

# Gambaro

Welcome To **Gambaro's**, Brisbane's Most Established Seafood Restaurant and **WINNER** of Restaurant and catering awards, **Best Seafood Restaurant**.

We trust you will enjoy the freshest seafood in a relaxed environment with one of Brisbane's most extensive wine selections.

Your Hosts: Michael, John & Donny Gambaro

## ENTREES

<b>Slices of Garlic Baguettes</b>	\$6.50
<b>Gambaro's Famous Crab Bisque (s)</b> with crab meat, laced with brandy, drizzled w cream & sour dough croutons <i>* 09 CLOUDY BAY Pinot Gris, Marlborough NZ</i>	\$12.00
<b>Mooloolaba Ocean King Prawns, Vine ripened tomato &amp; avocado</b> new season mango, roasted macadamia nuts & lemon aspen mayonnaise <i>* 10 O'LEARY WALKER Semillon Sauv Blanc, Clare Valley SA</i>	\$25.50
<b>Seared Sumac dusted Clearwater Scallops</b> rocquet-pinenut pesto, crisp pancetta & oven-dried tomatoes <i>* 10 JIM BARRY 'Lodge Hill' Riesling, Clare Valley SA</i>	\$25.50
<b>Gravalax of house cured Ocean Trout</b> pickled pear and shaved fennel salad, citrus crème fraîche <i>* 09 CLOUDY BAY Pinot Gris, Marlborough NZ</i>	\$25.50
<b>Twice cooked Pork belly of Kurabuta pork</b> apple & celeriac slaw, butter bean puree, candied pistachio dust, red pepper essence <i>* 11 BROKENWOOD Semillon, Hunter Valley NSW</i>	\$25.50
<b>Golden Crumb Fried Seafood</b> your choice of calamari, scallops or prawns served with hand cut chips & tartare sauce <i>* 10 FOREST HILL 'Boobook' Unwooded Chardonnay, Great Southern WA</i>	\$25.50
<b>Avocado Crab Mornay (s)</b> crab meat w lightly spiced avocado, hint of garlic, brandy mornay sauce <i>* 10 VASSE FELIX, Chardonnay, Margaret River WA</i>	\$25.50
<b>Tasting Plate</b> your waiter will advise of chef's selection <i>* 10 NAUTILUS ESTATE Sauvignon Blanc, Marlborough NZ</i>	\$25.50/\$39.00

## OYSTERS

<b>Freshly Shucked Oysters (gf)</b> your waiter will advise of today's selection of fresh oysters <i>* NV CHANDON Brut, Multi Vineyard VIC</i> <i>* 10 TEIFENBRUNNER Pinot Grigio, Alto Adige, ITALY</i>	\$18.50/\$35.50
<b>Oysters Kilpatrick</b> with bacon, brandy, worcestershire & tomato sauce <i>* 09 CLOUDY BAY Pinot Gris, Marlborough NZ</i>	\$19.50/\$37.50
<b>Oysters Millionaire</b> with crab and avocado mornay sauce <i>* 10 VASSE FELIX, Chardonnay, Margaret River WA</i>	\$19.50/\$37.50
<b>Leek &amp; Smoked Salmon Tasmanian oysters</b> wilted leeks, spinach & smoked salmon slivers, chive crème fraîche <i>* 11 CAPE MENTELLE Semillon Sauv Blanc, Margaret River WA</i>	\$19.50/\$37.50

\* Matching wine recommendation

## **MAINS**

<b>Risotto Nicoise of Ocean King Prawns &amp; Clearwater Scallops (gf)</b> green beans, sundried tomatoes, kalamata olives & fresh shaved parmesan <i>* 10 JIM BARRY 'Lodge Hill' Riesling, Clare Valley SA</i>	\$33.50
<b>Pan seared Prawns with Pumpkin, marinated Fetta &amp; Herb Gnocchi</b> roasted garlic pods, pinenuts & basil aioli <i>* 11 TURKEY FLAT Rose, Barossa Valley SA</i>	\$33.50
<b>Pasta Marinara</b> linguini w prawns, scallops, calamari, fish, basil napolitaine sauce <i>* 09 CROWDED HOUSE Pinot Noir, Marlborough NZ</i>	\$29.90
<b>Garlic Prawns (gf) (s)</b> flambéed with brandy, shallot greens & cream, served with a timbale of jasmine rice <i>* 10 VASSE FELIX, Chardonnay, Margaret River WA</i>	\$25.50/\$37.90
<b>Seafood Hot Mix</b> golden fried prawns, scallops, calamari, goujons of fresh fish, hand cut chips <i>* 10 FOREST HILL 'Boobook' Unwooded Chardonnay, Great Southern WA</i>	\$25.50/\$35.50

## **FISH**

<b>Fresh Fish Depoise (gf) (s)</b> fresh fish fillet, poached in white wine & cream w prawns & scallops <i>* 10 CROWDED HOUSE Sauvignon Blanc, Marlborough NZ</i>	\$38.90
<b>Fresh Fish of the Day (your waiter will advise of today's selection of fresh fish) (gf)</b> saute kipfler potatoes, snow peas & tomato vinaigrette <i>* 11 CAPE MENTELLE Semillon Sauvignon Blanc, Margaret River WA</i>	\$36.50
<b>Crisp Skin Tasmanian Salmon Fillet (gf)</b> corn & shallot frittata, asparagus spears, spiced carrot reduction <i>* 10 FOREST HILL 'Boobook' Unwooded Chardonnay, Great Southern WA</i>	\$36.50
<b>Barramundi "Michael Special" (s)</b> fillet of barramundi dipped in parmesan, egg & cream, crumbed & pan-fried <i>* 09 VASSE FELIX, Chardonnay, Margaret River WA</i>	\$36.50

