

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

BRAISED RED WINE OCTOPUS

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

LEMON PEPPER SQUID

with Mediterranean style cous cous salad, sriracha & aioli (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

MOROCCAN SPICED CHICKEN BREAST

served with roasted capsicum, grilled halloumi, polenta & sundried tomato olive tapenade (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



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)