

Gambaro

SEAFOOD RESTAURANT

OYSTERS

Natural Pacific Oysters			
lemon, mignonette dressing (GF) (DF)	(3) \$15.5	(6) \$26.5	(12) \$49.5
Natural Rock Oysters			
lemon, mignonette dressing (GF) (DF)	(3) \$17.5	(6) \$29.5	(12) \$53.5
Oysters Kilpatrick			
bacon, Worcestershire, tomato sauce	(3) \$17.5	(6) \$29.5	(12) \$53.5

SMALL PLATES

Grilled Octopus (GF)	25.5
carrot, ginger puree, herb salad	
Ocean King Prawn Cocktail (GF)	27.5
cos lettuce, cocktail sauce	
Salumi Misti (DF)	28.5
pickled vegetables, grilled sourdough	
Salmon Tartare (GF)	24.5
beetroot, sumac, yoghurt, dukkah	
Roasted Scallops (DF) (GF)	28.5
green curry, kiffer potato, eggplant	
Fraser Isle Spanner Crab Salad	35.5
lemon, crostini	
Calamari (DF)	22.5
radicchio, zucchini, chilli, aioli	
Black Lip Mussels	25.5
chorizo, tomato	
Fish Larb (GF) (DF)	21.5
coriander, mint, chilli	
Dressed Tuna (DF) (GF)	28.5
wasabi mayonnaise, cavolo nero	
Roast King Brown Mushroom (V)	19.5
soy, crispy onions	

PASTA

Linguine Marinara	38.5
prawns, scallops, fish, calamari, mussels, tomato, basil	
Farfalle	36.5
prawns, zucchini, lemon, bottarga	
Orecchiette (V)	29.5
cauliflower, olives, capers, pecorino	

CRUSTACEANS

Live Rock Crayfish (GF)	MP
grilled or poached, choice of lemon / garlic butter	
Live Mud Crab (GF)	MP
Your choice of: lemon & thyme / Singapore chilli	
Crayfish	79.5
Thermidor or Mornay sauce	

SEAFOOD PLATTERS

Cold Seafood Platter For 2	150
Half Lobster, Moreton Bay Bug, spanner crab, Mooloolaba prawns, Pacific oysters, diamond clams, selection of condiments and bread	
Hot and Cold Seafood Platter For 2	180
Hot: Grilled Moreton Bay Bug, Mooloolaba prawns, black lipped mussels, grilled fish of the day, kipfler potato, sweet corn, chorizo, lemon, garlic butter sauce.	
Cold: Moreton Bay Bug, spanner crab, Mooloolaba prawns, Pacific oysters, diamond clams, selection of condiments and bread	
Crumbed and Cold Seafood Platter For 2	175
Hot: crumbed prawns, scallops, fish fillet, calamari, hand cut chips, tartare sauce	
Cold: Moreton Bay Bug, spanner crab, Mooloolaba prawns, Pacific oysters, diamond clams, selection of condiments and bread	

TODAY'S FRESH FISH

Please ask your waiter for today's fresh fish.	MP
Choice of:	
Grilled - with fennel and tomato soffrito, aioli	
Panko crumbed - with rocket salad and tartare sauce	
Beer battered - with fresh tomato and chilli sauce.	
Steamed - with soy, ginger, shallots	

LARGE PLATES

Michael's Special	38.5
barramundi fillet, parmesan-egg cream, panko crumbs, pan fried	
Barbecued Seafood (DF) (GF)	55.5
king prawn, scallops, calamari, fish, fresh herbs, lemon	
Moreton Bay Bugs (GF)	59.5
lemon butter, kipfler potato, shallots	
Hot Seafood Selection	29.5 / 42
crumbed prawns, scallops, fish fillet, calamari hand cut chips	
Angus Rib Eye 350g Stanbroke MBS 3+ (GF)	62.9
wagyu fat roasted potatoes, red wine jus	
Angus Eye Fillet 250g Stanbroke MBS 3+ (GF)	59.5
wagyu fat roasted potatoes, red wine jus	

SIDES

Hand cut chips, aioli (V)	9.5
Glazed carrots, honey, miso butter, roast almonds (V) (GF)	9.5
Ice-berg, radish, green goddess (GF)	9.5
Heritage tomatoes, basil, chive oil (V) (GF) (DF)	12.5
Cucumber, black vinegar, sesame, garlic (V) (DF) (GF)	9.5
Mixed leaf salad (V) (DF) (GF)	9.5
Grilled broccoli, anchovy, garlic (GF)	9.5
Beetroot, apple, horseradish salad (V) (DF) (GF)	9.5
Steamed Vegetables (GF) (V)	9.5

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.

