

GULF POINT SEAFOOD AND GRILL

BREADS

GARLIC BREAD	5.0
MUSTARD BREAD	5.0

ENTREES

SOUP DU JOUR	6.5
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Made from the freshest of ingredients

BLUE SWIMMER CRAB & VEGETABLE CONSOMMÉE	18.9
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Clear soup with a vegetable brunois and fresh blue swimmer crab meat

OYSTERS

NATURAL <i>with Lemon and Lime Wedges</i>	14.0	22.9
KILPATRICK <i>Crispy bacon and our own lightly spiced Sauce</i>	14.5	24.9
ZINGARA <i>Brie cheese, toasted pine nuts & basil</i>	14.5	24.9

PORK BELLY	16.9
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Free range pork belly, served with Pickled chilli, Caramelised scallops & a Sweet plum & apple chutney

TAPAS PLATE (SERVES TWO)	28.9
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Stuffed peppers, Beef peanut satays, Tandoori chicken skewers, Grilled Greek Saganaki cheese, Salt & pepper squid, Taramasalata dip & Char-grilled pita bread

NO SEPARATE ACCOUNTS THANKYOU

GULF POINT SEAFOOD AND GRILL



STONEGRILL DINING™

STONEGRILL™ IS THE INTERACTIVE DINING EXPERIENCE THAT PRESENTS YOUR MEAL COOKING ON A HEATED STONE AT YOUR TABLE. HIGH TEMPERATURE SEARS IN ALL THE NATURAL JUICES AND NUTRIENTS, GIVING YOU A TASTE BEYOND ANYTHING YOU'VE EVER EXPERIENCED BEFORE.

DINING FROM THE STONEGRILL ENABLES YOU TO ENJOY A MEAL FRESHLY GRILLED TO PERSONAL TASTE. YOUR MEAL WILL REMAIN HOT AND ENJOYABLE, ALLOWING YOU TO DINE AT YOUR LEISURE.

STONEGRILL™ IS RECOGNISED AS ONE OF THE HEALTHIEST METHODS OF COOKING, AS ALL PRODUCE IS COMPLETELY TRIMMED OF FATS AND NO ADDED OILS ARE USED.

THE RESULT IS A FRESHLY GRILLED, TENDER AND NUTRITIOUS MEAL, WITH A SENSATIONAL TASTE UNIQUE TO STONEGRILL™



250GM EYE FILLET

Served with traditional champ mash potato & Red wine glaze

27.9



300GM SIRLOIN STEAK

Served with Garlic chat potatoes, Green prawns & Rich hollandaise sauce

32.9



KING PRAWNS

Served with a jasmine & coriander flavoured rice & a Red curry cream sauce

32.9



CHICKEN BREAST

Served with Vegetable satays & a garlic butter cream sauce

23.9

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MAINS

EYE FILLET STEAK	29.9
<i>Served with a goats Che'vre, Spanish sofrito, Wilted spinach and a Beetroot & Port wine glaze</i>	
CHICKEN BREAST	25.9
<i>French Tarragon & Lemon pepper chicken breast filled with a Truffle mousse & served with a Mushroom fricassee & roasted Garlic puree</i>	
S.A KING GEORGE WHITING	27.5/34.5
<i>Grilled, Battered or Crumbed, served with chips, tartare sauce and a spiced tomato salsa</i>	
LAMB SHANKS	19.9
<i>Braised in a Port wine & rich tomato sauce, served with Truffled mash potatoes</i>	
SALT & PEPPER SQUID	14.5/20.5
<i>Served with Asian greens and a sweet Soy sauce</i>	
DEEP SEA PERCH	20.9
<i>Poached in Olive oil and topped with romesco crumbs, served with Garlic & chive mash</i>	
AUSTRALIAN GULF POINT SEAFOOD BOAT	24.9
<i>Battered barramundi fillet, crumbed prawns and salt and pepper squid, served with tartare sauce and chips</i>	
FETTUCCHINE MALANDO	29.9
<i>Fresh prawns, pan fried with garlic, chilli & fresh Tarragon, finished with a tomato & cream sauce</i>	
AUSTRALIAN GULF POINT DELUXE PLATTER FOR TWO	120
<i>Fresh Oysters Natural and Kilpatrick, Morton Bay Bug Halves, whole Scampi, grilled Scallops, chilled King prawns, herb crusted Atlantic salmon, Salt and pepper squid and Moroccan crusted Barramundi fillets served with chips, tartare sauce, cocktail sauce and lemon and lime wedges.</i>	
<i>Cray fish P.O.A (Min 48 Hours Notice)</i>	

