

MENU

Entrée

Garlic Bread V	9.00
Add cheese	2.00
Natural Oysters (6) GF	28.00
Served with lemon & lime wedges	
Oysters Kilpatrick (6) GF	28.00
Served with smoky bacon & BBQ sauce	
Japanese Crumbed Oysters (6)	28.00
Served with wasabi mayo & wakame	
Hummus & Tzatziki Dip V	16.00
Served with toasted garlic flat bread	
400G Prawn Bucket GF	29.00
Served with tartare sauce & lemon wedge	
Barramundi Bisque GF	24.00
Served with poached king prawns, cream, snow peas, paprika & lime wedge	
Smoked Beef Rib	19.00
Served with roasted garlic, olive mayonnaise, sundried tomatoes & rocket crostini	
Japanese Roasted Pumpkin	16.00
Served with quinoa, pepitas & sticky sweet chilli sauce	
Smoked Chicken Spring Rolls	17.00
Served with an Asian carrot & coriander dipping sauce	
Smoked Pork Belly GF	Entree: 18.00
Served with green leaf, pear & candied walnut salad with a saffron pear dressing	Main: 30.00
Greek Salad GF	Entree: 16.00
Served with Persian fetta, cherry tomatoes, kalamata olives, cucumber, crispy prosciutto & lemon olive oil dressing	Main: 28.00

Mains

Gulf Caught Wild Barramundi GF	35.00
Baked in olive oil & served with rocket, cauliflower purée & lemon wedge	
Pappardelle	29.00
Pasta tossed with smoked lamb, braised duck, olives, garlic, tomatoes & parmesan	
220G Royal Reserve Eye Fillet (QLD Beef City Black)	42.00
Served with cranberry, quinoa, rocket salad & lemon olive oil vinaigrette	
400G Rib Fillet (QLD Beef City Black) GF	55.00
Served with crispy prosciutto, garlic roasted kipfler potatoes, broccolini & red wine jus	
Rolled Chicken Breast GF	33.00
Stuffed with bacon & mushrooms, served with vegetable salad & creamy wild mushroom sauce	
Wild Spanish Mackerel Tempura	35.00
Served with red onion, carrot & snow pea salad, with a gherkin & dill mayonnaise	
Braised Beef Cheek GF	33.00
Served on top of sweet potato mash & rich vegetable ragout	
Hot & Cold Seafood Platter (for 2)	160.00
Kilpatrick (2), natural (2) & Japanese crumbed oysters (2), Asian prawn soup, cold prawns (6), salt & pepper squid, tempura battered mackerel, garlic prawn cigars, baked barramundi with chips, garden salad, lemon wedge & tartare sauce	

Extras

Sweet potato mash	9.00
Broccolini / Greek salad / Green salad	10.00
Chips / Wedges	10.00
Roasted kipfler potatoes	9.00

(V) Vegetarian | (GF) Gluten Free

Please advise staff of any food allergies or intolerances you may have. Although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin and dairy products.



ALBATROSS BAY

RESORT

Desserts

Trio Cheese Platter Served with cheddar, brie & blue cheese, rum raisins & lavosh crackers	18.00
Poached Saffron Pear Tarte Tatin Served with vanilla anglaise & cream	18.00
Smoked Apple Crumble Served with apple puree & vanilla bean ice cream	18.00
Sticky Date Pudding Served with butterscotch sauce & vanilla bean ice cream	18.00

