

Gambaro
— SEAFOOD RESTAURANT —

OYSTERS

3 / 6 / 12

Wallis Lake, NSW, Rock Oyster GF, DF, NF
Natural with lemon & mignonette.

21 38 72

Boomer Bay, TAS, Pacific Oyster GF, DF, NF
Natural with lemon & mignonette.

21 38 72

Oysters Kilpatrick GF, DF, NF
Bacon, Worcestershire, tomato & lemon.

24 45 85

STARTERS TO SHARE

Fried Oyster Slider NF
Citrus mayonnaise, pickled radish & brioche.

12 ea

Seared Half Shell Scallop GF, NF
Lemon-butter, capers, raisins & parsley.

9 ea

Fish Taco DF, NF
Beer batter, tartar sauce & pickled shallots.

12 ea

Panko Crumbed Prawn Cutlets (6) DF, NF
Lemon & aioli.

49

Flash Fried Local Squid DF, NF, GF
Lemon & aioli.

32

ENTREE

Salt Baked Beets (CONTAINS NUTS) VG, GF 26
Vegan "goat's cheese", roasted cashews, shallots, chili, mint, maple & sherry pickled dates.

Mooloolaba Yellowfin Tuna Tataki GF, DF, NF 32
Spring peas, edamame, wasabi mayonnaise & soy-pickled radish.

South Australian Kingfish Crudo GF, DF, NF 32
Orange, lime, jalapeño, shallot, tomato & coriander.

Mooloolaba Ocean King Prawn Cocktail GF, NF 38
Baby gem lettuce, Marie Rose & lemon.

Charred Freemantle Octopus GF, NF 32
Potato mayonnaise, umami butter, lemon & chilli.

PASTA & RISOTTO

Heirloom Tomato Risotto V, GF, NF 36
Basil & Pecorino.
Add Marinara GF, NF 49

Linguini Marinara DF 49
Prawns, scallops, market fish, mussels
chili, tomato & basil.

Lobster Fettuccini NF 45/68
WA Rock lobster, tomato-bisque, cream,
chili, garlic, parsley & dill.

MAIN

Grilled Asparagus VG, GF 36
Peas, zucchini, roast vine tomatoes, scordalia, Napoli sauce & salsa verde.

Michael's Special NF 47
Crumbed Barramundi fillet, Parmesan & citrus-mayonnaise.

Miso Roasted Tasmanian Salmon GF, NF 49
Corn salsa, chili, coriander, goat's cheese & crispy fried skin.

BBQ Seafood GF, DF, NF 72
King prawn, scallops, Half Moreton Bay bug, Fish of the day, scordalia & salsa verde.

Moreton Bay Bugs GF, DF, NF 79
Singapore chili, kafir lime, coriander & chilli.

Angus Steak GF, NF
Broad leaf, Parmesan, Café de Paris & red wine jus.

Angus Sirloin Steak MB3+ 300gm 60

Angus Eye Fillet MB3+ 250gm 72

TODAY'S FISH

Barramundi (QLD)	45
Salmon (Grilled Only)(TAS)	49
Snapper (NT)	49
Market Fish	POA

Pan roasted fish with eggplant caponata, fennel, orange & dill. **GF, DF, NF**

or

Battered or Crumbed with house made tartare sauce & lemon. **DF, NF**

LIVE FROM OUR TANK

Live Tasmanian Southern Rock Lobster	30/100gm
Poached / Grilled	
Lemon, herb & garlic butter. GF, NF	
Live Mud Crab	22.5/100gm
Singapore chilli GF, DF, NF	
Lemon, herb & garlic butter GF, NF	
Western Australian Rock Lobster DF	Half 48
Thermidor sauce	Whole 95
Mornay sauce	

SEAFOOD PLATTERS

Cold Seafood Platter (for 1) GF, DF	89
Moreton Bay bug, Mooloolaba prawns, oysters, smoked greenlip mussels, mignonette & cocktail sauce.	
Cold Seafood Platter (for 2)	189
Half WA Lobster, Moreton Bay Bug, Mooloolaba prawns, Spanner crab, oysters, smoked greenlip mussels, mignonette & cocktail sauce.	
Hot & Cold Seafood Platter	
Cold selection - Moreton Bug, Mooloolaba prawns, Spanner crab, oysters, smoked greenlip mussels, mignonette & cocktail sauce.	198
Hot selection - Moreton Bay bug, Mooloolaba prawns, mussels, Fish of the day, kipfler potato, cauliflower, chorizo (pork) & tomato bisque.	

SIDES

Hand Cut Chips GF, DF, NF	14
Aioli	
Mixed leaf Salad VG, GF, NF	14
White balsamic vinaigrette.	
Seasonal Greens VG, GF, NF	14
Lemon & extra virgin olive oil.	
Heirloom Tomato Salad GF, NF	16
Cucumber, shallot, olives, goat's cheese & basil.	
Donny's Salad VG, GF, NF	16
Lettuce, tomato, red onion, avocado & lemon.	
Miso Roasted Eggplant GF, NF	16
Labneh, toasted seeds & grains.	

We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team. -

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free
GFO: Gluten Free Option | DF: Dairy Free | DFO: Dairy Free Option |
NF: Nut Free | NFO: Nut Free Option | Vegan and Vegetarian menu
available on request.

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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.

SET MENU - \$120 PP

ENTREE

Your choice of:

South Australian Kingfish Crudo GF, DF, NF

Orange, lime, jalapeño, shallot, tomato & coriander.

Mooloolaba Ocean King Prawn Cocktail GF, NF

Baby gem lettuce, Marie Rose & lemon.

Salt Baked Beets (CONTAINS NUTS) VG, GF

Vegan "goat's cheese", roasted cashews, shallots, chili, mint, maple & sherry pickled dates.

MAINS

Your choice of:

Fish of the Day

Barramundi Fillet (QLD)

Grilled Asparagus VG, GF

Peas, zucchini, roast vine tomatoes, scordalia, Napoli sauce & salsa verde.

Angus Sirloin Steak MB3+ 300gm GF

Broad leaf, parmesan, cafe de Paris & red wine jus.

Linguini Marinara DF

Prawns, scallops, market fish, mussels chili, tomato & basil.

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

DESSERT

Your choice of:

Chocolate Fondant V, NF

Fresh raspberries & raspberry sorbet

Tropical Fruits GF, DF

Coconut tapioca & mango sorbet

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