

THE Drunken Admiral

STARTERS

BAKED HOUSE LOAF Garlic aioli (V)	8.9
WARM OLIVES Lemon, garlic, chilli, rosemary (GF/V)	9.9
PRAWN SATAY SPRING ROLLS — 3 PER SERVE Sticky plum & berry sauce	17.9
DEPTH CHARGERS Jalapeno chillies filled with garlic & herb cheese, sticky plum & berry sauce (V)	17.9
OYSTERS— 6 PER SERVE — Naked & lemon (GF) — Naked, Tasmanian pepperberry mignonette (GF) — Hot smoked & lemon (GF) — Grilled, Tabasco, olive oil & garlic (GF) — Grilled, wakame miso butter (GF) — Grilled, bacon & Worcestershire	30.9
OYSTER SHOOTER — EACH Tasmanian 666 Vodka, tomato juice & lemon	7.9

SALADS

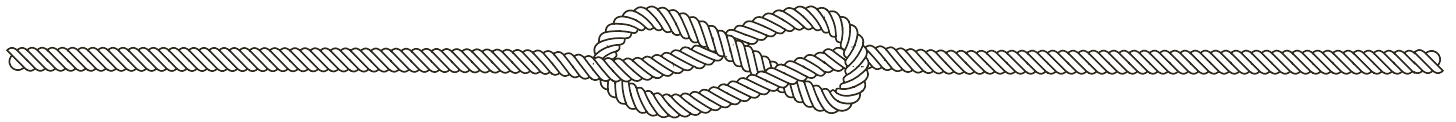
ROCKET, Parmesan & sweet balsamic (GF/V)	9.9
MEDITERRANEAN, green leaves, feta, kalamata olives, cherry tomatoes, roasted capsicum, house dressing (GF/V)	9.9

ENTRÉE & MAINS

			
FISH MARKET CHOWDER Our tradition since 1979 + side steamed rice + baked house loaf	18.9 4.9 8.9		33.9
HOT ROCK TASMANIAN SALMON Rock seared - wasabi, soy, Kewpie mayo & steamed rice	21.9		36.9
FRIED CHICKEN Fried Asian style marinated chicken tenderloin bites served with sticky ginger sauce — Main serve with noodle salad	18.9		32.9
HOT SMOKED SALMON SALAD Smoked in house – served chilled Rocket, persian feta, beetroot & lemon dressing salad (GF)	20.9		35.9
FRIED SCALLOPS Tasmanian breadcrumb fried, tartare & lemon — Main serve with seasoned fries & market salad	19.9		35.9
PANKO FRIED SQUID Panko crumbed & fried, tartare & lemon — Main serve with seasoned fries & market salad	18.9		31.9
SALT & PEPPER SQUID Salt, pepper & furikake fried squid, sticky tom yum sauce & lemon — Main serve with cucumber, carrot & mint salad	18.9		31.9
TASSIE PALE ALE BEER BATTERED PRAWNS Fried in Tasmanian Pale Ale batter, with lemon & tartare — Main serve with pearl cous cous & chargrilled vegetable salad	21.9		35.9
AUSSIE TIGER PRAWNS — 200g chilled whole unpeeled prawns with cocktail sauce & lemon (GF) — 300g with seasoned fries & market salad	29.9		41.9

— One payment per table
— 15% surcharge on Public Holidays
— We only use fresh fish, so please watch out for the occasional bone

— Allergies: please notify our crew when ordering
— Whilst every effort is made to accommodate guests dietary needs, we cannot guarantee our food will be allergen free
— GF=Gluten Free, V=Vegetarian



MAINS

YACHTIES SEAFOOD MIXED GRILL Pan-seared garlic marinated skewers - prawns, scallops, squid & white fish served on an oven fired stone to finish cooking at the table. Served with house salad, seasoned fries, tomato relish & garlic aioli + extra skewer of your choice Without soy = GF	45.9	PRAWN LINGUINE Aussie prawns, cherry tomatoes, oregano, thyme, linguine, Rocket & citrus dressing	35.9
TASMANIAN SALMON PAN Prosciutto wrapped fillet, oven baked with Kalamata olives, anchovies, capers, garlic in an age old traditional Italian tomato sauce & served with baby potatoes (GF)	36.9	VEGETARIAN LINGUINE Cherry tomatoes, oregano, thyme, rocket & citrus dressing	29.9
SALMON & PRAWN, RED COCONUT CURRY Tassie Salmon, Aussie Prawns & market fresh seasonal vegetables in a red coconut curry with steamed rice (GF)	38.9	CAPE GRIM BEEF EYE FILLET 300g chargrilled prime Tasmanian beef, red wine jus & smashed buttered baby potatoes (GF)	58.9
SULTAN'S SCALLOPS & PRAWNS WOK Scallops & prawns with market fresh seasonal vegetables in a Cashew nut satay sauce with steamed rice (GF)	37.9	SYDNEY TO HOBART SEAFOOD PLATTER FOR TWO "Hot one end & cold the other!" Chilled Aussie tiger prawns, smoked mussels - chilled, naked oysters, hot smoked salmon – chilled, marinated Tasmanian octopus – chilled, with breadcrumb fried scallops, fried salt & pepper squid & beer battered prawns, seasoned fries, tartare, cocktail sauce & fresh lemon — Extra serves, pull up more chairs	188 94pp

FISH MARKET BOARD

- Grilled, plain (GF) Market Price
- Beer battered fried - egg, dairy free
- Breadcrumb fried
- Moroccan spice grilled (GF)
- Szechuan pepper grilled (GF)

Served with tartare sauce, side salad & your choice of one of the following: steamed rice (GF), OR seasoned fries, OR new buttered steamed potatoes (GF)

Admiral's SAUCES

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| Garlic Aioli (GF) | 2.0 |
| Kewpie Mayo | |
| Sticky Ginger | |
| Tartare (GF) | |
| Tomato Relish (GF) | |
| Plum & Berry | 2.0 |
| Reaper Chilli (GF) | |
| Cocktail Sauce | |
| Sticky Tom Yum (GF) | |
| Fresh Chilli (GF) | 2.0 |
| Shaved Parmesan (GF) | 2.0 |

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