## **BBQ SEAFOOD**

<b>BBQ Moreton Bay Bugs (gf)</b> your choice of lemon butter, garlic butter or cajun sauce <i>* 11 CAPE MENTELLE Semillon Sauvignon Blanc, Margaret River WA</i>	\$48.50
<b>BBQ Reef &amp; Beef (gf)</b> 110g eye fillet of beef, herb scented prawns, scallops & calamari <i>* 09 CAPE MENTELLE Cabernet Merlot, Margaret River WA</i>	\$44.90
<b>BBQ Seafood Mix Grill (gf)</b> herb scented prawns, scallops, calamari & cajun fresh fish <i>* 10 FOREST HILL 'Boobook' Unwooded Chardonnay, Great Southern WA</i>	\$44.90

## **NON-SEAFOOD ITEMS**

<b>Char Grilled Eye fillet of 100 day grain-fed MSA Grade Beef (gf)</b> panache of exotic mushrooms, soft parmesan truffled polenta <i>* 09 MITOLO 'Jester' Shiraz, McLaren Vale, SA</i>	\$44.50
<b>Oven baked Rack of Sovereign Hill Lamb (gf)</b> char-grilled eggplant, chickpea hommus & crumbed haloumi <i>* 09 CAPE MENTELLE Cabernet Merlot, Margaret River WA</i>	\$40.50

Pumpkin, marinated Fetta & Herb Gnocchi (v)  
 mediterranean vegetables, roasted garlic pods, pinenuts, basil aioli \$26.50  
 \* 09 CLOUDY BAY Pinot Gris, Marlborough NZ

## LOBSTER & CRAB

WA Spiny Lobster (s)  
 your choice of **mornay** w parmesan, brandy & cream or **thermidor** w cream & mustard \$48.90  
 \* 10 VASSE FELIX, Chardonnay, Margaret River WA

Crab Mornay (s)  
 potted crab meat with a dash of brandy in a creamy parmesan mornay sauce \$46.90  
 \* 10 FOREST HILL 'Boobook' Unwooded Chardonnay, Great Southern WA

Live Brown belly Mud Crab (gf)  
 with seafood sauce / lemon butter or garlic butter on the side  
 or cajun chilli/singapore chilli tossed through P.O.A.  
 \* 10 VASSE FELIX, Chardonnay, Margaret River WA

Live Rock Lobster (Tasmania) choice of:  
 grilled or boiled w lemon butter/ garlic butter on the side  
 or tossed through with cajun chilli/ singapore chilli P.O.A.  
 \* 09 CLOUDY BAY Pinot Gris, Marlborough NZ

## WORLD RENOWNED SEAFOOD PLATTERS

### Gambaro's Seafood Platter (gf)

- sand crab, mooloolaba prawns, moreton bay bugs & oysters \$60.00  
 \* 10 CROWDED HOUSE Sauvignon Blanc, Marlborough NZ
- sand crab, mooloolaba prawns, moreton bay bugs, oysters & ½ lobster \$70.50  
 \* 09 CLOUDY BAY Pinot Gris, Marlborough NZ
- sand crab, mooloolaba prawns, moreton bay bugs, oysters & ½ mud crab (in season) \$78.50  
 \* 10 NAUTILUS ESTATE Sauvignon Blanc, Marlborough NZ

## SIDE DISHES

Rocquet, pear & parmesan salad (v) (gf) \$9.50  
 Hand cut potato chips with aioli (v) (gf) \$8.50  
 Potato mash with truffle oil (v) (gf) \$8.50  
 Vine ripened tomato & baby bocconcini salad (v) (gf) \$9.50  
 Green beans w' brown butter and almonds (v) \$9.50  
 Baby leaf garden salad (v) (gf) \$8.50

(gf) Gluten free dish (v) Vegetarian dish (s) Gambaro's Signature Dishes

Please advise your waiter of any special dietary requirements.

Our produce is delivered fresh & is subject to availability. All prices are inclusive of GST



**WINNER**

Your hosts: Michael, John & Donny Gambaro  
 Executive Chef: Sunil Savur

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## Dessert Menu

<b>Key Lime Pie</b> pomegranate glaze, coconut Ice cream		\$14.50
<b>Pepper Mint infused Crème Brulee</b> minted fresh berries and garibaldi biscuits		\$14.50
<b>Dark Chocolate Marquise</b> confit blood orange, caramel brittle, hazelnut gelato		\$14.50
<b>Assiette of Sorbets</b> selection of sorbets served with fresh fruit, almond biscotti		\$12.50
<b>Cassata</b> classic Sicilian gelato with vanilla, chocolate, almond praline & glace fruit mixed berry compote with macedoine of seasonal fruit		\$14.50
<b>Traditional Crepe Suzette with Fresh Fruit</b> flambéed, strawberry and banana crepe suzette, served with vanilla ice cream * with the addition of mango \$18.50		\$16.50
<b>Sticky Toffee, Banana &amp; Date Pudding</b> walnut & dark rum butterscotch, crème anglaise & burnt caramel gelato		\$14.50
<b>Dessert Tasting Plate</b> a selection of our most requested desserts		\$25.50
<b>Boutique Farmhouse Cheese Platter</b> with fresh medjool dates, grapes & wafer thins	Choice of 2 cheeses	\$18.50
<i>Jindvick Triple Cream Brie- Victoria</i> <i>Tarago River Shadow's of Cow's milk Blue - Victoria</i> <i>Kenilworth Black Wax Cow's milk Cheddar- Queensland</i>	All 3 cheeses	\$22.50

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**Executive Chef: Sunil Savur**