

# 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*

### 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 &amp; basil</i>	14.5	24.9

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

TAPAS PLATE (SERVES TWO)		30.9
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*Chicken peanut satays, Tandoori chicken skewers, Oysters Zingara, Salt & pepper squid, chorizo sausage, a trio of dips & Char-grilled pita bread*

NO SEPARATE ACCOUNTS THANK YOU

# 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 MSA

Served with sweet potato mash and beef glaze

28.9



### 400GM RIB EYE MSA WITH SCALLOPS

Accompanied with roasted chat potato and a creamy garlic sauce

31.9



### AUSTRALIAN SEAFOOD AND 140GM EYE FILLET MSA

100gm Atlantic Salmon, scallops and king prawns served with chat potatoes and hollandaise sauce

31.9



### CHICKEN MEDALLIONS

Chicken breast served with a Greek salad and a balsamic honey yoghurt

21.9



### ST VINCENT GULF KING PRAWNS

Served with steamed jasmine rice with a choice of garlic or sambal sauce

26.9



### AUSTRALIAN GAME

Crocodile, Emu, Kangaroo and N.T Barramundi with buttered potato mash and a bush tomato dipping sauce

31.9

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## MAINS

EYE FILLET STEAK 29.9

*Served with a goats Cheese Spanish sofrito and a Beetroot & Port wine glaze*

SIRLOIN STEAK 24.9

*Served with roasted chat potatoes & a Shiraz reduction topped with a herbed butter*

OVEN ROASTED SOY CHICKEN BREAST 24.9

*Chicken breast marinated in soy and Asian spices served on jasmine rice, wild roquette & finished with a mango sauce.*

S.A KING GEORGE WHITING 27.5/34.5

*Grilled, Battered or Crumbed, served with chips, tartare sauce and a spiced tomato salsa*

LAMB SHANKS 19.9

*Braised in a Port wine & rich tomato sauce, served with Truffled mash potatoes*

SALT & PEPPER SQUID 14.5/20.5

*Served with Asian greens and a sweet Soy sauce*

DEEP SEA PERCH 20.9

*Poached in Olive oil and topped with romesco crumbs, served with Garlic & chive mash*

AUSTRALIAN GULF POINT SEAFOOD BOAT 24.9

*Battered barramundi fillet, crumbed prawns and salt and pepper squid, served with tartare sauce and chips*

FETTUCCINE MALANDO 29.9

*Fresh prawns, pan fried with garlic, chilli & fresh Tarragon, finished with a tomato & cream sauce*

AUSTRALIAN GULF POINT DELUXE PLATTER FOR TWO 100

*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.*

*Cray fish P.O.A (Min 48 Hours Notice)*

## 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 &amp; finished with Angel hair toffee</i>	
BREAD & BUTTER PUDDING	8.5
<i>Served hot with a Coffee bean &amp; 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 &amp; finished with a Cumin butterscotch sauce</i>	
CHEESE PLATTER (SERVES TWO)	23.9
<i>A selection of Australian &amp; Imported cheeses served with Muscatels, Fresh fruit &amp; 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, PEPPERMINT, 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
MCWILLIAMS SWEET SHERRY	3.0
REMY MARTIN	9.5
HEGGIES NOBLE RIESLING (375ML)	36.0