



SEAFOOD RESTAURANT MENU

MENU

Baguette hot from the oven:

With either Garlic Butter, Seaweed Butter or Extra Virgin Olive Oil 8.0

FRESHLY SHUCKED OYSTERS - DAILY SELECTION

6 or 12 Oysters

Oysters Natural: French shallot vinaigrette	24.0 / 48.0
Kilpatrick Oysters: classic sauce with speck	28.0 / 55.0
Mornay Oysters: gruyere béchamel gratin	28.0 / 55.0
Mixed Dozen Oysters: Natural, Kilpatrick, Mornay	28.0 / 55.0
Bloody Mary Shots: Oyster, vodka, spiced tomato juice	6.0 each

SASHIMI PLATE FOR TWO:

Fresh Tuna, Salmon and Scallops, with a citrus, chilli and coriander sauce 55.0

ENTREES

Chilled Prawn Cocktail: Fresh prawns, baby Cos, house cocktail sauce	25.0
Wilson's Seafood Chowder: Seasonal seafood, baguette slice	18.0
Salt and Pepper Calamari: Rocket and aioli	18.0
Duck Parfait: Cognac infused with crispy baguette	23.0
Scallops in Half Shell: Tomato basil garlic sauce	26.0
Chilled Moreton Bay Bugs: Salad and cocktail sauce	32.0
Garlic Prawns: Served on a bed of Asian greens	24.0
King Prawn and Crab Linguini: Olive oil, white wine, garlic, chilli, parsley	28.0
Famous Sandcrab Lasagne: Creamy crustacean sauce	28.0 / 42.0

SEAFOOD PLATTERS

Fishermans Platter Hot and Cold for One: 58.0

Cold selection: Oysters natural, Fraser Island prawns, fresh Moreton bay bug, local sandcrab.

Hot selection: Salt and pepper calamari, crumbed whiting, and thick cut chips.

King Neptune Cold Platter for Two: 98.0

Moreton bay bugs, oysters natural, cured salmon, Fraser Island prawns, local sandcrab, and salad.

Wilson's Classic Seafood Platter for Two: 180.0

Cold course: Moreton bay bugs, oysters natural, cured salmon, Fraser Island prawns, local sandcrab, and salad.

Hot course: Salt and pepper calamari, garlic prawns, half shell scallops, crumbed whiting and thick cut chips



MAINS

Wilson's Fish and Chips: Mooloolaba whiting fillets crumbed or battered, salad and thick cut chips	29.0
BBQ Moreton Bay Bugs: garlic butter, broccolini and quinoa salad	60.0
Black Pepper Chilli Blue Swimmer Crab: Stir fried, fresh Asian flavours	45.0
Whole Lobster Mornay: with truffle mash and broccolini	65.0
Catch of the Day: lemon butter sauce, thick cut chips and salad	38.0
Tuna Steak: 200g, medium rare, red pepper salsa and crispy zucchini	42.0
Black Angus Rib Fillet: 300g, two pepper sauce, beans and carrots, thick cut chips	45.0
Wilson's Famous Reef and Beef: 200g Black Angus tenderloin, king prawns, Moreton bay bug, calamari, house salad, thick cut chips with a Béarnaise sauce	60.0
Slow Roasted Free-Range Duck: Chat potatoes, broccolini and spiced orange jus	42.0

TO ACCOMPANY

Sautéed duck fat Chat potatoes	10.0
Sautéed Greens: shallot and almond flakes	9.0
Baby Gem Salad: onion, tomato, mustard dressing	9.0
Thick Cut Chips	7.5
Truffle Mash	9.0

DESSERTS

Apple Rhubarb and Almond Crumble: strawberry, lemon, mascarpone	15.0
Crème Brulee: vanilla bean, cinnamon crostini	
Passionfruit Panna Cotta: with seasonal fruits	
Chocolate Tart: 70% dark, almond, walnut, chocolate sauce, vanilla bean ice cream	

FARMHOUSE CHEESE

Double Brie, Mature Cheddar, Blue: with lavosh, fruit confit, crispy baguette slices, dried fruits and nuts

For One: 21.0 | For Two: 30.0