

# Tempest

## Welcome to Tempest Restaurant

Enjoy the tastes of our carefully crafted menu, featuring locally caught seafood straight from the trawlers moored on our doorstep.

Our menu has been designed to be enjoyed while soaking in the atmosphere of the absolute waterfront dining overlooking Scarborough Harbour.

Vegan and Vegetarian menu available on request

 Gluten Free  Vegetarian  Dairy Free  Vegan

 Gluten Free Option  Dairy Free Option  Vegan Option

## Seafood Platters

**Scarborough Platter** 144 + 72 extra pp  
Chilled

fresh prawns, fresh bugs, fresh sand crab, natural oysters, smoked salmon, seasonal fruit, coleslaw, cocktail and tartare sauce

Hot

creamy garlic prawns, Singapore mussels, Kilpatrick oysters, salt & pepper calamari, beer battered dory & chips

**Tempest Platter** 237 + 118.50 extra pp  
Chilled

fresh prawns, fresh bugs, fresh sand crab, natural oysters, smoked salmon, seasonal fruit, coleslaw, cocktail and tartare sauce

Hot


lobster mornay, creamy garlic prawns, Singapore mussels, Kilpatrick oysters, mornay oysters, miso bugs, grilled scallops, salt & pepper calamari, beer battered dory & chips

## Breads

**Garlic Bread**  9  
bread smothered in garlic butter

**Cheesy Garlic Bread**  12  
garlic bread topped with cheese

**Dukka Bread**  15  
with olive oil and balsamic

**Bruschetta**  16  
fresh tomato, basil, red onion, olive oil, mozzarella and balsamic glaze

## Entrées

**Chilled Seafood Plate for Two**   55  
selection of fresh prawns, Moreton Bay bug, natural oysters, sauce & lemon

**Soft Shell Crab**  18  
tempura soft shell crab served on a house made Singapore chilli sauce, fresh herbs, lime

**Salt & Pepper Calamari**   17  
flash fried, with jalapeno lime aioli & lemon wedge

**Tempura Prawns**  20  
pineapple & chilli jam with a hint of coriander, chimichurri drizzle

**Sticky Pork Belly**  22  
cauliflower puree, grilled scallops, sweet soy & salsa verde

**Karaage Chicken Bao** 18  
two steamed bao buns, crispy fried Karaage Chicken, with slaw and Japanese mayo


**Seared Tuna**   19  
served rare with wakame, sesame seeds, pickled ginger, wasabi, black vinegar gel and nori crisps

## Chilled Seafood

**Fresh Prawns** 48  
500 grams, served chilled with lemon & cocktail sauce

**Moreton Bay Bugs** 61  
500 grams, served chilled with lemon & cocktail sauce

## Oysters

**Oyster Shooter**   9  
one 8.5 four 30 six 40  
bloody mary, contains alcohol

**Oysters**  
three 15 six 28 dozen 48  
mixed dozen / 3 choices 50

**Oysters Natural**   42  
with lemon wedge

**Oysters Mignonette**   42  
pickled onion vinaigrette


**Oysters Mornay**  37  
creamy bechamel sauce topped with cheese

**Oysters Kilpatrick**   37  
traditional brandy sauce, bacon & worcestershire

**Oysters Mitoyaki**   37  
topped with miso & sriracha sauce then torched


## Mussels & Chowder

**Mussels**  22  
served with your choice of Singapore chilli sauce or creamy garlic sauce and crusty bread

**Seafood Chowder**  21  
home made, with scallops, fish, mussels, octopus, shrimp, corn served with crusty bread

## Fish

**Grilled Fish**  30  
snapper or barramundi topped with caper butter sauce with chips & salad

**Battered or Crumbed Fish**  29  
red emperor or john dory with chips, coleslaw & tartare sauce

**Grilled Salmon**  35  
fresh salmon grilled, served on a bed of mash, broccolini and garlic sauce

## Steaks


Our Beef is sourced from the Riverina Region in NSW from Thousand Guineas Shorthorn Beef. This unique beef has an exquisite tenderness and flavour that we are sure you will enjoy.

Our steaks are cooked to your liking and served with potato gratin, greens and red wine jus.

**Rib Fillet**  42


**Sirloin**  38

## Signature Mains


**Bug & Prawn Linguine**  37  
rich white wine buttery sauce, chilli, capers, dill, peas & cherry tomato

**Tempest Basket**  37  
battered john dory, grilled prawns, scallops, salt & pepper calamari, coleslaw, tartare & lemon




**Whole Lobster WA** MP  
truffle mornay, roasted seasonal vegetables, sage & chilli butter

**Chicken Scallopine & Scallops**  34  
chicken thigh, truffle mash, scallops, fresh herbs, white wine & garlic cream mushroom sauce

**Yellow Snapper Curry**    34  
fresh snapper served on jasmine rice, seasonal greens in home made yellow curry

**Rack of Lamb**  42  
pesto crusted rack of lamb with roasted root vegetables, sweet potato puree and red wine jus

**Barramundi & Mussels**  35  
seared barramundi, black mussels, mushrooms, bok choy in a sake broth

**Green Pea & Mushroom Risotto** 32  
green peas, field mushrooms, crumbled goats cheese and fresh herbs   

**Puttanesca Linguini**   27  
tomatoes, olives, capers, fresh herbs and napoli sauce

## Sides

Char grilled corn with chipotle and parmesan 9

Roasted baby carrots with honey and dukka 8

House made truffle mash 8

Rocket salad, seasonal citrus, walnuts, speck, fig balsamic glaze 8

House made coleslaw 7

Seasonal Vegetables 8

Roasted duck fat kiplers, rosemary, garlic, thyme 12

Sweet Potato Chips 8

Potato Gratin 8

## Toppers

Seafood Topper (prawns/scallops/bug) 16

Miso Bug (1.5) 15

Creamy Prawns (3) 12


Grilled Scallops (4) 10

Salt & Pepper Calamari 9

Lobster Mornay (half) Topper 45

## Desserts

**New York bake Cheese Cake** 16  
chocolate biscuit crumb, white chocolate shards and seasonal berries

**Flourless Chocolate Brownie**  15  
chocolate ganache, meringue soil, vanilla ice cream

**Sticky Date Pudding**  15  
butterscotch sauce and vanilla ice cream

**Panna Cotta**  14  
Frangelico infused Panna Cotta with seasonal berries and coulis

**Sorbet & Fruit**   14  
selection of artisan sorbet & seasonal fruit

**Affogato** 10  
vanilla ice-cream, espresso served with a wafer roll  
Add single shot of Amaretto, Frangelico, Kahlua, Tia Maria, Whiskey or Baileys 6