

BREADS

Garlic bread	pp	3
Tomato Bruschetta basil pesto, tomato, onion & fresh herbs	pp	7
Beef Bruschetta sweet ponzu sauce, shaved onion & shallots	pp	13
Oven Baked Loaf trio of today's dips		15

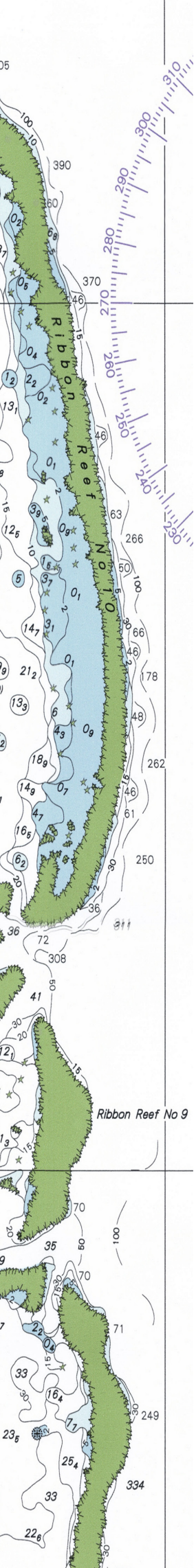
OYSTER BAR

pure coffin bay oysters freshly shucked to order here on premise

Natural fresh lemon & cocktail sauce	½ doz	21
Battered chilli mayo	½ doz	23
Grilled bacon & tamarind sauce	½ doz	23
Flamed ponzu, aioli, wakame seaweed	½ doz	23
Mornay baked w béchamel sauce & cheese	½ doz	23

STARTERS & SHARE PLATES

Chowder potato & leek, fish & prawns, crusty bread	15
Dry Spiced Calamari chilli mayo	14
Battered Tiger Prawns chilli plum glaze	15
Duck Spring Rolls julienne vegetables & blood orange dipping sauce	15
Prawn Spring Rolls wakami seaweed & sweet ponzu	18
Chilled Gulf Prawns seafood sauce & fresh lemon	16
Battered Bug Tails grilled lemon & sriracha sauce	24
Chilled Seafood Sampler scallops, oyster & banana prawns	19
Antipasto Plate prosciutto, olives, fetta, roast caps, semi dried tomatoes, pesto & bread	22



SALADS

Cajun Salted Squid

rocket, pear, walnut, parmesan & balsamic glaze

19

Slow Roast Duck

green beans, mesculin, fetta, roast beetroot, pomegranate, pine nuts, mustard vinaigrette

21

Portugese Chicken

baby spinach, goats cheese, prosciutto, pepitas, caramelized onion & blueberry dressing

20

Fennel Seed Crusted Tuna

mesculin, shaved red onion, port soaked figs, fried goats cheese balls

21

FISH FILLETS

*at Splash we specialise in fish & take pride in serving
only wild caught local catch*

Fish & Chips

grilled or lightly battered with either crunchy chips OR garden salad,
fresh lemon & tartare sauce

Spanish Mackerel

24

Mahi Mahi

30

Barramundi

32

Cajun Spanish Mackerel

warm kipfler potato, capsicum, red onion & avocado salad,
orange butter sauce & coconut aioli

29

Macadamia Nut Crusted Mahi Mahi

sweet potato mash, bok choy & sweet roasted capsicum sauce

35

Lemon Butter Barramundi

parmesan green beans, herb oil, roast kipfler potatoes & lemon butter

37

Coral Sea Tuna

lemon myrtle cous cous, green olive & artichoke salsa, asparagus spears

32

NON-SEAFOOD

Premium Eye Fillet

creamy chive mash, grilled asparagus spears, red wine jus

36

add grilled prawns & creamy garlic sauce

12

Chicken Breast

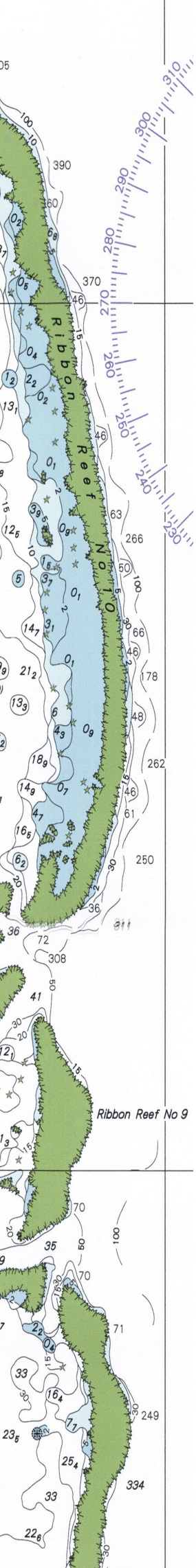
semi dried tomato, basil & brie stuffing, beans, kumera mash & honey mustard cream

