

Today's oysters

freshly shucked with lemon	2.5
with nahm jim dressing	3.0

Entree

our creamy seafood chowder	18.0
fishermen's pier tasting plate of 5 individual tastes	23.0
seared local scallops, pea puree, orange reduction, frisée salad	18.0
queenscliff calamari, chorizo sausage, kipfler's, garlic, wild rocket	19.0
meredith goats cheese soufflé baked with a nut crust, salad of rocket, grilled pear, parkers bannockburn walnuts	19.0
our prawn trio: grilled prawn with asian style coleslaw and chilli jam, prawn tom yum, prawn ravioli	19.0
yellow fin tuna sashimi, shaved fennel, herb salad, truffle oil	18.0
our cured salmon gravadlax, crispy fried capers, crème fraiche, fine croutons	19.0

Apollo Bay Rock Lobster

natural with caeser salad	70/125
grilled with chilli, lime and coriander with an asian style coleslaw	70/125

Main Course

sesame crusted yellow fin tuna, thai inspired roesti, red papaya salsa, coconut and lime emulsion	34.0
atlantic salmon fillet, tomato, chervil and saffron broth, salmon tortellini, caviar	36.0
african style curry of australian prawns, rice pilaf, apple pickle, pappadums	34.0
wa gold band snapper fillet, creamy mash, local scallops, lobster bisque	36.0
barramundi fillet, parsnip puree, crispy fried prawns, fresh asparagus, port reduction	36.0
crispy fried local flathead, fries & tartare	30.0
bouillabaisse style seafood stew of fish, prawns, scallops, crab, calamari & mussels topped with rouille	42.0
Our seafood selection for two to share: your waiter will advise	90.0
a moroccan spring lamb dish with a double cutlet spiced with chermoula, tagine of braised shoulder, date and almond cous cous, harissa, lime yoghurt	36.0
pumpkin & parmesan ravioli, spinach, roasted tomato vinaigrette, salsa verde	26.0
our east/west duckling trio of confit leg with cumquat jam, an asian style salad with soba noodles and an aromatic consommé	35.0
hopkins river grain fed eye fillet, truffled potato mash, spinach puree, oxtail pithivier, lightly peppered red wine jus	37.0

SIDES

fries	7.0
salad leaves with mustard vinaigrette	7.0
green beans	7.0
garlic and rosemary fried potatoes	7.0
pumpkin, feta and rocket salad	7.0

Dessert

white chocolate and hazelnut bombe alaska with raspberry sorbet	15.0
honey parfait with star anise sauce and citrus salad	15.0
three ways with passionfruit: soufflé, ice cream & natural	15.0
our house-made sorbets	11.0
the frozen 'lamington' with the flavours of coconut, sponge & chocolate	15.0
tiramisu with coffee syrup, coffee ice cream, crostoli	15.0
fishermen's pier dessert platter for 2 to indulge	26.0
cheese for one	for one - 17.0
cheese for two	for two - 24.0
served with our toasted walnut bread, quince paste & muscatels	