

SMALL PLATES 前菜



Bread + Olives 面包和橄榄

Char-grilled sourdough (Pigeon Whole Bakers) or Gluten free focaccia 9.5
with garlic butter, preserved lemon aioli or balsamic + olive oil

炭烤面包或不含高筋面包

搭配蒜蓉牛油和腌制柠檬蛋黄酱 或者 意大利巴萨米传统香醋和橄榄油

House made smoked salmon paté, *toasted sourdough* 14.5

炭烤面包或不含高筋面包

搭配蒜蓉牛油和腌制柠檬蛋黄酱 或者 意大利巴萨米传统香醋和橄榄油

Selection of marinated olives (G) 9.5

腌制橄榄拼盘

Oysters 生蚝

Tas Prime Pacific Oysters from leases at Dunalley and Pittwater - ½ dozen 23

Raw: *natural with lemon (G); or cucumber, ginger, sesame + soy (G)*

Hot: *kilpatrick (G), sweetcorn + green chilli salsa (G)*

café de paris butter (G); or tempura battered, with mirin + soy

塔斯马尼亚海域生蚝 — 半打 6 只

23

生食：搭配新鲜柠檬 或

搭配黄瓜、姜片、芝麻加酱油

烤生蚝：基尔帕特里克烤生蚝(采用培根及香辣烤酱料)；

甜玉米，搭配青辣椒酱

巴黎酱

天妇罗 · 搭配味醂(日本米酒)和酱油

Bloody Mary oyster shooter, *vodka, tomato juice, lime, tabasco (G)*

7

血腥玛丽生蚝调酒、伏特加、番茄汁、青柠、塔巴斯科辣椒酱

Afternoon Oyster Orgy - oysters \$2 each - from 3 to 5 pm

“午后狂欢” — 生蚝 2澳币/只，下午3点至5点

10% surcharge on Sunday and Public Holidays

周日及国定假日收取10%附加费

Cold 冷盘

Sashimi – Huon Atlantic salmon and/or blue eye soy, wasabi, pickled ginger, cucumber + sesame (G) 刺身 – 塔斯马尼亚三文鱼 或者 澳洲蓝眼鱼 搭配酱油、芥末、腌制生姜、青瓜和芝麻	18.5
King prawns, ½ dozen, iceberg lettuce, cocktail sauce 明虾, 半打6只, 搭配生菜和鸡尾酒酱	27

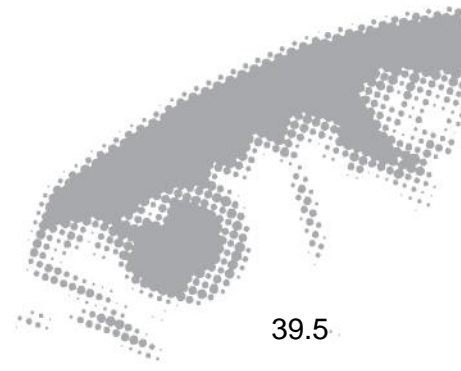
Hot 热食

Curried seafood chowder (G), grilled sourdough 咖喱海鲜巧达浓汤(G), 搭配烤面包	13.5
Thai fishcakes, sweet + sour dipping sauce (G) 泰式风味鱼饼, 搭配酸甜酱(G)	13.5
Steamed prawn dumplings, green chilli sauce, coriander, fried shallots 蒸虾饺, 搭配青辣椒酱、香菜和小葱炒	14.5
Crumbed or seared scallops, tartare sauce 酥炸或者香煎带子, 搭配塔塔酱	18.5
Char-grilled Pirates Bay octopus, tzatziki 炭烤章鱼(塔斯马尼亚海盗湾), 搭配青瓜酸乳酪酱汁	18.5
Chilli salt squid, quinoa tabbouleh, preserved lemon aioli 椒盐鱿鱼, 搭配藜麦沙拉和腌制柠檬蛋黄酱	18.5
Baby abalone, mushroom, soy + ginger (G) 小鲍鱼、蘑菇、搭配酱油和姜丝 (G)	22

