



Group Bookings at Gambaro Restaurant

The award winning Gambaro Seafood Restaurant is ideal for your private celebration or working breakfast/lunch/dinner. Our set menus ensure efficient service for 14 or more guests. A range of private dining spaces are also available seating 15-70 guests Which, include large plasma screens for presentations.

Please see below for our popular set menu options. Our menus are flexible and our Executive Chef is more than happy to create new menus to suit your tastes, budget or theme.

Set Menu 1 ~ \$75.50 per person

Please select one from each course or two to be served alternately

Entrée

Ocean King Prawns

w Rissoni salad, tomato dressing (df)

Prosciutto

w buffalo mozzarella, tomato, basil

Crumb Fried Seafood

Calamari, scallops, prawns, fresh fish goujons

w hand cut chips, tartare sauce

Main

Fresh Fish of the Day

Leaf salad, lemon, aioli (gf)

200g Stanbroke Eye Fillet

w wagyu fat roasted potatoes, red wine jus (gf)(df)

Orecchiette

w peas, broad beans, asparagus, ricotta, mint (v)

Shared sides

Hand cut chips w aioli (v)(gf)(df)

Steamed seasonal vegetables, extra virgin olive oil, sea salt, lemon (v)(gf)(df)



Set Menu 2 ~ \$84.50 per person

Please select one from each course or two to be served alternately

Entrée

Ocean King Prawns

w rissoni salad, tomato dressing (DF)

Prosciutto

w buffalo mozzarella, tomato, basil

Crumb Fried Seafood

Calamari, scallops, prawns, fresh fish goujons

w hand cut chips, tartare sauce

Main

Fresh Fish of the Day

Leaf salad, lemon, aioli (gf)

200g Stanbroke Eye Fillet

w wagyu fat roasted potatoes, red wine jus (gf)(df)

Orecchiette

w peas, broad beans, asparagus, ricotta, mint (V)

Shared sides

Hand cut chips w aioli (v)(gf)

Steamed seasonal vegetables, extra virgin olive oil, sea salt, lemon (v)(gf)(df)

Dessert

Strawberry Semifreddo (gf)

w Almond, strawberry

Date Pudding

w vanilla bean custard, candied walnuts, burnt caramel gelato



Set Menu 3 - \$89.50 per person

Shared platters

Entree

Crumb Fried Seafood

Calamari, scallops, prawns, fresh fish goujons
w hand cut chips, tartare sauce

Main

Gambaro's Seafood Platter (gf)

Moreton Bay bugs, sand crab, oysters, Mooloolaba ocean king prawns
w Gambaro's special seafood sauce

Dessert

Date Pudding

w vanilla bean custard, candied walnuts, burnt caramel gelato

Please do not hesitate to contact us, should you have any questions or requests regarding your menu options or function. We look forward to making your function a success.