

SEAFIRE

STEAK + SEAFOOD

# MEDITERRANEAN

## Dinner Menu

### Starters

#### GRILLED TURKISH BREAD

with house made dips (V) | \$12.90

#### SOURDOUGH COB

with olive oil, sweet garlic & smoked butter (V) | \$12.90

### Entrees

#### CHERMOULA SPICED PRAWNS

with orange fennel salad (GF) | \$18.90

#### LAMB FILO CIGARS

with labna & lemon | \$17.90

#### BRAISED RED WINE OCTOPUS

with herbacious salad, lemon gremolata (GF) | \$16.90

#### LEMON PEPPER CALAMARI

with roasted garlic aioli & mixed leaves (GF) | \$16.90

#### LAMB KOFTAS

with beetroot tzatziki & white bean salad (GF) | \$18.90

#### HOUSE MADE FALAFEL

with yoghurt dipping sauce & tomato salsa (V) | \$14.90

#### VEAL SCALLOPES

pan fried with lemon, capers, garlic butter sauce  
topped with rocket garlic roasted potato salad (GF\*)  
| \$18.90

#### MUSSELS MARINIERE

black mussels with creamy white wine sauce, herbs,  
garlic & crusty stone baked bread (GF\*) | \$19.90

See our black board for daily specials

V - Vegetarian | GF - Gluten Free | GF\* - Gluten Free option available

Alterations to the menu are respectfully declined (dietary requirements excepted)

# Tapas Bowls

Red wine thyme marinated octopus (GF) | \$10.00

Lemon pepper dusted squid (GF) | \$9.00

Falafel bites (V) | \$8.00

Lamb Koftas | \$12.00

Chilli lemon marinated Tuscan olives (V,GF) | \$6.00

Marinated mushrooms (V,GF) | \$8.00

Fried halloumi bites with lemon (V,GF) | \$8.00

Crispy La Boqueria Chorizo bites | \$12

# Mains



## FRESH LOCAL SEAFOOD STEW

served with crusty bread & lemon gremolata (GF\*) | \$28.90

## SLOW BRAISED LAMB SHOULDER

on fattoush salad with crispy tortilla & tzatziki (GF\*) | \$31.90

## PAN FRIED SNAPPER

with saffron aioli, chorizo roasted capsicum, rocket salad & confit potato (GF) | \$26.90

## SUMAC ROASTED CHICKEN BREAST

served with roasted baby vegetables & jus a la Grecque (GF) | \$28.90

## SPICY YAMBA PRAWNS

served on white bean panzanella salad with preserved lemon aioli (GF\*) | \$30.90

## SEAFOOD CHORIZO PAELLA

with shallots, capsicum, cherry tomatoes & peas with saffron rice (GF) | \$31.90

## CONFIT DUCK LEG

with red quinoa, prosciutto wrapped asparagus, charred fennel & Dukkah (GF) | \$28.90

## VEAL SCALLOPES

pan fried with lemon, capers & garlic butter sauce topped with rocket garlic roasted potato salad (GF\*) | \$28.90

## PEPPER CRUSTED EYE FILLET

with confit potato, jus, sauteed oyster mushrooms & broccolini (GF) | \$33.90



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