

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

#### SPICY YAMBA PRAWNS

with white bean panzanella salad & preserved  
lemon aioli | \$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 (GFO) | \$16.90

#### LAMB KOFTAS

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

#### STUFFED BUTTON MUSHROOMS

with sundried tomatoes, olives & feta  
served with rocket, quinoa salad & basil oil (GF) | \$14.90

#### VEAL SCALLOPINE

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 (GFO) | \$9.00

Stuffed Mushrooms (V) (GF) | \$8.00

Lamb Koftas (GF) | \$12.00

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

Spicy Yamba Prawns (GF) | \$12.00

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

Crispy La Boqueria Chorizo bites (GF) | \$12.00

## 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

*\*Vegetarian option available\**

### LEMON PEPPER SQUID

served with lemon, aioli, chips & garden salad (GFO\*) | \$25.90

### CONFIT DUCK LEG

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

### VEAL SCALLOPINE

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

### PREMIUM 200G EYE FILLET

with potato croquette, asparagus, roasted capsicum coulis, confit garlic & fresh basil | \$33.90

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