

Gambaro

SEAFOOD RESTAURANT

ENTREE

Natural Pacific Oysters lemon, mignonette dressing GF,DF (3) 15.5 (6) 26.5 (12) 49.5
Oysters Kilpatrick bacon, worcestershire, tomato sauce (3) 17.5 (6) 29.5 (12) 53.5
Roasted Scallops GF,DF 28.5 green curry, kipfler potato, eggplant
Fraser Isle Spanner Crab Salad 35.5 lemon, crostini
Black Lip Mussels GF 25.5 chorizo, tomato
Sesame Crusted Seared Tuna GF,DF 28.5 beetroot, cavolo nero
Mooloolaba Ocean King Prawn Cocktail GF 27.5 cos lettuce, cocktail sauce
Crumbed Prawn Cutlets 25.5 celeriac remoulade, tartare sauce

MAINS

Steamed Coral Trout GF,DF 59.5 broccolini, soy and ginger broth
Singapore Moreton Bay Bugs DF 62.5 shallots, steamed rice
Angus Eye Fillet MB3+ 250gm GF 62.5 creamy mash potato, roasted eschalot red wine jus
Seafood Bouillabaisse GF,DF 39.5 scallop, prawn, calamari, mussels, fish, aioli
Michael's Special 38.5 pan fried, crumbed barramundi fillet, parmesan-egg cream, cos and herb salad
Linguine Marinara 38.5 prawns, scallops, fish, calamari, mussels, tomato, basil
Barramundi (Choice of Grilled or Crumbed) 38.5 hand cut chips, herb salad, tartare or aioli
Grilled Salmon GF 38.5 celeriac puree, herb salad, sauce vierge

SIDES

Hand-cut chips with aioli v,DF 9
Steamed seasonal vegetables v,DF,GF 9
Mixed Leaf Salad v,DF,GF 9
Roast Pumpkin w/ garlic yoghurt v,GF 9
Green bean, beetroot, fetta GF,V 9
Greek Salad GF,V 9

SEAFOOD PLATTERS

Cold Seafood Platter For 1 75 Moreton Bay Bug, Prawns, Spanner Crab Salad, Oysters, Diamond Clams, Cocktail Sauce, Sauce Vierge, Grilled Sourdough.
Cold Seafood Platter For 2 150 Half Lobster, Moreton Bay Bug, spanner crab, Mooloolaba prawns, Pacific oysters, diamond clams, Cocktail Sauce, Sauce Vierge, Grilled Sourdough.
Hot and Cold Seafood Platter For 2 180 Cooked: Grilled Moreton Bay Bug, Mooloolaba prawns, black lipped mussels, grilled fish of the day, kipfler potato, sweet corn, chorizo, lemon, garlic butter sauce. Fresh: Moreton Bay Bug, spanner crab, Mooloolaba prawns, Pacific oysters, diamond clams, Cocktail Sauce, Sauce Vierge, Grilled Sourdough.

CRUSTACEANS

Live Rock Crayfish WA GF 30/100g grilled or poached, choice of lemon / garlic butter
Live Mud Crab GF 10/100g Your choice of: Soy & Ginger / Singapore chilli
Crayfish 79.5 Thermidor or Mornay sauce

DESSERT

Banana Sticky Date Pudding 15.9 toffee sauce, custard, candied walnuts
Chocolate Mousse GF 15.9 cacao nibs, strawberries
Pavlova GF 15.9 chantilly cream, fresh strawberries, kiwi fruit, mango and passionfruit puree.
Apple Calvados Brulee GF 15.9
Cheese Board w muscatels, rocket salad (Ask your waiter about our daily cheeses)
Choice of 2 cheeses 3 cheeses 22.5 28.5

Vegan and Vegetarian menu available on request.

We would like to personally thank you for your support.
- John, Donny, Frank and the Gambaro team.

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

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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. A service fee will apply to all credit card transactions.