

Tempest

Welcome to Summer at Tempest

Enjoy the tastes of Summer on our new 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

GF Gluten free V Vegetarian DF Dairy Free VG Vegan

Seafood Platters

Scarborough Platter 139 + 69.5 extra pp
Chilled
fresh prawns, natural oysters, Moreton Bay bugs, green lip mussels Aburi, smoked salmon, coleslaw, fruit, sauces & citrus

Hot
oysters Kilpatrick, beer battered flathead, creamy prawns, king fish wings, salt & pepper calamari, pilaf rice & chips

Tempest Platter 230 + 115 extra pp
Chilled
snapper ceviche, fresh prawns, natural oysters, Moreton Bay bugs, smoked salmon, fruit, sauces & citrus

Hot
whole lobster mornay, miso bug, oysters Kilpatrick, garlic prawns, grilled octopus, king fish wings, salt & pepper calamari, pilaf rice & chips

Breads

Garlic Cob V 9
cob smothered in garlic butter

Cheesy Garlic Cob V 12
garlic cob topped with cheese

Anchovy DF 16
side of white anchovies, chilli & garlic

Bruschetta VG 15
fresh tomato, herbs, onion, olive oil & balsamic glaze

Entrées

Seafood Starter for Two GF 55
selection of fresh prawns, Moreton Bay bug, natural oysters, mussels Aburi, sauce & lemon

Peruvian Ceviche GF DF 19
raw gold-band snapper cubes cured in citrus & herbs with sweet potato & charred corn

Soft Shell Crab DF 18
tempura crab served with wakame salad with lemon, ginger, chilli & coriander mayo dressing

Pulpo al Olivo GF DF 18
char-grilled octopus, Peruvian style potato, olive sauce, chimichurri & avocado mouse

Salt & Pepper Calamari GF DF 17
flash fried, with coleslaw, kung pao sauce & lemon wedge

Tempura Prawns DF 18
pineapple & chilli jam with a hint of coriander, chimichurri drizzle

Sticky Pork Belly GF 22
creamy celeriac puree, grilled scallops, sweet soy & salsa verde

Spatchcock GF DF 18
roasted chicken with mango & spicy quinoa salad

Mushrooms Arancini GF VG 16
truffle & exotic mushrooms, porcini dust & vegan olive mayonnaise

Shellfish

Oyster Shooter GF DF
one 8.5 four 30 six 40
bloody mary, contains alcohol

Oysters
three 14 six 26 dozen 46
mixed dozen / 3 choices 48

Oysters Natural GF DF
with lemon wedge

Oysters Mignonette GF DF
onion & verjuice

Oysters Tempest GF DF
lychee & cucumber granita

Oysters Rockefeller GF
rich buttery sauce of pernot, spinach & parmesan

Oysters Kilpatrick GF DF
traditional brandy sauce, bacon & worcestershire

Oysters Mitoyaki GF
miso & sriracha sauce topped with torch cheese

Mussels
three 10 six 17

Mussels à la chalaca GF DF
spicy tomato, onion & corn salsa, served chilled

Mussels Aburi GF
miso & chilli sauce, lightly torched, served hot

Back to Basics

Grilled Fish GF 29
snapper, salmon or barramundi topped with lemon myrtle & caper butter sauce with chips & salad

Battered or Crumbed Fish 28
red emperor or john dory with chips, coleslaw & tartare sauce

Black Angus Rib Eye GF 39
MBS3+ 150 day grain-fed beef from Willow Tree (NSW) with paris mash, greens & Café de Paris butter

Signature Mains

Peruvian Paella GF 42
saffron flavoured rice with prawns, scallops, mussels, octopus, Moreton Bay bugs, with a hint of spice

Grilled Octopus GF 35
salsa anticuchera (herbs, hint of chill), with roasted kipfler potatoes, burnt cherry tomatoes & olive sauce

Reef & Beef GF 54
150 day grain-fed black angus rib eye MBS3+ beef from Willow Tree (NSW) with paris mash, greens & seafood topper

Salmon Poke Bowl DF 34
beetroot cured salmon with soba noodles, mint, edamame, sesame & avocado mousse

Bug & Prawn Linguine 36
rich white wine buttery sauce, chilli, capers, dill, peas & cherry tomato

Tempest Basket 36
battered john dory, grilled prawns, scallops, salt & pepper calamari, coleslaw, tartare & lemon

Confit Duck 38
prawn & mushroom risotto cake, shiraz & plum jus, beet pearls, truffle oil

Lamb Back Strap & Scallops GF 40
bush spices sweet potato mash, baby vegetables, greens & Shiraz cherry jus

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

Fish of the Day MP
please ask your waiter for today's fish selection

Chilled Seafood

Fresh Prawns 43
500 grams, served chilled with lemon & cocktail sauce

Moreton Bay Bugs 59
500 grams, served chilled with lemon & cocktail sauce

Sides

Creamy Slaw GF DF 6

House Salad GF DF 8

Greens, Lemon Butter GF 9

Chips GF 7

Sweet Potato Chips GF 8

Cassava Chips GF DF 10

Buttery Mash GF 6

Toppers

Seafood Topper GF 16

Miso Bug GF 14

Creamy Prawns GF 12

Grilled Scallops GF 10

Salt & Pepper Calamari 9

Desserts

Mango & Passion Fruit Mousse GF 16
served with bourbon raspberries & white chocolate shards

Tiramisu 16
light sponge infused with coffee, cream cheese filling, chocolate biscuit soil, with blood orange sorbet & coffee gel

Flourless Lindt Torte GF 16
decadent Lindt chocolate torte, ganache, meringue soil, vanilla ice cream

Crème Caramel GF 15
matcha infused, yuzu & caramel sauce, green apple sorbet, mandarin dust

Eton Mess 15
rose water whipped cream, strawberries, pistachios, chocolate & fairy floss

Sorbet & Fruit GF DF 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