAST SCALLOPINI | \$26.90
served with garlic potato mash, steamed seasonal greens
and finished with wild mushroom, cream and white wine sauce

CONFIT OF DUCK LEG | \$27.90
served with parsnip puree, broccolini, fondant potato, hazelnut jus
finished with pancetta

SEAFOOD PLATE | \$29.90
local oysters, Yamba king prawns, smoked salmon, salt and pepper squid
served with cocktail sauce, mesclun leaves and lemon

CARNIVORES SELECTION*
see board for today's choice

300G GRAIN FED PORTERHOUSE [NOLANS PRIVATE SELECTION] | \$31.90
served with fondant potato, seasonal steamed greens and sauce of your choice
sauces: dianne, pink peppercorn, mushroom or garlic butter

SIGNATURE EYE FILLET | \$34.90
[available blue to medium only]
200g Nolans private selection eye fillet steak resting on potato rosti and baby spinach,
accompanied by roasted beetroot, salsa verde, port jus and finished with bacon jam

*Please ask for today's selection