

Tempest

SEAFOOD RESTAURANT - MENU -

BREADS.....

GARLIC cob smothered in garlic butter	9
CHEESE garlic cob topped with cheese	10
ANCHOVIE side of white anchovies, chilli, garlic	14
BRUSCHETTA fresh tomato, herbs, onion, olive oil, balsamic glaze	15

STARTERS.....

OYSTERS *GF* Three 14 | Six 24 | Twelve 44 | Mixed dozen of any 3 46

CHILLED: NATURAL with lemon | MIGNONETTE onion & verjuice
TEMPEST lychee & cucumber granita | WAKAME seaweed, ponzu, finger lime

HOT: KILPATRICK bacon & worcestershire | MISOYAKI miso, chilli, cheese
ROCKEFELLER pernod, spinach, parmesan

OYSTER SHOOTERS (contains alcohol) *GF*

One 8.5 | Four 30 | Trio 25

Bloody Mary | Tangy Melon | Lychee Dream



SEAFOOD STARTER TO SHARE *GF* FOR 2 55 | EXTRA PERSON 27.5

natural oysters, prawns in shell, mussels Aburi, Moreton Bay bug, sauce, lemon

PERUVIAN CEVICHE *GF* 18

raw snapper cubes cured in citrus juices, onion, sweet potato, corn

SEAFOOD CHOWDER 18

classic seafood chowder, crusty bread

TEMPURA PRAWNS 18

pineapple & chilli jam, Argentinian chimichurri drizzle

BABY CALAMARI *GF* 17

flash fried, jalapeno Kewpie mayo, bush tomato relish, micro herbs

MUSSELLS ABURI (½ SHELL) *GF* Three 10 | Six 17

spicy sriracha sauce, aburi (lightly torched)

MUSSELL POT 19

Singapore style (tomato, garlic, chilli), corn salsa, crusty bread

MISO BUGS *GF* 21

Moreton Bay bugs in creamy miso, watermelon, fresh herbs

SCALLOPS & MACKAREL *GF* 19

grilled scallops, smoked mackerel shavings, burnt fennel puree, apple foam

CHARGRILLED OCTOPUS CAUSA *GF* 18

Peruvian style potato (a hint spicy), olive sauce

GRILLED SPATCHCOCK *GF* 18

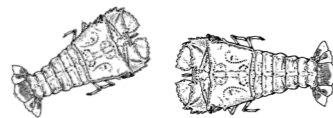
Portuguese spices, patatas bravas

CHILLED LOCAL SEAFOOD.....

500gr, chilled, citrus, cocktail sauce

WHOLE PRAWNS *GF* 43

MORETON BAY BUGS *GF* 59



LOOKING FOR THE PERFECT GIFT?

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Tempest gift vouchers available

MAINS.....

MUD CRAB (allow 1 hour unless pre-ordered | subject to seasonal availability) *GF* MP
tomato & chilli | creamy lemon | natural - served with rice pilaf and salad

FISH OF THE DAY MP
please ask for today's chef's creation

WHOLE LOBSTER (live from our tanks | subject to seasonal availability) MP
truffle Mornay, gnocchi in burnt butter sauce, semi dried tomatoes, chives

TEMPEST BASKET 35
battered fish, grilled prawns, scallops, calamari, chips, coleslaw, tartare, lemon

SEAFOOD RICE *GF* 39
Peruvian style (hint of chilli) with prawns, scallops, mussels, octopus, calamari, Moreton Bay bug ½

BUG & PRAWN LINGUINI 37
in a white wine butter sauce, tomato, capers, lemon, dill, linguini pasta

CREAMY GARLIC PRAWNS *GF* 35
with miso, served with herbed rice

SNAPPER CURRY *GF* 35
grilled snapper fillet, mild Thai yellow curry, vegetables, quinoa & rice mix

CURED SALMON FILLET *GF* 33
cauliflower and vanilla bean risotto, salmon & prawn mousse, asparagus

GRILLED OCTOPUS ANTICUCHERA *GF* 33
Fremantle octopus, kipfler potatoes, salsa Anticuchera (herbs, hint of chilli), olive sauce

BARRA, PRAWN & CHICKEN CASSOULET *GF* 38
sous vide barramundi, prawns, with stew of chicken, chorizo, speck & beans

REEF & BEEF *GF* 49
Black Angus rib eye steak, topped with creamy seafood (3 prawns, 2 scallops, ½ Mor Bay bug), green vegetables, Paris mash

LAMB SHORT LOIN* & SCALLOPS *GF* 39
sweet potato mash, baby carrots, greens, beetroot pearls, Shiraz & cherry jus

**recommended M-R; as this premium meat has little to no fat*

STEAK *GF* 38
Black Angus rib eye steak, Paris mash, field mushroom, caramelised onions, jus

FISH & CHIPS.....

GRILLED **cannot be battered or crumbed due to thickness*
topped with lemon myrtle and caper butter sauce, chips, salad *GF*

*SNAPPER | *SALMON | *BARRAMUNDI 29

BATTERED OR CRUMBED 29
chips, coleslaw, tartare sauce, lemon

RED EMPEROR 29
JOHN DORY 27

TOPPERS.....

to accompany a main dish only

PRAWNS creamy garlic & miso *GF* 12

CALAMARI salt & pepper *GF* 9

MOR. BAY BUG creamy miso *GF* 16



SIDES.....

SALAD *GF* rocket leaves, cherry tomatoes, fennel, parmesan, vinaigrette 8

STEAMED GREENS *GF* 9

CHIPS *GF* 7

SWEET POTATO CHIPS *GF* 8

SEAFOOD PLATTERS

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Includes chilled & hot items.

SCARBOROUGH PLATTER FOR 2 139
EXTRA PERSON 69.5

Chilled: prawns in shell, natural oysters, Moreton Bay bug, smoked salmon, fruit, sauces, citrus

Hot: oysters Kilpatrick, crumbed fish, creamy garlic & miso prawns, fish wings, calamari, mussel pot, rice, chips

OPTION: add whole lobster Mornay +\$60-70 (depending on weight)

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TEMPEST PLATTER FOR 2 230
EXTRA PERSON 115

Chilled: prawns in shell, natural oysters, Moreton Bay bug, fruit, sauces, citrus

Hot: whole lobster Mornay, creamy miso bug, oysters Kilpatrick, garlic prawns, calamari, octopus, grilled salmon, scallops, fish wings, mussels aburi, rice, chips

DESSERTS.....

CRÈME CARAMEL *GF* 16
rum toffee sauce, yuzu & mandarin labne

TIRAMISU CHERRY PAVLOVA *GF* 16
soft meringue, mascarpone & marsala mousse, espresso custard, chantilly, chunky cherry coulis

FLOURLESS LINDT TORTE *GF* 16
decadent Lindt chocolate torte, ganache, crushed honeycomb, salted caramel, vanilla bean ice cream, strawberry soil

ARTISAN GELATO TASTING PLATE 16
served with roasted hazelnut & biscuit crumb
3 flavours: Ferrero Chocolate, Golden Gaytime, Strawberry

AFFOGATO *GFO* vanilla ice cream, espresso, wafer roll 10
Add: Amaretto | Frangelico | Kahlua | Tia Maria | Whiskey | Baileys +6

VEGETARIAN | VEGAN | CHILDREN

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Menus available upon request

GF= gluten free | GFO= gluten free option | MP= market price

SURCHARGE 15% Public Holidays | No BYO | No bill splitting