

A LA CARTE MENU.

TO START

GARLIC BREAD	3.5
TURKISH BREAD & DIPS	12
MEDITERRANEAN MIXED OLIVES	9
HOUSEMADE POTATO SCALLOPS	3.5
WARM CHAR GRILLED CHORIZO WITH EVO	16

OYSTERS

DAILY FRESH OYSTERS	(6) (12)
Natural (GF)	27 / 46
Kilpatrick (GF)	29 / 48
Mornay	29 / 48
Mixed	29 / 48

ENTREE

CRISPY PRAWN POPPERS	19
Battered king prawn pieces spicy middle eastern mayo	
SAGANAKI	18
Panfried greek cheese, fresh lemon, chilli honey - add prawns (2) \$12	
AVOCADO SEAFOOD (GF)	23
Mixed Fresh cold daily seafood avocado, lemon	
FREMANTLE OCTOPUS (GF)*	26
Taramasalata, chilli, garlic, rocket, lemon, EVO	
SEAFOOD CHOWDER	20 / 41
Nicks Famous fish stock, lemon, daily fresh seafood	
MORETON BAY BUG SLIDER (2)	26
Gem Lettuce, house made tartare, jalapeno, milk bun	
SASHIMI OF THE DAY (GF)*	26
Daikon, avocado, Ponzu dressing	
PAN SEARED CALAMARI (GF)*	19 / 29
Roasted cherry tomato, rocket, chilli, vinaigrette	
CRUMBED CALAMARI	19/29
Signature house rice	
SEARED SCALLOPS	25 / 38
Scallops, beetroot, goats cheese, balsamic, walnuts, rocket, lemon, butter	

SIDES

GREEK SALAD (GF)	17
Heirloom tomato, cucumber, onion, feta cheese, olives	
CAPRESE SALAD (GF)	17
Heirloom tomato, basil, buffalo mozzarella spanish onion	
GARDEN SALAD (GF)	17
Iceberg lettuce, heirloom tomato, cucumber spanish onion	

MAINS

PRAWN CUTLETS	24 / 40
Crumbed or battered, house rice	
GARLIC PRAWNS (GF)*	21 / 38
Mushroom, shallots, garlic, cream volute	
CURRY PRAWNS	21 / 39
Signature rice, pineapple, coriander	
OMEROS FRESH SNAPPER FILLET (GF)*	43
Shaved, cabbage salad + chips	
GRILLED WILD BARRAMUNDI FILLET	39
Grilled, lemon butter, shaved cabbage salad + chips	
WHOLE NEW ZEALAND SOLE	39
Grilled, lemon butter, shaved cabbage salad + chips	
KING GEORGE WHITING	54
Battered or crumbed fillets, shaved cabbage salad + chips	
MORETON BAY BUGS	38 / 52
House rice, worcestershire + lemon butter - curry or mornay sauce available	
DAILY FRESH SEAFOOD PASTA (GF)*	41
Olive oil, lemon, garlic, chilli	
SPAGHETTI BOLOGNESE (GF)*	32
EVO, Reggiano Parmigiana	
SPINACH & RICOTTA RAVIOLI (VEG)	32
Napoli sauce, Reggiano Parmigiana	
RISOTTO	MP
Daily seasonal risotto	
EYE FILLET (GF)*	48
Crispy Potato, roasted field mushroom onion compote, red wine jus	
OMEROS STEAK DIANE (GF)*	46
Creamed potato swirl, tarro crisp	
EYE FILLET + LOBSTER TAIL (GF)*	58
Creamed potato, vegetable, mustard sauce	

CAESAR SALAD	17
Gem lettuce, bacon, crispy ciabatta croutons - add prawn \$6 ea	
SEASON VEGETABLE (GF)	12
Fetta, EVO	

*GLUTEN FREE ON REQUEST / VEGETARIAN, VEGAN OPTIONS AVAILABLE

BYO TUES & WED WINE ONLY. \$12 PER BOTTLE 10% SURCHARGE ON SUNDAYS / 15% SURCHARGE PUBLIC HOLIDAYS