

THE DECK

Seafood and Oyster Bar

ENTRÉE

Parmesan, parsley and lemon pepper crumbed squid strips, Aioli and fresh lime **18 (IMP)**

Creole Style crab cakes, Harissa Mayo, lime wedge **18 (AUS)**

Fresh Mooloolaba King Prawn and vermicelli noodle and mango salad coriander, lime and chilli dressing **19 GF (AUS)**

Crispy Tempura bug tails in black bean sauce fresh papaya salad **19 (AUS)**

Coconut crumbed local Mooloolaba prawns, smashed guacamole, spicy charred corn salsa **19 (AUS)**

Grilled Salmon Soft shell taco shaved red cabbage slaw, spicy corn salsa **20 (AUS)**

1/2 SHELL AUSTRALIAN SCALLOPS

Mornay	1/2 Doz 21	Dozen 34
Garlic Parsley	1/2 Doz 21	Dozen 34
Butter		

FRESHLY SHUCKED AUSTRALIAN OYSTERS

Natural	1/2 Doz 17	Dozen 30
Kilpatrick	1/2 Doz 20	Dozen 34
Mornay	1/2 Doz 20	Dozen 34

MAINS

Fresh Mooloolaba Prawn and Avocado Caesar salad **26 GFO (AUS)**

Parmesan, parsley and lemon pepper crumbed squid strips, Salad and chips **26 (IMP)**

Fresh Australian Black mussels in tomato, garlic, white wine with crusty bread **27 GFO (AUS)**

Creamy pea risotto with blue swimmer crab and seared scallops **28 GF (AUS/IMP)**

Fettuccine marinara **28 (AUS/IMP)**

Creamy garlic Mooloolaba prawns with steamed jasmine rice **28 GF (AUS)**

Seafood, Sweet corn and potato chowder, crusty garlic sourdough **30 (AUS/IMP)**

Spicy Coconut seafood laksa vermicelli noodle, grilled bok choy and fresh bean shoots **32 GF(AUS/IMP)**

1/2 Western Australian Crayfish Mornay, salad and chips **44 (AUS)**

FRESH LOCAL FISH FROM THE FILLETING ROOM

Gold Band Snapper Fillet **29**

Crispy Skinned Barramundi Fillet **29**

Atlantic Salmon Fillet **30**

Fish of the Day- Grilled, Beer Battered or Herb and Panko Crumbed **MP**

All Local Fish Options served with Garden Salad and Chips

FRESH FROM THE MARKET

Moreton Bay Bugs **MP/PER KILO**

Large Mooloolaba Prawns **MP/PER KILO**

Fresh Local Sand Crab **MP/PER KILO**

SHARE PLATTERS

GRILLED TASTING PLATE 55 GFO (AUS/IMP)

Coconut Prawn, 1/2 Grilled Garlic Bug, Parmesan, parsley and lemon pepper crumbed squid strips, Marinated Baby Octopus, Grilled Seafood Skewers, Smoked Salmon Served with Toasted Flat Bread and Greek Style Salad

HOT AND COLD SEAFOOD TIER 110 (AUS/IMP)

Crispy Herb and Beer Battered FOD, Parmesan, parsley and lemon pepper crumbed squid strips, Grilled Seafood Skewer, Coconut Prawn, Moreton Bay Bug, Sand Crab, Prawns, Shucked Oysters Served with Chips, Salad, Lemon and Seafood Sauce.
* Kilpatrick or Mornay add \$4.00

FOR THE LITTLE ONES

Battered Fish and Chips **10**

Crumbed Calamari and Chips **10**

Chicken Nuggets and Chips **10**

THE DECK

Beverages

SPARKLING

	G	B
Aurelia Prosecco 200ml Australia	10.5	
Henkell Trocken Sparkling Brut 200ml Germany	10.5	
Henkell Trocken Sparkling Rose Brut 200ml Germany	10.5	
Fiore Pink Moscato 200ml Mudgee, NSW	10.5	
Wildflower Prosecco W.A		29

WHITES

	G	B
Folklore Classic Dry White Sauv Blanc WA	9	30
Ara Estate Sauvignon Blanc NZ	11	39
Philip Shaw The Gardner Pinot Gris Orange, NSW	11	43
Robert Oatley Signature Chardonnay Margaret River, WA	11	41
Gordon Ramsay "Vibrante" Bianco Tuscany Italy		41
Santi Sortsele Pinot Grigio Valdadige Italy		45

ROSÉ

	G	B
Mirabeau Classic Rosé Provence, France	13	48

REDS

	G	B
Folklore Classic Red Cabernet Merlot WA	9	28
Philip Shaw "The Wire Walker" Pinot Noir Orange, NSW	11	41
Pikes "Los Companeros" Shiraz Tempranillo Clare Valley S.A	9	39

BEERS

XXXX Gold Zero	6	Carona	9
XXXX Gold	8	James Squire 150 Lashes	9
Great Northern Super Crisp	8	James Squire Ginger Beer	10
5 Seeds Cloudy Apple Cider	8		

BEER ON TAP

	POT	SCH
Eumundi Pale Ale	8	10
Heads of Noosa Jap Lager	8	10
Heads of Noosa Lager 3.5	8	10
Beer of the week	8	10

SPIRITS (375ML CAN) 12

Jim Beam & Cola	Vodka Lemon Ruski
Bundaberg Rum & Cola	Jack Daniels & Cola
Gordon's Gin & Tonic	Johnny Walker

ASSORTED SOFT DRINKS From 4.1

HOT DRINKS

	Cup 4.1	Mug 4.9
Flat White	Espresso	
Cappuccino	Chai Latte	
Latte	Iced Latte	
Long Black	Hot Chocolate	

*Add Syrup (Caramel, Vanilla, Hazlenut) 0.5

Premium Tea (Assorted) 4.5