32

Mushroom Risotto

buttered spinach, nashi pear jam & thyme mascarpone

26



CALAMARI, PRAWNS & BUGS

Lemon Pepper Calamari

lightly fried in rice flour w fresh citrus garden salad

27

Prawn Nasi Goreng

wok tossed rice, asian greens, bacon, chilli & fried egg

34

Coconut Crumbed Prawns

coriander, lime, chilli & macadamia nut salad

34

Thai Prawn Red Curry

tomato, pineapple, casavar crackers & kaffir lime & lemongrass rice

34

Roasted Gulf Garlic Bugs

warm herb, shallot, aioli & kipfler potato salad

46

SEAFOOD COMBINATIONS

Scallop & Prawn Risotto

sauteed leeks, cherry tomatoes, thyme mascapone & rocket

34

Deep Sea Laksa

prawns, fish & scallops in mild spiced coconut broth w egg noodles & bok choy

36

Seafood Linguini

prawns & bugs w cherry tomatoes, fresh herbs, chilli crumbs & smoked tomato chilli sauce

38

Fishermans Catch

lightly battered fish & prawns, lemon pepper calamari, beer battered chips & garden salad

42

Chilled Seafood Plate

cooked & chilled prawns, bugs & scallops, freshly shucked oysters
garden salad, garlic bread, lemon & seafood sauce

58

SIDE DISHES

beer battered chips & chilli mayo

6

crisp garden salad

6

sauteed field mushrooms with pesto & fetta

9

steamed jasmine rice

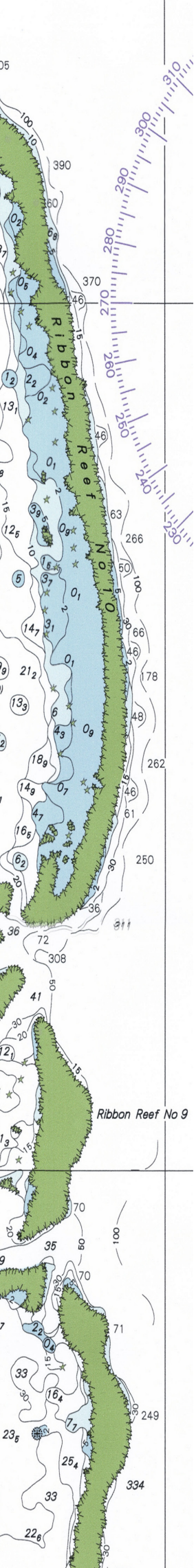
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green beans w parmesan

8

grilled asparagus w chilli crumbs

9



DESSERT MENU

Dessert Special

please ask your waitperson for details on todays special creation

14

Pavlova

kiwi coulis, fresh fruit & whipped cream GF

14

Espresso & Kahlua Panna Cotta

roasted nut crumble GF

15

Sticky Fig & Macadamia Nut Pudding

lime butterscotch sauce & vanilla ice cream

15

Chocolate & Walnut Brownie

raspberry sauce & vanilla ice cream

15

Sorbet Duo

lychee & kaffir lime flavours, candied lime GF DF

14

Australian Cheese Plate

vintage cheddar, blue vein tasmanian brie, nashi pear jam, fresh & dried fruits, assorted roasted nuts & crackers

21

AFTER MEAL BEVERAGES

Coffee

also available in freshly ground decaf

Espresso	3.9
Long Black	3.9
Macchiato	3.9
Flat White	4.2
Cappuccino	4.2
Café Latte	4.2
Hot Chocolate	5.2
Hot Mocha	5.2
Liqueur Coffees	9.9

Teas

Luxury Silk Tea Pouches

English Breakfast	4.0
Supreme Earl Grey	4.0
Chamomile Blossom	4.0
Spring Green	4.0
Peppermint	4.0
Malabar Chai	4.0

Dessert Wine

Frogmore Creek "Iced Riesling"

125ml glass	13.0
375ml bottle	39.0

Liqueurs

Baileys	7.9
Frangelico	7.9
Galliano	7.9
Midori	7.9
Malibu	7.9
Grappa	7.9
Kahlua	7.9
Sambucca White	7.9
Tia Maria	7.9
Cointreau	7.9
Opal Nera	8.5
Drambuie	8.5
Dom Benedictine	8.9

Ports & Cognacs

De Bortoli Port	4.0
Galway Pipe Port	6.5
Hennessy Cognac	9.9