



The History of Omeros Bros Restaurants

Omeros Bros have operated some of the country's leading restaurants in many locations, over 40 years.

In November 1968, Michael Omeros' ambition to have his own restaurant was realised with the transformation of the Paragon Cafe and Boatshed at La Perouse, Sydney. The once cafe, takeaway & boat hire became the Paragon Seafood Restaurant. This was the first restaurant to specialise in Seafood in the state of NSW.

The first years of trading were an indication of the great success the family's many restaurants have since experienced. When diners arrived for lunch on the last Sunday in May 1974, they were horrified at the sight that greeted them. What was regarded as the worst storm in 20 years had struck the previous night causing catastrophic damage to Sydney and the collapsed restaurant building was literally slipping into Botany Bay. The restaurant was a total write off, the damage so severe that the only option left was to plan a new paragon.

Over the following years, the Omeros family has taken the Sydney & Gold Coast culinary scene by "storm", with a string of popular restaurants. These restaurants in Sydney won accolades from well known food critics including Leo Schofield. Among the countless awards that Nick & Angelo have received are a four star rating from American "Like Magazine", honouring prestige establishment's world wide. American Express "Gold Plate" award 1992 - 1997, 2005 - 2007. People's Choice award 2004-2007 and Restaurant & Caterers Association National Award for best Family Establishment 2007.

Entrees

Oysters

Note! For those who have eaten Rock Oysters, no introduction is necessary. For those who have not, this delectable mollusc offers one of the truly magnificent experiences in dining.

Natural	- For true purists who take their Oysters seriously	Half Dozen	\$ 17.90
		Dozen	\$ 27.90
Mornay	- Baked in a Shell and smothered in a Cream Cheese Blanket	Half Dozen	\$ 18.90
		Dozen	\$ 28.90
Kilpatrick	- Baked in a Shell and topped with Bacon and Worcestershire Sauce	Half Dozen	\$ 19.90
		Dozen	\$ 28.90

Cold

Tasmanian Smoked Salmon \$ 16.90

Rich, mild and cured slowly with great care to achieve the ultimate flavour

Avocado Seafood \$ 16.90

Choice Avocado accompanied by irresistible morsels of fresh Seafood and Cocktail Sauce

Avocado Francaise \$ 14.90

Beautifully ripe Avocado with Vinaigrette Dressing

Sweet Chilli Beef Salad \$ 15.90

Cucumber, Tomato, Onion, Mint and Lemon Yoghurt Dressing

Soups

Cream Of Oyster \$ 10.90

Seafood Chowder \$ 12.90

Creamy Snapper \$ 11.90

Hot

Calamari \$ 16.90

Crumbed and deep fried fresh Calamari drizzled with Garlic Butter

Curried Prawns \$ 17.90

Prawns in a Mild Curry Sauce

Mussels a la Parisienne \$ 16.90

Mussels poached in a Bouillabaise and Red Wine Sauce

Baby Octopus \$ 16.90

Grilled with Lemon, Garlic and Virgin Olive Oil

Scallops \$ 16.90

Fried in a light Beer Batter and served with a Sweet Chilli Plum Sauce

Bread

Garlic Bread \$ 4.50

Greek Tapas Plate \$ 12.90

Toasted Turkish Bread accompanied by a selection of Dips

Baby Ciabatta (for two) \$ 7.90

Served with fresh Bruschetta mix and roasted garlic oil

Childrens Menu

Steak and Chips \$ 12.90

Fish and Chips \$ 12.90

Calamari and Chips \$ 12.90

Spaghetti Bolognese \$ 12.90

Main Courses

Fish

Grilled or Fried to your liking and served with Fried Potatoes

Whole Sole \$ 29.90

Special Fish in Tomato Wine Sauce or Creamy Oyster Sauce \$ 31.90

Barramundi \$ 30.90

Calamari - Crumbed and deep fried fresh and drizzled with Garlic Butter \$ 26.90

Bouillabaise - A selection of our fresh Seafood poached in our Red Wine Veloute \$ 30.90

Omeros Signature Schnapper \$ 33.90

With tomato and cucumber salad and homemade wedges

Please enquire about our Daily Seafood Specials

Extras

Oyster Sauce - Recommended with Grilled Fish: White Wine & Cream Veloute with fresh Sydney Rock Oysters \$ 4.50

Wine Sauce - Greek Style Tomato, White Wine and Cream sauce \$ 2.90

Crustaceans

Garlic Prawns \$ 30.90

Prawns Sauteed with Mushrooms, Eschallots in a Cream Sauce

Barbeque Prawns \$ 31.90

Prawns Grilled and served with Worcestershire Sauce and Brandy Butter

Moreton Bay Bugs Market price

Barbequed with Brandy Butter Sauce

Lobster Salad Market price

Chilled Lobster served with a selection of Salad and Fruit

Lobster Mornay Market price

Prepared in a Cream Sauce with a touch of Seasoning and Cheese

Live Whole Lobster Market price

Grilled and served with Drawn Butter

Live Mud Crab Market price

Grilled Greek style or with Chilli Plum Sauce

Delicious Alternatives

Fillet Steak \$ 33.90

Eye Fillet served with Mashed Potato and seasonal vegetables coated with our jus

Steak Diane \$ 30.90

Scalopini of Eye Fillet served with Garlic, Worcestershire, Brandy Cream Sauce

Surf and Turf \$ 42.90

Eye Fillet served on Mash, topped with Bugs and Prawns served with a Light Mustard Sauce

Homemade Pasta

Spaghetti Marinara \$ 33.90

A mix of our Fresh Seafood fused with our Napoli Sauce

Spaghetti Bolognese \$ 22.90

Fettuccine Napoli \$ 20.90

Fettuccine served with Tomato and Basil Sauce

Pumpkin and Macadamia Nut Ravioli \$ 22.90

In a Spinach, Basil, Sun Dried Tomato and Parmesan Cream Sauce

Salads

Greek - Iceberg Lettuce, Cucumber, Tomato Fetta Cheese, Olives topped with Anchovies \$ 13.90

Garden - Iceberg Lettuce and Garden Vegetables topped with Avocado and our Special Lemon Vinaigrette \$ 12.90

Caesar - Prepared the traditional way \$ 13.90

Vegetables - Selection of steamed fresh Vegetables \$ 3.85

One Account Per Table - Public Holidays Surcharge 15%.

All Prices are Inclusive of GST