



# THE ADMIRAL

## MENU

### ON ARRIVAL

Shared in the middle of the table

**Croutons with seafood**

### APPETIZERS

Shared in the middle of the table

**Sydney rock oysters (gf)**

1/2 dozen

**Tuna tartare (gf)**

High-grade seared fresh yellow-fin Australian tuna, tomato concasse and avocado served with rice and finished with a sesame, mint, chilli and ginger dressing

**Charcoal-grilled baby calamari skewer (3)**

Bread crusted baby calamari, seasoned with evo and white wine vinegar served with lime mayonnaise

**Charcoal-grilled prawn skewer (3) (gf)**

Marinated prawns, served with an apple cider vinegar, chilli, honey and ginger sauce topped with sesame seeds

**Giant octopus salad (gf)**

Chargrilled giant octopus, green tomatoes, red onion, chilli, shallots with evo and lemon dressing

### ENTRÉE

Each guest to select

**Charcoal-grilled giant octopus (gf)**

Charcoal grilled giant octopus marinated in a Mediterranean emulsion with evo, garlic, chilli and pepper served on a bed of smoked pumpkin and paprika

**Salt and pepperberry calamari (gf)**

Spiced & crispy corner inlet calamari served with fried asian noodles, shallots, chilli and chargrilled lemon

**Sesame swordfish belly (gf)**

Chargrilled swordfish belly glazed with soy and mustard seeds, served with sautéed seasonal vegetables

**Charcoal-grilled blue-eye cod (gf)**

Chargrilled marinated blue eye cod served with rice finished with herbs and spinach

**BBQ salmon fillet**

### MAINS

Each guest to select

All mains served w. selection of sides to share  
Brussels sprout, broccolini, sweet potato chips, chips.

**BBQ 1/2 lobster (gf)**

**BBQ whole snapper (gf)**

**BBQ whole flounder (gf)**

**BBQ whole barramundi (gf)**

**BBQ salmon fillet (gf)**

### DESSERT

Alternate serve

**Chef's selection of daily desserts**