



## *Welcome to See Restaurant*

*Australian modern cuisine*

*with a Chilean influence*

*Our speciality is fresh seafood yet we accommodate all palates and those with special dietary requirements*

*Proudly family owned and managed*

*Our Head Chefs have a fine eye for detail and with*

*seasonal changing menus, aims to bring you a unique dining experience*

*Through strongly supporting local suppliers we offer only the freshest products from all parts of the Sunshine Coast*

*We appreciate all feedback, so let us know about your time at See!*

*Thank you from the Puelma family*

# Autumn Menu

## Oysters

Shucked daily by our local oyster service (6 12)

Natural 23/39 GF

Kilpatrick 26/45 GF

Mornay 25/43 GF

Crumbed, with a Chilean tartare 26/45 GF

Shooters 11.00 each GF

## ½ Shell Scallops 3/6

Baked Tasmanian scallops, Dijon and leek cream 17/ 31 GF

Hervey Bay scallops, sweet pea puree, pumpkin fries, salmon pearls 17/31 GF

Tasmanian scallops, South Cape brie, house pastry, smashed honey carrots 17/31 GF

## Large King Prawns

Macadamia and coconut crumbed, corn salsa, smoked garlic aioli (3)27 (6)39GF

Chargrilled, soft cheese and fried vegetable medley (3)27 (6)37GF

Fresh off the trawler, salsa Americana (4)23 (6)31 (8)40GF

## Entrée

Cloudy Bay <b>clam chowder</b> with white fish dumplings and house pebre	23 GF
<b>Chilean style chilli crab</b> cooked in a tomato and chilli broth served with baked ciabatta	25 / 40 GF
Chef's signature super tender <b>Crispy Calamari</b> with house aioli	23 GF
Sage infused <b>flamed salmon</b> with a caper and green olive remoulade saffron aioli and spicy wafers	19 GF
<b>Pulled duck</b> and goats cheese tart with a pear and rocket salad house pesto and quince jus	22 GF
<b>Pea and corn fritters</b> with Chilean slaw, eggplant fries and See tapenade	18 GF
Herb crusted <b>sardines</b> with a pumpkin and caraway rosti, spinach and fennel pesto	24 GF

## Pasta and Risotto

Entrée/Main

### **Fettuccini Marinara**

21 / 37

Fresh seafood cooked with a rich tomato sugo, and a chardonnay cream

### **Sardinia Puttanesca**

Port Lincoln sardines tossed with spaghetti, fresh herbs, roma tomatoes

anchovies and an olive medley

19 / 33

### **See Style Paella**

Australian seafood tossed with saffron rice, grilled chicken, Spanish chorizo, fresh herbs and salsa

37 GF

### **Risotto Cozze Nero**

Black mussels cooked in Pinot Grigio and house brodo and fresh herbs

served with squid ink cream and Grana Padano

32 GF

### **Gnocchi de Casa**

House Gnocchi tossed with a garlic cream, baby spinach, South Cape blue

and a burnt rosemary butter

22 / 35

## Mains

- Grilled Barramundi**, served with a rice noodle stir fry, eggplant batons and ginger lime and chilli dressing **39 GF**
- Baked whole **Lemon Sole** served with garlic chats, seasonal greens, and a rocket and herb cream **39 GF**
- Charred **Eye Fillet** with Chilean style gratin, steamed greens and house jus **43 GF**
- Angus **T- bone steak** with fetta tossed beans, crispy coliban potatoes grilled king prawns and lemon thyme hollandaise **47 GF**
- Grilled **Tasmanian Salmon** served with a house fritter, steamed broccolini and a Chilean tartare **39 GF**
- USA Florida Crayfish (450 grams)** Mornay, garlic and herb butter, or just grilled with your choice of: chips and salad or vegetables **75 GF**

## Platters

- Seafood Platter for two:** indulge yourself in a prime selection of hot and cold local seafood served with chips, salad and fruits (GF available) **135**
- Queensland **barbeque seafood** plate; Mooloolaba king prawns, Moreton Bay bugs, local squid and Barramundi - Served with Chilean sides **45 or 80 for 2 GF**

## Breads

- Garlic and herb **bread** **8**
- Baked **ciabatta roll** with Chilean salsa and herb butter **8**
- Corn and basil**, bread and chipotle butter **8 GF**

## Sides

- Steamed vegetables **8 GF**
- Rustic chips with house aioli **8 GF**
- Roast pumpkin, rocket, caramelized walnuts and goats cheese salad **8 GF**

Please advise our friendly staff if you have any special dietary requirements as not all ingredients used are listed on our menu and some of our produce may contain traces of your special requirements list