

# Gambaro

SEAFOOD RESTAURANT

## OYSTERS

### Pacific Oysters – Smokey Bay – SA

Natural–lemon, mignonette dressing (3) 14.5 | (6) 26.5 | (12) 49.5  
 Kilpatrick–bacon, Worcestershire, tomato sauce (DF) (6) 28 | (12) 53

### Rock Oysters – Wallis Lake – NSW

Natural – lemon, mignonette dressing (3) 17.0 | (6) 31.0 | (12) 54

## SMALL PLATES

### Fried Zucchini Flowers

w goats cheese, red pepper sauce (V) 24.5

### Burrata

w tomato and aged balsamic (V) 28.5

### Ocean King Prawns

w Rissoni salad, tomato dressing (DF) 28.5

### Prosciutto

w ricotta and nectarine (GF) 27.5

### Salmon Tartare

w eggplant agrodolce, chilli and cucumber (GF) 26.5

### Grilled Scallops

w caponata and pancetta toast 29.5

### Spanner Crab and Ricotta Ravioli

w bisque and tomato 24.5

### Calamari

w radicchio, zucchini, chilli, aioli (DF) 21.5

### Black Mussels

w tomato, fregola, prosciutto 23.5

### Red Prawn Crudo

w raspberries, cauliflower and pistachio (GF) 28.5

## LARGE PLATES

### Michael's Special

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

### BBQ King Prawns

w tomatoes and asparagus (GF, DF) 55.5

### BBQ Moreton Bay Bugs

w saffron potato, sweet corn, green sauce (GF) 59.5

### Whole Baked Baby Snapper

w preserved lemon, green olives (GF) 59.5

### Crumbed Seafood Hot Mix

w crumbed prawns, scallops, fresh fish, calamari, hand cut chips 29.5 / 40

### 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

## 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

**Bar Cod**, QLD, grilled, panko crumbed or beer battered 41.5

**Yellow Tail Kingfish**, SA, grilled 38.5

## PASTA

### Linguine Marinara

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

### Spaghetti

w prawns, tomato, chilli 34.5

### Cassarecce

w peppers and goats cheese (V) 26.5

## CRUSTACEANS

### Eastern Rock 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 180/kg

### Seafood Platter For 2

With Moreton Bay Bug, sand crab, Mooloolaba prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams 145

## SIDES

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

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

**Grilled Broccolini, garlic, lemon** (GF) 9.5

**Endive, capers, anchovies** (GF) (DF) 9.5

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

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

**Fennel, mint, ricotta and walnuts** (GF) 9.5

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

**Green Beans, sweet onions and parmesan** (GF) (V) 9.5  
 w extra virgin olive oil, lemon

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

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

Your Hosts: Michael, John, Donny & Frank Gambaro. Executive Chef: Lukas McEwan  
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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.