

Gambaro

SEAFOOD RESTAURANT

OYSTERS

Pacific Oysters – Bruny Island – TAS

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

Rock Oysters – Shoalhaven– NSW

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

SMALL PLATES

Fried Zucchini Flowers

w goats cheese, red pepper sauce (v) 22.5

Burratta

w tomato and aged balsamic (v) 27.5

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 21.5

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 / 40.0

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 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 145.0

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, SA grilled 38.5

Tuna, QLD Grilled 38.5

John Dory, QLD, grilled, panko crumbed or beer battered 38.5

Goldband Snapper, NT, grilled, panko crumbed or beer battered 38.5

Mackerel, QLD, grilled 38.5

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)
 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.

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