

*Located in entertainment precinct Caxton Street,  
the established Gambaro Restaurant provides professional service,  
a range of options, individuality and value for money,  
to ensure your function is an enjoyable and successful occasion for all.  
Please see below for some of our popular set menu options, minimum if 10 guests.  
Our menus are flexible and our Executive Chef is more than happy  
to create new menus to suit your tastes, budget or theme.*

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## Set Menu 1

### Entrees

Mooloolaba Ocean King Prawns,  
Vine ripened tomato & avocado (gf)  
*new season mango, roasted macadamia nuts  
& lemon aspen mayonnaise*

Twice cooked Pork belly of Kurabuta pork  
*apple & celeriac slaw, butter bean puree,  
candied pistachio dust, red pepper essence*

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

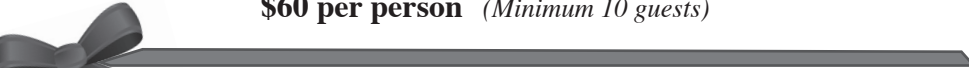
### Mains

Fresh Fish of the Day (gf)  
*saute kipfler potatoes, snow peas  
& tomato vinaigrette*

Char Grilled Eye fillet of 100 day  
grain-fed MSA Grade Beef (gf)  
*panache of exotic mushrooms,  
soft parmesan truffled polenta*

Risotto Nicoise of Ocean King Prawns  
& Clearwater Scallops (gf)  
*green beans, sundried tomatoes,  
kalamata olives & fresh parmesan*

**\$60 per person** (Minimum 10 guests)



Please select one dish from each course or  
two dishes which will be served alternately.

## Set Menu 2

### Entrees

Mooloolaba Ocean King Prawns,  
Vine ripened tomato & avocado (gf)  
*new season mango, roasted macadamia nuts  
& lemon aspen mayonnaise*

Twice cooked Pork belly of Kurabuta pork  
*apple & celeriac slaw, butter bean puree,  
candied pistachio dust, red pepper essence*

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

### Mains

Fresh Fish of the Day (gf)  
*saute kipfler potatoes, snow peas  
& tomato vinaigrette*

Char Grilled Eye fillet of 100 day  
grain-fed MSA Grade Beef (gf)  
*panache of exotic mushrooms,  
soft parmesan truffled polenta*

Risotto Nicoise of Ocean King Prawns  
& Clearwater Scallops (gf)  
*green beans, sundried tomatoes,  
kalamata olives & fresh parmesan*

### Desserts

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

Key Lime Pie  
*pomegranate glaze, coconut Ice cream*

Pepper Mint infused Crème Brulee  
*minted fresh berries and garibaldi biscuits*

**\$72.50 per person** (Minimum 10 guests)

Please select one dish from each course or  
two dishes which will be served alternately.





### Set Menu 3

#### Entree

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

#### Main

**World Renowned Seafood platters**  
*sandcrab, mooloolaba prawns,  
moreton bay bugs & oysters served with  
Gambaro's delicious seafood sauce*

#### Dessert

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

**\$80.00 per person** (Minimum 10 guests)



# Gambaro

## Festive Set Menu

WINNER of Restaurant & Catering Awards 2011 **Best Seafood Restaurant**

### Entrées

Smoked Tasmanian Salmon  
*pickled pear & shaved celeriac salad &  
seeded mustard vinaigrette*

Soy & ginger marinated Chicken supreme  
*beansprout & snowpea salad, shallot &  
sweet chilli vinaigrette*

Twice cooked Pork belly of Kurabuta pork  
*apple & celeriac slaw, butter bean puree,  
candied pistachio dust, red pepper essence*

### Mains

Ovenbaked Turkey Breast  
*bacon & sweet onion mash, cranberry sauce*

Roasted Eye Fillet of grainfed Beef  
*garlic green beans, cabernet sauvignon essence*

Fillet of Tasmanian Salmon  
*antipasto of mediterranean vegetables  
& white wine beurre blanc*

### Desserts

Traditional Christmas Pudding  
*fresh fruit and brandy custard*

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

Key Lime Pie  
*pomegranate glaze, coconut Ice cream*



*Please select one dish from each course or  
two dishes which will be served alternately.*

**\$75.00 per person** (Minimum 20 guests)

*We look forward to working with you in making your function a success.  
Don't hesitate to contact us with any queries regarding menu options or your function.*