

Gambaro

SEAFOOD RESTAURANT

OYSTERS

Pacific Oysters – Steaky Bay - SA

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 – Stradbroke - QLD

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

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 Prawns

w eggplant, sauce vierge (GF) 55.5

BBQ Moreton Bay Bugs

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

Whole Baked Baby Barra

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 Moreton 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 42/100g

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 served with lemon and aioli or tartare sauce)

Barramundi, QLD grilled, panko crumbed or beer battered 34.5

Atlantic Salmon, Huon TAS grilled 34.5

Kingfish, QLD, grilled 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

Steamed Seasonal Greens (GF) (DF) (V)
 w extra virgin olive oil, lemon 9.5

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

GAMBARO.COM.AU | @GAMBAROSEAFOODRESTAURANT | Your Hosts: Michael, John, Donny & Frank Gambaro, Executive Chef: Lukas McEwan

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.