

## To Begin

Duo of house-made breads with dukkah and Portuguese olive oil (DF,V)

Grilled herb bread with parmesan (NF,V)

Kalamata and green olives marinated in fresh herbs, fennel and virgin oil (GF,DF,NF,V)

House marinated pickled octopus (GF,DF,NF)

Saganaki, cheese pan fried with fresh lemon (GF,NF,V)

Seafood Chowder (GF,NF)

Tasmanian smoked salmon with capers, shallots, horseradish cream, croutons, finished with olive oil (NF,GFA)

Whitebait lightly floured and golden fried served with a smoked paprika aioli (DF,NF)

Tiger prawn spring rolls served with mushroom soy and Thai sweet chilli dipping sauces (DF,NF)

Crispy soft-shell crabs with a ponzu dipping sauce (GF,DF,NF)

### Entrée 24 | Main 34

Calamari dusted in flour, lightly fried, with tartare sauce (DF,NF,GFA)

## Pasta and Risotto

Mixed mushrooms risotto with leek, thyme and reggiano parmesan (GF,NF,V)

Penne Arrabiata in a rich tomato sauce with grilled vegetables and basil served with rocket leaves and shaved reggiano parmesan (GF,NF)

Prawn and saffron risotto with peas and reggiano parmesan (GF,NF)

Scallop and pipi risotto with broad beans, parsley and reggiano parmesan (GF,NF)

Linguini marinara - fresh assorted seafood pan seared, finished with garlic, parsley and olive oil (NF,DF)

## From the Land

Chicken breast filled with goats cheese and dates served with spicy broccolini and apricot jus (GF,NF)

Char-grilled 250g Gippsland grass fed Eye fillet served with creamy mash potato (GF,NF) 45

### Sauce 5

Red wine jus | Creamy mixed mushroom | Creamy pink and green peppercorn

## Scallops

### Entrée 26 | Main 36

Scallops lightly floured, deep fried with a sweet chilli dipping sauce (DF,NF)

### Scallops in half shell

### Entrée 27 | Main 40

Thermidore – baked in a light mustard cheese sauce finished with reggiano parmesan (NF)

Mornay – baked in a creamy cheese sauce finished with reggiano parmesan (NF)

Garlic – roasted garlic, butter and parsley (DF,NF)

Battered—light beer batter with a house made tartare sauce (GF,NF)

## Oysters

5 **Per Oyster - \$5 Natural | \$5.5 Cooked | Minimum order 3 per type**

6 Natural – fresh lemon and vinaigrette (GF,DF,NF)

9.5 Natural – Matsuhisa salsa, shallot, soy sauce, rice vinegar, garlic, chilli oil and ginger (DF,NF)

15 Natural - Wakame (Pickled seaweed) and Japanese mayo (GF,DF)

14.5 Natural – Ponzu dressing (Citrus dressing) (GF,DF,NF)

25 Natural—Bloody Mary – vodka and spiced tomato juice (GF,DF,NF)

24 Beer battered – light beer batter with a sweet chilli sauce (DF,NF)

Kilpatrick – grilled bacon and worcestershire sauce (GF,DF,NF)

17 Thermidore – baked in a light mustard cheese sauce finished with reggiano parmesan (NF)

22 Mornay – baked in a creamy cheese sauce finished with reggiano parmesan (NF)

## 21 Mussels 26

Steamed with pipis, roasted garlic, cream and parsley (GF,NF)

Steamed with napoli sauce, fresh tomato, onion, coriander and fresh chilli (GF,DF,NF)

## Moreton Bay Bugs

### Entrée 33 | Main 58

35 Bug tails lightly battered, dressed with honey and toasted sesame seeds (DF,NF,GFA)

35 Bug halves pan seared with garlic, ginger chilli and spring onion (GF,NF)

38 Bug halves pan seared in a sweet soy chilli sauce (GF,NF)

38 Bug halves pan seared with roasted garlic, butter and parsley (GF,NF)

38 Bug halves pan seared and oven baked with a creamy mornay sauce (NF)

## Crayfish

### Market Price

38 Natural – sliced medallions, mounted on shaved ice served with cocktail sauce and lemon (GF,DF,NF)

Thermidore – baked in a light mustard and cheese sauce (NF)

Garlic – warmed in roasted garlic, butter and parsley (GF,NF)

Chilli and garlic – freshly chopped chilli and garlic finished with olive oil (GF,DF,NF)

Mornay – baked in a creamy cheese sauce (NF)



## Hot Platter

Alterations are not available

**Indulge in our specially designed platter created by our chefs**  
(120 per person – minimum of 2 serves)

Oysters Kilpatrick grilled bacon and Worcestershire sauce (DF, NF)

Crispy soft-shell crabs with a ponzu dipping sauce (GF, DF, NF)

Pan seared bug halves with roasted garlic, butter and parsley (GF,NF)

Scallops mornay served in half shell with a creamy cheese sauce (NF)

Chef's choice of grilled fish

King prawns pan fried tossed with a sweet soy chilli sauce (GF,NF)

Calamari dusted in flour lightly fried, with tartare sauce (DF,NF)

Bug tails lightly battered, dressed with honey and toasted sesame seeds (DF,NF)

Steamed mussels with napoli sauce, fresh tomato, onion, coriander and fresh chilli (GF,DF,NF)

Scallops thermidore served in half shell with a light mustard cheese sauce and reggiano parmesan (NF)

## Prawns

### Entrée 30 | Main 42

Garlic king prawns with roasted garlic, butter and parsley (GF,NF)

Spicy chilli king prawns coated in a light crispy corn flour batter (GF,NF)

King prawns pan fried with a sweet soy chilli sauce (GF,NF)

Garlic and ginger king prawns, pan fried tossed with chilli and spring onion batons (GF,NF)

## Sides

Creamy mash potato (GF,NF,V) 9.5

Beer battered chips (NF,V) 9.5

Sweet potato chips (GF,V) 9.5

Roquette, pear and parmesan salad with a creamy balsamic dressing (GF,NF,V) 12

Greek salad -tomato, cucumber, Kalamata olives, red onion and feta (GF,NF,V) 15

Steamed broccoli and green beans tossed in Portuguese olive oil (GF,DF,NF,V) 14

Char-grilled pita bread (DF,NF,V) 6

Steamed jasmine rice (GF,DF,NF,V) 6

*To help our team meet your dietary needs, we have placed dietary guidance on our products. Please note that our food is prepared and cooked in the same kitchen, so whilst our team will endeavor to do their best to cater to your needs, we cannot guarantee any gluten/ nuts/ dairy free, vegetarian or vegan meals.*

Cash is accepted  
We do not split bills

**GF = Gluten Free | DF = Dairy Free | NF = Nut Free**  
**GFA = Gluten Free Available | V = Vegetarian**

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