

# THE *Drunken Admiral* SEAFARERS RESTAURANT

## THE START

### FISH MARKET CHOWDER

A TRADITION SINCE THE DAY WE OPENED – 30 DECEMBER 1979

### FRIED CALAMARI

TRADITIONAL CRUMBED CALAMARI WITH TARTARE & LEMON

### HOUSE SMOKED HUON SALMON SALAD

FRESH FROM THE GALLEY SMOKER ON A HAMMOCK OF ROCKET  
WITH SHAVED PARMESAN & DRESSED WITH HOUSE DRESSING – GF

### NATURAL OYSTERS

FRESHLY SHUCKED IN THE HALF SHELL SERVED WITH FRESH LEMON – GF

## THE END

### SULTAN'S WOK POT

SCALLOPS & PRAWNS TOSSED WITH A CASHEW NUT SATAY SAUCE, SERVED WITH STEAMED RICE &  
ASIAN MARKET GREENS – GF

### VEGETARIAN WOK POT

ASIAN MARKET GREENS TOSSED WITH A CASHEW NUT SATAY SAUCE,  
SERVED WITH STEAMED RICE – GF/V

### PRESS GANG'S SALT & BATTERY

TRADITIONAL CRISPY FRIED FISH'N'CHIPS WITH CAPER MAYO & FRESH LEMON

### FRIED CHICKEN

FRIED ASIAN STYLE MARINATED CHICKEN TENDERLOIN BITES  
WITH NOODLE SALAD & STICKY GINGER SAUCE

### GOOD OLD SCALLOP FRY UP

TRADITIONALLY BREAD CRUMB FRIED, SERVED WITH SEASONED FRIES  
& CAPER MAYONNAISE

### TASMANIAN SALMON STEAK

SIMPLY PAN FRIED SERVED OVER A GARDEN SALAD WITH CAPER MAYONNAISE & SEASONED FRIES – GF

### TASMANIAN SETTLER'S EYE FILLET

THE SOVEREIGN CUT OF BEEF! 300G PAN SEARED WITH A TRADITIONAL OPULENT RED WINE JUS,  
SERVED ON SMASHED BUTTERED BABY POTATOES – GF