



Due to seasonal availability menu items and prices are subject to change. (lg) low gluten (v) vegetarian

We request all patrons with food allergies or specific dietary requirements to inform their waiter prior to ordering. Our culinary experts source many allergen free products, however due to the kitchen environment some ingredients may be exposed to allergens. We will endeavour to accommodate individual needs to the best of our ability. We cannot be held responsible for traces of allergens.

# Specialities

**Southern Rock Lobster MP**  
**WA Scampi M 59.90**

**Spencer Gulf King Prawns M 49.90**  
**Moreton Bay Bug M 78.90**

*Speciality items can be prepared to your liking from the following options*

## **Natural**

*flame grilled, lemon, evoo, dill (lg)*

## **Mornay**

*béchamel, pecorino, feta, grana padano*

## **Thermidor**

*German mustard, butter, brandy,  
parmesan, sea salt*

## **Shanghai**

*ginger, soy, herbs*

## **Caramelised Thai glaze**

*red chilli, kaffir lime leaves, lemongrass,  
coriander*

## **Vietnamese**

*chilli XO sauce, crustacean*

## **The Catch**

299.90 two

*Whole grilled Southern Rock, cafe de Paris and béarnaise  
Extra-large Pacific Ocean steamed natural oysters with soy  
Tasmanian oak smoked and cured salmon  
Grilled extra-large Spencer Gulf king prawns  
Salt and pepper South Australian calamari  
Shark Bay half shell scallops with herb butter  
Sicilian style Tasmanian Spring Bay mussels  
Beer battered blue eye  
Tempura tiger prawn cutlets  
Braised seafood pilaf and condiments*

## **A la Natural**

399.90 two

*Southern Rock lobster  
Extra-large Pacific Ocean oysters  
Russian caviar with crème fraiche  
Whole Moreton Bay bugs  
Western Australian scampi  
Extra-large Spencer Gulf king prawns  
Fresh fruit and condiments*

## **Ultimate**

499.90 two

*Two Southern rock lobsters flame grilled with fennel and herb butter  
Extra-large Pacific Ocean oysters served natural, Kilpatrick and mornay  
10gm of Russian black caviar with crème fraiche  
Crispy tempura tiger prawns  
Whole Moreton Bay bugs with parsley and lemon oil  
Herb baked Shark Bay scallops  
Steamed Western Australian scampi with fresh herbs  
Grilled chilli infused Spencer Gulf king prawns*

# Temptations for Two

<b>Lobster bruschetta</b> <i>crème fraiche, Italian truffle paste, lemon, evoo</i>	39.90
<b>Prawn toast</b> <i>beetroot relish</i>	24.90
<b>Garlic bread</b> <i>stone baked Turkish bread, chilli infused olives</i>	16.90

## Oyster Bar

Enhance your experience	
Beluga Caviar (5 gm)	49.90
Osetra Russian Caviar (5 gm)	39.90
Half dozen Pacific Oysters	39.90
Dozen Pacific Oysters	72.90

### Tempura

*lightly battered*

### Natural

*aged white balsamic, citrus*

### Kilpatrick

*caramelised smoked bacon,  
 Worcestershire sauce*

### Mornay

*béchamel, grana padano*

### Nova Scotia

*Tasmanian smoked salmon, baby  
 capers, horseradish cream*

### Mignonette

*champagne vinegar, eschalots, sea  
 salt, pepper*

## Cold and Raw

### Vodka cured ceviche

*watermelon, chilli, sesame (lg)*

*Prawn 20.90*

*Scampi 22.90*

*Kingfish 19.90*

### Natural king prawns 27.90

*cucumber, macadamia, vinaigrette (lg)*

### Lobster cocktail 29.90

*Mary rose sauce*

### Cured oak smoked salmon 19.90

*cured, burnt lemon vinaigrette, dill (lg)*

### Raw ocean plate 59.90

*kingfish, scallop, scampi, salmon, prawn,  
 oyster*

# Entrée

<b>New England style seafood chowder</b> <i>creamy, medley of crustaceans, prawn toast</i>	25.90
<b>Whole butterflied Western Australian scampi</b> <i>seared, vodka, yuzu butter</i>	34.90
<b>Crispy South Australian baby calamari</b> <i>radish and cabbage slaw, five spice, sweet chilli</i>	27.90
<b>Southern Rock Lobster bisque</b> <i>velvety smooth, prawn toast</i>	29.90
<b>Tasmanian Spring Bay mussels</b> <i>steamed, reef blond sauce, Belgium lager, tarragon, saffron, shallots</i>	29.90
<b>Western Australian scampi in two toned pappardelle</b> <i>spicy prawn oil, chilli, garlic, parsley, dill</i>	30.90
<b>Western Australia Shark Bay scallops</b> <i>cauliflower puree, lemon, fresh herbs</i>	27.90
<b>Prawn risotto</b> <i>aromatic spiced arborio rice, coconut cream</i>	29.90
<b>Salt and pepper cauliflower</b> <i>smoked almonds, capers, parsley puree (v)</i>	25.90
<b>Hand made parsley linguini</b> <i>roasted pine nuts, basil mint pesto, grana padano (v)</i>	25.90
<b>Tempura vegetables</b> <i>kimchi, five spice, sweet chilli sauce (v)</i>	25.90

