

M E N U

E N T R É E :

Matilda Bay's famous seafood chowder <i>Garnished with garlic prawn toast</i>	17.00
Oyster on the half shell <i>From Coffin Bay, South Australia (min 6)</i>	
<i>Natural</i>	3.50
<i>Classic Kilpatrick</i>	4.00
<i>Tempura, sake soya dressing</i>	4.00
<i>Vodka, sour cream and caviar</i>	4.00
Chicken Tart <i>Chermoula marinated, dressed rocket herb aoli</i>	18.00
Prawn and avocado tian <i>Poached prawns, crème fraiche and sweet pepper sauce</i>	21.00
Seared scallops <i>Baby fondant potatoes, chorizo and olive tapenade</i>	21.00
House cured duck breast <i>With mint cucumber, orange salad and a fried quail egg</i>	19.00
Vegetarian taste plate <i>Polenta fritter with tomato chutney</i> <i>Beetroot and yoghurt salsa, peppered flat bread</i> <i>Butternut pumpkin and Persian feta tatin</i>	19.00
Sashimi <i>Selection of fresh raw Australian seafood with wasabi and pickled ginger</i>	21.00
Steamed black lip mussels <i>Served with spicy saffron white wine cream sauce and herb loaf</i>	18.00
Green pea risotto <i>Served with baby shallots, preserved lemon and mint</i>	18.00
Port and duck liver parfait <i>Apple and blackcurrant relish with garlic brioche</i>	17.00
Wagyu bresaola <i>With mixed mushrooms, dressed leaves and a hazelnut pesto</i>	18.00

Matilda Bay Restaurant + Bar

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MAIN COURSE:

Grilled fish of the day <i>Scallop and crab rosti, mango lime salsa, coconut tuille</i>	M.P
Tasmanian salmon steak <i>Served with squid ink and prawn linguini, saffron butter sauce</i>	34.00
Fish and chips <i>Beer battered King George Whiting with chunky chips, duo of house made sauces</i>	34.00
Seafood Paella <i>With a selection of fresh Australian seafood, saffron infused rice and lemon oil</i>	34.00
Seafood plate for one <i>Morton Bay Bugs, scallops, prawns, salmon, mussels, vongola and baby squid grilled with lemon scented beurre blanc</i>	45.00
FROM THE ROTISSERIE <i>Ask your waitperson for today's special</i>	M.P.
FROM THE TANK	
Live fresh water Marron <i>Steamed with baby bok choy, udon noodles, drizzled with sesame and honey</i>	50.00
Amelia Park lamb rack <i>Goat's cheese crusted with sautéed shallots, caramelised green beans, red wine sauce</i>	34.00
Free range chicken breast <i>Pan fried and served with sweet corn soufflé, baby buttered leeks and light herb glaze</i>	34.00
Pork rack cutlet <i>Oven roasted, apple cider cabbage, mascarpone mash and a Calvados jus</i>	32.00
Kangaroo duo` <i>Braised kangaroo tail and pan fried fillet purple conga and sugar snap peas, native pepper reduction</i>	32.00

(V) Indicates dishes that are or can be modified to be vegetarian.

Dishes may contain nuts.

We regret that payment by cheque is not acceptable.

We are unable to separate accounts on individual tables.

Minimum charge of \$50.00 per person.

Due to health regulations all food products must be consumed on the premises.
For the comfort of our clientele, smoking is restricted to the outside areas only.