

# Gambaro

SEAFOOD RESTAURANT

## OYSTERS

<b>Natural Pacific Oysters</b> – Coffin Bay, SA lemon, mignonette dressing (GF) (DF)	EA 5.5
<b>Natural Sydney Rock Oysters</b> – NSW lemon, mignonette dressing (GF) (DF)	EA 6.0
<b>Oysters Kilpatrick</b> bacon, Worcestershire, tomato sauce	EA 7.0

## SMALL PLATES

<b>New Season Asparagus</b> (V) miso cream, soft-boiled egg	17.5
<b>Grilled Octopus</b> (GF) (CN) chorizo, almonds, parsley salad	28.5
<b>Ocean King Prawns</b> (GF) (DF) radicchio slaw, avocado, sauce vierge	29.5
<b>Wagyu Bresaola</b> mulled red grapes, stretched buffalo curd	28.5
<b>Cured Kingfish</b> (GF) (DF) smoked oyster mayonnaise, pickled tomato, shiso	25.5
<b>Roasted Scallops</b> (GF) curried cauliflower, apple, celery	28.5
<b>Spanner Crab and Ricotta Ravioli</b> bisque and tomato	24.5
<b>Calamari</b> (DF) radicchio, zucchini, chilli, aioli	21.5
<b>Black Lip Mussels</b> (DF) (GF) coconut, ginger, garlic, shallot, chilli, fresh herbs	21.5
<b>Blackened Fish</b> cajun spices, mixed salad, lime yoghurt	21.5
<b>Dressed Tuna</b> (DF) (GF) lime, sesame, wasabi mayonnaise, cavolo nero	28.5

## PASTA

<b>Linguine Marinara</b> prawns, scallops, fish, calamari, mussels, tomato, basil	36.5
<b>Spaghetti</b> prawns, tomato, chilli	32.5
<b>Orecchiette</b> (V) peas, ricotta, mint	26.5
<b>Black Tagliolini</b> tuna ragu, capers	32.5

## TODAY'S FRESH FISH

All served with, petite house salad, lemon and aioli or tartare sauce (Cooked to your liking - grilled, panko crumbed or beer battered)	
<b>Barramundi, QLD</b>	34.5
<b>Atlantic Salmon, TAS</b>	34.5
<b>Yellowtail Kingfish, SA</b>	38.5
<b>Gold Band Snapper, QLD</b>	38.5
<b>Swordfish, QLD</b>	38.5

## CRUSTACEANS

<b>Live Rock Crayfish, WA</b> (GF) grilled or poached, choice of lemon / garlic butter	33/100g
<b>Crayfish</b> Thermidor or Mornay sauce	79.5
<b>QLD Live Mud Crab</b> Your choice of: lemon & thyme / chilli & white wine / smoked tomato butter	120/kg
<b>Seafood Platter For 2</b> With Moreton Bay Bug, sand crab, Mooloolaba prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams	145

## LARGE PLATES

<b>Michael's Special</b> barramundi fillet, parmesan-egg cream, panko crumbs, fried	36.5
<b>Barbecued Seafood</b> (DF) (GF) king prawn, scallops, calamari, fish, fresh herbs, lemon	55.5
<b>Moreton Bay Bug Tails</b> (DF) (GF) soy, ginger, shallots, compressed cucumber	59.5
<b>Hot Seafood Selection</b> crumbed prawns, scallops, swordfish, calamari hand cut chips	29.5 / 40
<b>Angus Rib Eye 350g Stanbroke MBS 3+</b> (GF) wagyu fat roasted potatoes, red wine jus	59.5
<b>Angus Eye Fillet 250g Stanbroke MBS 3+</b> (GF) wagyu fat roasted potatoes, red wine jus	59.5

## SIDES

Hand cut chips, aioli (V)	9.5
Ice-berg, pickled green chilli, white anchovies (DF) (GF)	9.5
Roasted pumpkin, garlic yoghurt (V)	9.5
Heritage tomatoes, basil, chive oil (V) (GF)	12.5
Shaved fennel, chardonnay vinegar, olive oil (V) (DF) (GF)	9.5
Mixed leaf salad (V) (DF) (GF)	9.5
Pan fried broccoli, shallot, red chilli, almonds (V) (GF) (CN)	9.5
Grilled corn, fetta, dill, lime (GF) (V)	9.5

V: Vegetarian | GF: Gluten Free | DF: Dairy Free | CN: Contains Nuts

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.