## Large Plates for One

<b>Ferg Burger</b>	109.90
<i>Whole Canadian lobster, eye fillet, coconut prawns, scampi, chilli squid, potato gratin, mustard relish, dill, lemon butter</i>	
<b>Ferginator</b>	109.90
<i>Whole Canadian lobster, half barbequed chicken, prawns, Kilpatrick oysters, potato gratin</i>	
<b>Queensland wild barramundi and poached scampi</b>	69.90
<i>pan seared, citrus beurre blanc</i>	
<b>South Australian Hiramasa kingfish fillet and seared Western Australian scallops</b>	69.90
<i>oven roasted, shallots, garlic, tomato, olives, anchovy butter</i>	
<b>BBQ corn fed chicken and Australian tiger prawns</b>	59.90
<i>half boned, coated in macadamias, herb crust, creamy sauce</i>	
<b>Beer battered local blue eye fillets</b>	55.90
<i>mashed peas, cabbage and parmesan salad, rustic tartare, lemon</i>	
<b>Seafood marinara tossed in two tone pappardelle</b>	99.90
<i>lobster, calamari, Shark Bay half shell scallops, Western Australian scampi, Moreton Bay bug, king prawn, jumbo oyster, fennel, truffle oil</i>	
<b>Fisherman's feast</b>	99.90
<i>coconut lobster, beer battered blue eye fillets, crumbed prawn cutlets, salt and pepper scampi, panko scallops and chilli calamari</i>	
<b>Ferg n' Turf</b>	99.90
<i>200g wagyu sirloin marble 9+, whole Canadian grilled lobster</i>	
<b>Seafood grill</b>	99.90
<i>Canadian lobster, barramundi, scallops, prawns, kohlrabi salad (lg)</i>	
<b>Wild mushroom risotto</b>	39.90
<i>field and forest mushrooms, hint of truffle oil (v)</i>	
<b>Gorgonzola filled pumpkin gnocchi</b>	39.90
<i>blue vein, sundried tomato pesto, parsley, cream (v)</i>	

# The Grill

Upgrade your experience

Flame grilled lobster tail	29.90
Extra-large BBQ chilli prawn	15.90
Panko crumbed whole scampi	17.90

## Premium Gippsland grass fed Angus beef selection

<b>Tomahawk rib on the bone 1kg</b> <i>potato gratin, kampot pepper, porcini jus</i> <i>Best enjoyed medium – 50 minutes preparation</i>	99.90
<b>Scotch fillet 400gm</b> <i>cauliflower puree, sautéed leek and cabbage, cabernet jus</i>	69.90
<b>Eye fillet 300gm</b> <i>mushroom duxelles, honey glazed carrots, parsnips, Texan BBQ baste</i>	69.90
<b>Porterhouse 400gm</b> <i>sautéed cabbage, potato puree, mustard relish, peppered rosemary oil</i>	59.90
<b>Wagyu sirloin 200gm</b> Stanbroke Queensland wagyu marble score 9+ served medium <i>young potatoes, anchovy and herb butter and a trio of condiments</i> <i>mustard relish, veal jus, pickled vegetables.</i>	89.90

## On the Side

Complimentary crunchy garlic and rosemary chips with every side purchased

All 19.90

<b>Eggplant chips</b> <i>crumbed with warm skordalia</i>
<b>Cauliflower gratin</b> <i>béchamel, shaved grana padano</i>
<b>Wok fried vegetables</b> <i>pine nuts, evoo, dukkah spices</i>
<b>Wild forest mushrooms</b> <i>garlic yogurt, burnt butter</i>
<b>Potato and truffle oil mash</b> <i>oak smoked sea salt and rosemary</i>
<b>Grilled broccolini</b> <i>anchovy dressing, macadamia, chilli, feta</i>
<b>Fig, pistachio and blue cheese salad</b> <i>garlic croutons, sharp sherry vinaigrette</i>
<b>Santorini</b> <i>cucumber, cherry tomatoes, barrel aged feta, olives, capers, lemon oil</i>
<b>Raw salad</b> <i>broccoli and cauli, fennel, pine nuts, currants, parmesan, apple balsamic</i>
<b>Ferg's salad</b> <i>rocket, feta, beetroot, fennel, caramelised walnuts, pistachio dressing</i>

## Sweet Finish

<b>Bombe Alaska</b> <i>Saint James rum, muscatel ice cream finished with Italian meringue</i>	20.90
<b>Chocolate lovers</b> nutella hazelnut parfait, white chocolate shards, dark chocolate ganache and soil	20.90
<b>Vanilla crème brulee</b> chocolate biscotti, cherries (lg on request)	18.90
<b>Baileys and Tia Maria mousse</b> <i>white chocolate, wild mixed berry compote</i>	19.90
<b>Vegan gelato</b> <i>chocolate with ginger caramel</i>	18.90
<b>New York baked cheesecake</b> <i>passionfruit fruit syrup</i>	19.90
<b>Chocolate volcano</b> molten lava, banana ice-cream	19.90
<b>Classic tiramisu</b> <i>espresso and Kahlua soaked savoiardi biscuit</i>	18.90
<b>Grand deluxe tastes</b> <i>Bombe Alaska, New York baked cheesecake, chocolate lovers, vanilla crème brulee, espresso ice cream</i>	79.90 four
<b>Cheese selection</b> <i>Danish blue cheese - sharp flavour with a rich buttery finish</i> <i>French brie - creamy and mild</i> <i>English truffle cheddar - rich and soft with strong truffle, fig syrup toast</i>	28.90

