

Gambaro

SEAFOOD RESTAURANT

ENTREES

Coconut Prawn Outlets Baja sauce				EA. 6
Salmon Tartare sourdough, rice coral shell with sesame seeds, umeboshi five spiced emulsion, seasoning				EA. 8
Fried Barramundi Wings green chilli salsa, lime yoghurt				12
Port Stephens, NSW Rock Oysters lemon, mignonette dressing GF DF	(3) 19	(6) 35	(12) 59	
Boomer Bay, TAS, Pacific Oysters lemon, mignonette dressing GF DF	(3) 17	(6) 32	(12) 58	
Oysters Kilpatrick bacon, worcestershire, tomato sauce lemon, mignonette dressing GF DF	(3) 20	(6) 38	(12) 62	
Crumbed Scallops hand cut chips, tartare	(3) 22	(6) 39	(12) 59	
Crumbed Prawns hand cut chips, tartare	(3) 22	(6) 39	(12) 59	
Gambaro's Karaage Chicken GFO, DFO, 40 hr marinated with ginger, garlic honey, five spice, soya sauce with wasabi mayo and pickled radish				E 20 / M 32
Mooloolaba Ocean King Prawn Cocktail GF cos lettuce, cocktail sauce				31
Sashimi GF, DF Chef's choice of fresh raw fish, pickled cucumber, daikon radish, soy sauce, wasabi				26
Calamari DF curry leaves, lemon wedge				28
Miso Caramel Eggplant DF Almond crème, radish, winter soft herbs				28
Grilled Half Shell Scallops lemon, herb butter, garlic pangrattato				36

FISH

Barramundi	(QLD)	39
Atlantic Salmon (Grilled Only)	(TAS)	39
Goldband Snapper	(NT)	43
Coral Trout	(QLD)	55

All fish served with 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	10
Rocket parmesan salad v, GF	12
Roast pumpkin, garlic yoghurt v, GF	12
Seasonal green vegetables, lemon, black salt v, DF, GF	12
Roast cauliflower, garlic and sage butter	12
Donny Salad - shredded lettuce, chopped tomatoes, red onion, avocado, lemon and EVOO	14

MAINS

Singapore Chilli Moreton Bay Bugs DF, GF steamed rice				72
Angus Eye Fillet MB3+ 250gm Roast kipfler potatoes on mustard seeds, roast eschalots, red wine jus				63
Linguine Marinara prawns, scallops, fish, calamari, mussels, tomato, basil				39
Tuna Minestrone Beans, medley vegetables, oregano and marjoram				44
Truffle Mascarpone risotto mushroom broth, preserved truffle, gourmet mushrooms				E 25 / M 39
Michael's Special pan fried, crumbed Barramundi fillet, parmesan-egg cream				43
BBQ Seafood GF King Prawn, scallops, half Moreton Bay Bug, fish, parsnip puree, salmoriglio				65

SEAFOOD PLATTERS

Cold Seafood Platter For 1 Moreton Bay Bug, Mooloolaba Prawns, spanner crab, oysters, clams, cocktail sauce, sauce vierge, assorted breads.				79
Cold Seafood Platter For 2 Half Western Australian Crayfish, Moreton Bay Bug, spanner crab, Mooloolaba Prawns, oysters, clams, cocktail sauce, sauce vierge, assorted breads.				160
Hot and Cold Seafood Platter For 2 Hot: Grilled Moreton Bay Bug, Mooloolaba Prawns, black lipped mussels, grilled fish, kipfler potato, cauliflower, chorizo, lemon, garlic butter sauce. Cold: Moreton Bay Bug, spanner crab, Mooloolaba Prawns, oysters, clams, cocktail sauce, sauce vierge, assorted breads.				189

CRUSTACEANS

Live Mud Crab GF Your choice of: Singapore chilli / lemon, thyme & garlic / cocktail sauce & lemon				22/100gm
Live Tasmanian Southern Rock Crayfish GF grilled or poached, choice of lemon / garlic butter				30/100gm
Western Australian Crayfish Thermidor or Mornay sauce				79

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 | Vegan and Vegetarian menu available on request.

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.

Gambaro

— SEAFOOD RESTAURANT —

SET MENU

\$99

ENTREE

Your choice of:

Salmon Tartare (2)

sourdough, rice coral shell with sesame seeds,
umeboshi five spiced emulsion, seasoning

Mooloolaba Ocean King Prawn Cocktail GF

cos lettuce, cocktail sauce

Sashimi GF, DF

Chef's choice of fresh raw fish, pickled cucumber,
daikon radish, soy sauce, wasabi

Miso Caramel Eggplant DF

Almond crème, radish, winter soft herbs

MAINS

Your choice of:

Fish of the Day

Angus Eye Fillet MB3+ 250gm

Roast kipfler potatoes on mustard seeds,
roast eschalots, red wine jus

Tuna Minestrone

Beans, medley vegetables, oregano and marjoram

Truffle Mascarpone risotto

mushroom broth, preserved truffle, gourmet mushrooms

BBQ Seafood GF

King Prawn, scallops, half Moreton Bay Bug, fish,
parsnip puree, salmoriglio

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

DESSERT

Your choice of:

Earl Grey Bavaois

Aperol Jelly, strawberry in Tea, chocolate hazelnut

Chocolate and hazelnut mousse

Dark chocolate mousse, hazelnut frangipani

Our Set menu is only available for tables of 2 or more.
Set menu must be ordered by whole table.

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.