

# Gambaro

SEAFOOD RESTAURANT

## OYSTERS

### Pacific Oysters – Blackman Bay - TAS

Natural–lemon, mignonette dressing (3) 14.5 | (6) 26.5 | (12) 49.5  
 Kilpatrick–bacon, Worcestershire, tomato sauce (GF) (6) 28.0 | (12) 53.0

### Rock Oysters – Wagonga - NSW

Natural – lemon, mignonette dressing (3) 17.0 | (6) 31.0 | (12) 54.0

## SMALL PLATES

### Fried Zucchini Flowers

w goats cheese, red pepper (V) 24.5

### New Season Asparagus

w cured salmon, labna, bottarga 26.5

### Ocean King Prawns

W rissoni salad, tomato dressing (GF) 28.5

### Prosciutto

w buffalo mozzarella, tomato, basil 25.5

### Tuna Tartare

w beetroot, raspberry (GF) 26.5

### Grilled Scallops

w porchetta, apple, hazelnut 29.5

### Spanner Crab and Ricotta Ravioli

w bisque and tomato 24.5

### Calamari

w radicchio, zucchini, chilli, aioli (GF) 19.5

### Black Mussels

w tomato, fregola, prosciutto 23.5

## LARGE PLATES

### Michael's Special

w barramundi fillet, parmesan-egg cream, panko crumb, fried 36.5

### BBQ King Prawn

w eggplant, sauce vierge (GF) 55.5

### BBQ Moreton Bay Bugs

w Grilled spring onions, lemon, garlic (GF) 59.5

### Whole Baked Squire

w preserved, lemon, green olives (GF) 52.5

### Crumbed Seafood Hot Mix

w crumbed prawns, scallops, fresh fish, calamari, hand cut chips 29.5 / 40.0

### Angus Rib Eye 350 g Stanbroke marble score 3+

w wagyu fat roasted potatoes, red wine jus (GF) (DF) 55.5

### Angus Eye Fillet 200 g Stanbroke marble score 3+

w wagyu fat roasted potatoes, red wine jus (GF) (DF) 49.5

## PASTA

### Linguine Marinara

w prawns, scallops, fish, calamari, mussels, tomato, basil 36.5

### Spaghetti

w Morton bay bug, tomato, chilli 38.5

### Orecchiette

w peas, broad beans, asparagus, ricotta, mint (V) 22.5

## CRUSTACEANS

### Tasmanian Live Crayfish - Grilled or Poached GF

Choice of lemon / garlic butter 39/100g

### Crayfish

Thermidor or Mornay sauce 79.5

### QLD Live Mud Crab

*Your choice of:*  
 lemon & thyme / chilli & white wine / smoked tomato butter 160/kg

### Seafood Platter For 2

With Moreton Bay Bug, sand crab, Mooloolaba prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams 145.0

## TODAY'S FRESH FISH

*(All seved with lemon and aioli or tartare sauce)*

**Barramundi**, QLD grilled, panko crumbed or beer battered 34.5

**Atlantic Salmon**, Huon TAS grilled 34.5

**Cobia**, QLD grilled 41.5

**Murray Gold Cod**, QLD, panko crumbed or beer battered 34.5

## SIDES

**Hand Cut Chips** w aioli (GF) (DF) (V) 9.5

**BBQ Corn, fetta, chilli** (V) (GF) 9.5

**Grilled Broccolini, anchovy, garlic** (GF) (DF) 9.5

**Cabbage, parmesan, mint** (GF) (DF) 9.5

**Roast Pumpkin, garlic yoghurt** (V) (DF) 9.5

**Heirloom Tomato, balsamic onions, parmesan** (V) (GF) 12.5

**Baby Gem Cos, tuna mayo, egg** (GF) (DF) 9.5

**Mixed Leaf Salad** (GF) (DF) (V) 9.5

V: Vegetarian | GF: Gluten Free | DF: Dairy Free

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Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays.

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