MAIN PLATES 主菜



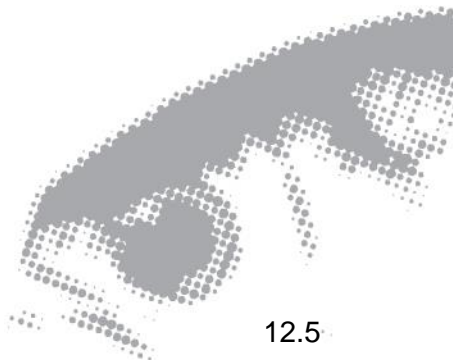
- Moo Brew pilsner battered or crumbed fish of the day
served with chips, tartare sauce + lemon 39.5
啤酒炸或酥炸鱼排(选用当日特色鱼)
搭配薯条, 塔塔酱和新鲜柠檬
- Crumbed or seared scallops 29.5
chips, tartare sauce + lemon
酥炸或香煎带子
搭配薯条、塔塔酱和新鲜柠檬
- The Lot: *battered fish, crumbed scallops, squid, fishcake, prawn dim sim, chips, tartare sauce, lemon* 32.5
拼盘: 鱼排、酥炸带子、鱿鱼和鱼饼
搭配虾饺、薯条、塔塔酱和新鲜柠檬
- Seafood linguini 32.5
chilli, garlic, parsley + rocket
(G) gluten free penne available
带子意面
搭配辣椒、蒜蓉、香芹和小葱炒
(G) 本店亦提供不含高筋意面
- Seafood pie 34.9
white fish, Huon atlantic salmon, crushed peas, mint, mussel cream
海鲜派
白鱼、塔斯马尼亚三文鱼、豌豆粒、薄荷和贻贝奶油酱汁
- BBQ Pirates Bay octopus (G) 36.9
greek salad, chips, tzatziki
炭烤章鱼(塔斯马尼亚海盗湾)(G)
搭配希腊沙拉、薯条和青瓜酸乳酪酱汁
- Mixed grill (G) 39.5
Huon Atlantic salmon, fish of the day, scallops, octopus, new potatoes, cos, anchovy + parmesan salad
炭烤拼盘 (G)
塔斯马尼亚三文鱼、当日特色鱼、带子和章鱼
搭配嫩马铃薯、



<p>Longford scotch fillet of beef (300g) <i>roast tomato, mushroom, greens, chips, with mushroom or pepper sauce (G) or café de paris butter</i> 来自塔斯马尼亚西北端 -格津角的牛排(300 克) 绿叶蔬菜和薯条 搭配蘑菇酱 或 胡椒酱 (G) 或 牛油</p>	39.5
<p>Surf 'n' Turf <i>Longford scotch fillet, scallops, prawns, tomato, mushroom, greens, chips, café de paris butter</i> 海陆大餐 格津角牛排、带子、虾、搭配薯条和牛油</p>	49.5
<p>Seafood platter, served over two courses (minimum 2 people) <i>Natural oysters, pickled octopus, sashimi, king prawns, smoked salmon paté, bread Chilli salt squid, battered fish of the day, prawn + ginger dumplings Grilled fish of the day, atlantic salmon, abalone, scallops, vegetables and condiments</i> 海鲜拼盘 · 两道主菜 (可供两人以上享用) 新鲜生蚝、腌制小章鱼、刺身、大皇虾、烟熏三文鱼、面包 椒盐鱿鱼、鱼排 (当日特色鱼)、蒸虾饺含姜丝 烤鱼 (当日特色鱼)、塔斯马尼亚三文鱼、鲍鱼、带子、蔬菜和调味料</p>	70/ 位




SIDES 配菜



Greek salad, sheep's milk feta, tzatziki (G) (V) 希腊沙拉, 搭配羊奶酪和青瓜酸乳酪酱汁 (G) (V)	12.5
Mixed green salad	9.5
Coleslaw, sriracha mayonnaise	9.5
Steamed greens, olive oil + lemon (G) (V) 清蒸蔬菜, 搭配橄榄油和新鲜柠檬(G) (V)	9.5
Roast cauliflower, pumpkin, hummus	9.5
Steak cut chips (G) (V), tomato sauce 炸薯条, 番茄酱	9.5
Roast new potatoes, rosemary salt (G)(V)	9.5

DESSERTS 甜品



Dark chocolate mousse <i>dark chocolate ice cream (G)</i>	10
Sticky date pudding (G) <i>butterscotch sauce, vanilla bean ice cream</i> 红枣布丁 (G) 搭配奶油酱和香草冰淇淋	10
Lemon crème brûlée (G) <i>langue de chat</i> 法式柠檬焦糖布丁 (G) 搭配法式猫舌小饼干	10
Tasmanian cheese: <i>Wicked cheese brie or King Island cheddar</i> <i>Served with crackers, toasted sourdough, quince paste, celery</i>	12.5
Ice Cream: <i>vanilla bean, dark chocolate, salted caramel, or raspberry sorbet</i> \$3 per scoop	
Waffle cone 冰淇淋甜筒	4
Affogato (G) <i>espresso coffee, ice cream + liqueur</i> 意式浓缩咖啡加冰淇淋 (含甜酒)	16.5