SIDES

FRESH GARDEN SALAD	4.0
GREEK SALAD	4.5
SEASONAL STEAMED VEGETABLES	4.0
SIDE CHIPS	3.5
SIDE WEDGES	4.5

SAUCES

PEPPER, DIANNE, MUSHROOM, RED WINE GLAZE, HOLLANDAISE	2.0
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DESSERTS

CHOCOLATE MOUSSE	9.5
<i>Rich dark chocolate mousse served with Frangelico cream & finished with Angel hair toffee</i>	
BREAD & BUTTER PUDDING	8.5
<i>Served hot with a Coffee bean & Vanilla Anglaise sauce</i>	
SEA SIDE AFFOGATO	9.5
<i>Vanilla bean ice cream, served with a shot of espresso coffee and your choice of Frangelico, Kahlua or Baileys liqueurs</i>	
CRÈME BRULEE	9.5
<i>Served with chocolate straws & finished with a Cumin butterscotch sauce</i>	
CHEESE PLATTER (SERVES TWO)	23.9
<i>A selection of Australian & Imported cheeses served with Muscatels, Fresh fruit & crisp bread</i>	

COFFEE

CAFÉ LATTE	3.3
CAPPUCCINO	3.3
FLAT WHITE	3.3
LONG BLACK	3.3
MACCHIATO	3.0
SHORT BLACK	3.0
HOT CHOCOLATE	4.0
MUG, DOUBLE SHOT, DECAF	0.5

TEA

ENGLISH BREAKFAST, GREEN, CAMOMILE, EARL GREY	3.2
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FORTIFIEDS/DIGESTIVES

PENFOLDS CLUB PORT	4.0
GALWAY PIPE 12YO PORT	6.0
MORRIS LIQUEUR MUSCAT	5.5
MCWILLIAMS DRY SHERRY	3.0
REMY MARTIN	9.5
HEGGIES NOBLE RIESLING (375ML)	36.0

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PRODUCT INFORMATION

SOUTH AUSTRALIAN OYSTERS

Established in the late 1980's, the south Australian Oyster Industry is now proven to be a producer of world class oysters cultured in some of the cleanest, most unpolluted waters in the world giving the oyster a creamy appearance, fresh ocean smell and the unique cupped shell filled with juicy plump meat.

WESTERN KING PRAWN

The Western King Prawn is fished in three areas, The Spencer Gulf, Gulf St Vincent and the West Coast. This gives the prawn a unique South Australian taste second to none with a firm body of meat.

TASMANIAN SCALLOPS

The Tasmanian scallop is farmed in Bass Strait and around the Tasmanian Coast. With a firm adductor mussel (meat) with the roe left on, scallops have a very natural flavour of the area in which it is farmed.

MORTON BAY BUG

The Morton Bay Bug is available all year round. The meat of the bug is found in the tail having a medium to strong flavour with a firm texture.

VICTORIAN SQUID

Caught off of Geelong with a new tenderising process the squid is tender and soft with a depth of flavour.

CROCODILE

Crocodile has become a very popular meat amongst Australians. The meat is very low in fat and high in protein, with a delicious soft flavour and firm flesh the flavours are sure to please all tastes.

EMU

Emu has a gamey flavour, deep red in colour and very low in fat. With a very fine texture and the extreme leanness of emu it should never be prepared over medium-rare.

KANGAROO

Kangaroo is a lean, low in fat red meat with a rich flavour. It is recognised as a mouth watering and healthy alternative to beef. It is also accredited by the Heart Foundation for its healthy attributes.

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PRODUCT INFORMATION

NORTHERN TERRITORY BARRAMUNDI

Wild caught Barramundi presents a clean taste with soft, moist thick white flesh.

TENDER RIDGE BEEF (MARGARET RIVER)

Grown exclusively in the clean, green south western region of Western Australia Tender Ridge Beef is underpinned by MSA (Meat Standards Australia), ensuring you receive a specialised graded beef that guarantees absolute tenderness and taste.

ATLANTIC SALMON

With its fresh pink and firm flesh this fish has the ability to stand alone or work with other flavours.

KALAMATA OLIVES

Grown in the McLaren Vale region of South Australia these olives deliver a full flavour with lasting depth.

SCAMPI

Caught wild in the waters off of Western Australia, Scampi has a deeper flavour than a prawn with its firm white opaque flesh.

SMALLGOODS

Sourced from the local area of the Barossa Valley.