

Starters

Oysters natural, simply with fresh lime 16/30 (G)

Natural oysters with Japanese sorbets over crushed ice 18/34 (G)

Kilpatrick style oysters with a dash of wasabi 18/34 (G)

Tuna and salmon carpaccio with wakame & pear salad and warm sesame dressing 19

Calamari, apple, cucumber, mint & coriander salad with palm sugar and chilli dressing 17 (G)

Beef tataki served with ponzu sauce 19

Half shell scallops with smoked trout, coriander, lemongrass, crushed nuts & chilli 18 (G)

Tempura prawns served with green mango salad 18

Homemade gnocchi with porcini mushroom and gratinated gorgonzola 17

Seafood Platters

Sushi, Sashimi & Tempura Platter

Serves 2, starter size

Flamed salmon nigiri, soft shell crab, hosomaki and nori rolls, tuna & salmon sashimi, and a tempura of prawns, calamari & oysters 60

Livebait Deluxe Platter

Serves 2, main size

A two tiered deluxe platter of oysters, sushi, pickled seafood, mussels, grilled king prawns, Moreton bay bugs, crab, calamari and fish of the day with a selection of sauces 120

(G) – Gluten Free

Mains

Japanese Style Fish n Chips

Tempura fish fillets from today's catch served with Togarashi spiced discs of tempura potato, seaweed salad and sweet soy & sesame sauce 32

Linguini with prawns, mussels, crab, fish & calamari tossed in chilli, garlic and parsley 36

Ricotta and pumpkin ravioli with provencale sauce and tomato confit 26

Grilled chicken supreme served on fresh asparagus and tomato ragu 28

Tasmanian salmon char-grilled with seasonal vegetables and spring onion pesto 29 (G)

Port Lincoln ocean king garlic prawns with potato puree and garlic herb butter 42 (G)

Freshwater Cray with crystal bay prawns, calamari and seafood in a coconut red curry served with citrus infused jasmine rice 48 (G)

Gold band snapper served with a spiced sweet chilli dressing and Asian vegetables 36 (G)

Crispy skinned kingfish over fresh greens and a light citrus-cilantro sauce 34 (G)

Eye fillet steak (220g) with herb roasted mushrooms, crushed kipfler potatoes and red wine jus 36 (G)

Grilled Crustaceans

Try a selection for an entrée or as an addition to your main. Subject to availability.

½ Lobster m.p.

Freshwater Cray m.p.

King prawns 6.50 ea

Whole Lobster m.p.

Crab m.p.

Moreton bay bugs 12.50 ea

(G) – Gluten Free

Salads & Sides

Seasonal salad with shredded pear, witlof, blue cheese and raspberry dressing 10 (G)

Livebait's market fresh garden salad with lettuce, tomato, cucumber and parmesan served with house dressing 8 (G)

Asparagus with parmesan and truffle oil 8 (G)

Sautéed fresh spinach with Spanish onion and garlic 7 (G)

Roasted mushroom with thyme 9 (G)

Sautéed kipfler potatoes with red onion and fresh garden herbs 7 (G)

Chips 7 (G)

(G) – Gluten Free

Sweets

Passionfruit brûlée tart with berry compote and home made strawberry sorbet 15.5

Warm chocolate soufflé with bourbon vanilla ice cream and cinnamon infused cream 17.5
Please allow 15-20 minutes

Trio of chocolate – delicious chocolate ganache, creamy chocolate ice cream, and chocolate cigar 16

Almond and pistachio cream tart with caramelised apricots and hazelnut ice cream 14.5

Classic baked Bombe Alaska filled with chocolate and vanilla ice cream, flamed meringue and champagne & raspberry coulis 18

Chef's selection of King Island farmhouse cheese with candied mustard fruit & lavosh 22
or select your favourite (50g per serve) 9
Please see your waiter for today's selection