## Fancy a Dessert Cocktail?

<b>Chocolate Fudge</b> <i>a delectable treat, Belgium chocolate liquor, Baileys, chocolate syrup, brownie</i>	17.90
<b>The Wicker Man</b> <i>bonfire from Summer Isles, dessert wine, whiskey, Amaretto, honey, smoke</i>	17.90
<b>Owl Eyes</b> <i>double espresso, shaken hazelnut liquor and Kahlua, espresso ice cream</i>	18.90
<b>Pink Float</b> <i>French champagne poured over strawberry champagne sorbet, rosemary</i>	19.90

# Celebrations Menu

Three courses lunch or dinner 109.90pp

Or

Entrée, Half Lobster for Main and Dessert 169.90pp  
(Lobster served Mornay, Thermidor, or Chilli)

## Entrée

**Spiced cured kingfish and scallops** *house pickles*

**Classic lobster bisque** *prawn toast*

**Shark Bay half shell scallops mornay** *three cheese sauce*

**Spicy mussels and saffron stew** *grilled calamari and scallops, garlic yogurt*

**Cured Tasmanian salmon** *oak smoked, warm citrus potatoes, tomato, dill, capers*

**New England style seafood chowder** *creamy medley of crustaceans, prawn toast*

**Spencer Gulf king prawn cocktail** *served whole, cucumber, macadamia, vinaigrette*

**Crispy South Australian baby calamari** *radish slaw, five spice, sweet chilli*

## Main

**King prawns with fettuccine** *goat's cheese, burnt butter, raisins and pine nuts*

**Spencer Gulf garlic king prawns** *olive oil, parsley, chardonnay sauce*

**Steak and prawns** *eye fillet medallions, seared tiger prawns, pepper mushroom*

**Seafood marinara** *prawns, scallops, squid, fish of day Napoli, two tone pappardelle*

**Reef and Beef** *400 gram porterhouse, grilled Canadian lobster, mash, jus*

**Trifecta** *whole baked Canadian lobster, coconut prawn cutlets, lemon pepper squid*

**Chimichurri half boned chicken** *prawns chermoula peas & pickled vegetables*

**Surf and Turf** *whole Canadian lobster, eye fillet (med), tempura prawn, S&P squid*

**Beer battered blue eye** *rustic tartare, rocket and parmesan salad*

## Dessert

**Banoffee tart** *rich caramel*

**Chocolate molten lava volcano** *banana ice cream*

**Tiramisu classic** *espresso and Kahlua soaked savoiardi biscuit*

**New York Baked Cheesecake** *passionfruit fruit syrup*

**Cheese selection** *traditional condiments*

# Connoisseur Menu

\*(Lunch or Dinner)

Three courses	74.90pp
Entrée and Main	64.90pp
Main and Dessert	54.90pp

## Entrée

**Wagyu bolognaise** *hand cut spinach fettuccine*

**Salt and pepper calamari** *carrot, cabbage and radish slaw*

**Sicilian steamed black mussels** *tomato, basil and chilli salsa*

**Whole Crystal Bay soft shell prawns** *crispy fried, chilli jam*

**Prawns, mussels, calamari and fresh fish fettuccine** *spicy prawn oil, parsley*

**Smoked salmon & Asian papaya salad** *kaffir, lime, chilli, coriander*

**Gorgonzola filled pumpkin gnocchi** *blue vein, sundried tomato pesto, sage*

**Surf and Turf risotto** *lobster medallions, eye fillet (served medium)*

## Main

**Whole crispy barramundi** *sweet chilli glaze*

**BBQ prawns** *grilled, lemon, chilli, butter, oregano and braised rice*

**Golden fried catch** *prawns, blue eye fillet, salt and pepper calamari, lemon*

**Steak frites** *eye fillet medallions (medium), pepper mushroom sauce, chips*

**Macadamia Crusted Malibu chicken breast** *herb crust, rich & creamy*

**Mussels saganaki** *white wine, crumbled feta, thyme, garlic tomatoes*

**Perfect match** *eye fillet medallion (medium), half grilled lobster, buttery mash, jus*

**Beer battered cod** *rocket and parmesan salad, lemon*

## Dessert

**Liquorice ice cream** *homemade, caramelised figs*

**Vanilla crème brulee** *poached sour cherries, walnut praline*

**Cinnamon and vanilla ice cream** *Irish cream, Anglaise*

**Baileys and Tia Maria mousse** *white chocolate, wild mixed berry compote*

**Cheese selection** *traditional condiments*