

# Gambaro

## SET MENU 1...

### ENTREE

**Mooloolaba Ocean King Prawns,  
Shaved Fennel & Pink Lady Apple**  
*vine ripened tomato, avocado,  
red onion salsa, pomegranate molasses*

**Bresaola & Asparagus Tart**  
*minted caramelized onion &  
crumbled Persian fetta*

**Golden Crumb Fried Seafood**  
*golden fried prawns, scallops, calamari,  
goujons of fresh fish, hand cut chips*

### MAIN

**Fresh Fish of the Day (gf)**  
*warm salad of roasted baby potatoes,  
garlic, caper berries & fire roasted peppers*

**Char Grilled Eye fillet of 100 day  
grain-fed MSA Grade Beef- 250 gm**  
*blue cheese & bacon bread- butter  
pudding, sauté green beans*

**Ocean King Prawn & Clearwater  
Scallop risotto (gf)**  
*swiss brown mushrooms, silverbeet, carnaroli rice*

*\$60.00 per head*

## SET MENU 2...

### ENTREE

**Mooloolaba Ocean King Prawns,  
Shaved Fennel & Pink Lady Apple**  
*vine ripened tomato, avocado,  
red onion salsa, pomegranate molasses*

**Bresaola & Asparagus Tart**  
*minted caramelized onion & crumbled Persian fetta*

**Golden Crumb Fried Seafood**  
*golden fried prawns, scallops, calamari,  
goujons of fresh fish, hand cut chips*

### MAIN

**Fresh Fish of the Day (gf)**  
*warm salad of roasted baby potatoes,  
garlic, caper berries & fire roasted peppers*

**Char Grilled Eye fillet of 100 day  
grain-fed MSA Grade Beef- 250 gm**  
*blue cheese & bacon bread- butter  
pudding, sauté green beans*

**Ocean King Prawn & Clearwater  
Scallop risotto (gf)**  
*swiss brown mushrooms, silverbeet, carnaroli rice*

### DESSERT

**Chocolate Pavlova w White Chocolate &  
Macadamia Nut Praline Mousse (gf)**  
*compote of mixed berries*

**Leatherwood Honey &  
Lemon Myrtle Crème Brulee**  
*caramelised spiced apple with raisins & soft brown sugar*

**Sticky Toffee, Banana & Date Pudding**  
*walnut & dark rum butterscotch,  
crème anglaise & burnt caramel gelato*

*\$72.50 per head*

## SET MENU 3...

### ENTREE

**Golden Crumbed Seafood Fisherman's basket**  
*Golden fried prawns, scallops, calamari, goujons of fresh  
fish, hand cut chips and homemade tartare sauce*

### MAIN

**Gambaro's Seafood Platter (gf)**  
*Sand crab, Mooloolaba prawns, Moreton Bay bugs,  
oysters, ½ lobster and Gambaro's  
special seafood sauce.*

### DESSERT

**Traditional Italian cassata**  
*Classic Sicilian dessert, with vanilla, chocolate gelato,  
almond praline & glace fruit, mixed berry compote and  
macedoine of seasonal fruit*

*\$80.00 per head*

*Please select your set menu  
then choose two menu items  
to be served alternate drop style*

*Minimum 10 guests*