

THE Drunken Admiral SEAFARERS RESTAURANT

THE START

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

THE END

PLEASE CHECK WITH YOUR WAIT STAFF FOR TODAY'S DESSERT SELECTIONS