

Gambaro

SEAFOOD RESTAURANT

COLD

Pacific Oysters	(3) 15.5	(6) 29.5	(12) 49.5
lemon, mignonette dressing GF DF			
Rock Oysters	(3) 17.5	(6) 32.5	(12) 55.5
lemon, mignonette dressing GF DF			
Mooloolaba Ocean King Prawn Cocktail GF			27.5
cos lettuce, cocktail sauce			
King Crab GF DF			38.5
lemon, crostini, dill mayonnaise			
Crudi GF DF			25.5
Chef's choice of fresh raw fish, lemon, thyme			

HOT

Oysters Kilpatrick	(3) 17.5	(6) 32.5	(12) 55.5
bacon, worcestershire, tomato sauce			
Crumbed Scallops	(3) 21.9	(6) 35.5	(12) 55.5
hand cut chips, tartare, herb salad			
Crumbed Prawns	(3) 21.5	(6) 36.5	(12) 55.5
hand cut chips, tartare, herb salad			
Grilled Hervey Bay Scallops			35.5
lemon, herb butter			
Black Lip Mussels GF			25.5
chorizo, tomato			

FISH

Please ask your waiter for today's fish selection.
 All fish served with herb salad, lemon
 Crumbed & Battered: choice of aioli or tartare sauce
 Grilled: choice of lemon caper butter, sauce vierge or aioli

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
Greek Salad GF, V	9

MAINS

Singapore Moreton Bay Bugs DF	62.5
shallots, steamed rice	
Angus Eye Fillet MB3+ 250gm GF	62.5
roast kipfler, asparagus, red wine jus	
Linguine Marinara	38.5
prawns, scallops, fish, calamari, mussels, tomato, basil	
Michael's Special	38.5
pan fried, crumbed barramundi fillet, parmesan-egg cream, cos and herb salad	
BBQ Seafood	59.5
w King Prawn, scallops, half Moreton Bay Bug, fish, asparagus, caper butter, lemon, herb salad	

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 Tasmanian Southern Rock Crayfish GF	32/100g
grilled or poached, choice of lemon / garlic butter	
Live Mud Crab GF	15/100g
Your choice of: Chilli White wine / Lemon, Thyme & Garlic	
Crayfish	79.5
Thermidor or Mornay sauce	

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

GAMBARO.COM.AU | @GAMBAROSEAFOODRESTAURANT

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.

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SET MENU

\$99

ENTREE

Your choice of:

Black Lip Mussels GF

chorizo, tomato

Crudi GF DF

Chef's choice of fresh raw fish, lemon, thyme

Mooloolaba Ocean King Prawn Cocktail (6) (GF)

cos lettuce, cocktail sauce

Crumbed Prawn Cutlets

hand cut chips, tartare, herb salad

MAINS

Your choice of:

Angus Eye Fillet MB3+ 250gm GF

roast kipfler, asparagus, red wine jus

Linguine Marinara

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

BBQ Seafood

w King Prawn, scallops, half Moreton Bay Bug, fish,
caper butter, lemon, herb salad

*(All Mains served with your choice of hand-cut chips
or steamed seasonal vegetables)*

DESSERT

Your choice of:

Vanilla Pannacotta

sponge cake, lemon jelly, cream

Cherry Brulee GF

white chocolate, hazelnut shortbread

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