

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 HOUSE DRESSING – GF

NATURAL OYSTERS

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

THE MIDDLE

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