

To Start

Cheesy Garlic Bread	\$15
Toasted French bread with Italian garlic butter and melted mozzarella Add bacon +\$3	
Arancini Balls (VEG)	\$19
Golden crumbed risotto balls filled with seasonal vegetables, served with house-made garlic aioli, chef's salad and shaved parmesan	
Natural Oysters (LGO/DFO) (6/12)	\$25 / \$48
Fresh Tasmanian oysters served natural with lemon	
Kilpatrick Oysters (LGO/DFO) (6/12)	\$26 / \$49
Tasmanian oysters topped with crispy bacon and Kilpatrick glaze	
Mornay Oysters (6/12)	\$26 / \$49
Baked oysters finished with creamy mornay sauce	
Oyster Trio (6/12)	\$27 / \$50
A selection of natural, Kilpatrick and Mornay oysters	
Tasmanian Black Mussels (LGO)	\$25
Fresh local black mussels cooked in a creamy Thai red coconut curry sauce, served with crusty bread	
Pan-Fried Tasmanian Scallops (LGO)	\$28
Locally caught Tasmanian scallops pan-fried in a white wine garlic butter sauce	
House-Made Prawn Spring Rolls (DFO)	\$21
Three crispy house-made prawn spring rolls served with chilli coriander dipping sauce	
Soft Shell Crab Tacos (DFO)	\$22
Crispy soft shell crab tacos with creamy slaw and fresh guacamole	
House-Made Chicken Wings (LGO/DFO)	\$19
Choose from Sweet BBQ Soy or Spicy Buffalo sauce	
Crispy Chilli Calamari (DFO)	\$18
Lightly fried calamari tossed with chilli seasoning, served with chef's salad and house-made aioli	

From the Ocean

Gummy & Chips (DFO)	\$31
Fresh gummy shark straight from our own boat, the MaryH, cooked battered or crumbed and served with chips, salad and house-made tartare sauce	
Wok-Tossed Calamari (DFO)	\$39
Locally caught calamari wok tossed with fresh vegetables in a sweet Asian glaze	
Crumbed Tasmanian Scallops (DFO)	\$38
A true Tasmanian favourite. Golden crumbed scallops served with chips, salad and house-made tartare sauce	
Crumbed King Prawns (DFO)	\$35
South Australian king prawns lightly crumbed and served with chips, salad and sweet chilli plum sauce	
Seafood Basket	\$38
Battered gummy shark, crumbed prawns, scallops and salt & pepper squid served with chips, salad and house-made tartare sauce	
Tasmanian Ocean Trout (LGO)	\$44
Oven roasted Tasmanian ocean trout served on creamy herb mash with broccolini and Dutch carrots, topped with scallops and prawns in our signature creamy garlic sauce	
Seafood Chowder (LGO)	\$35
A rich creamy seafood chowder packed with fresh Tasmanian seafood and served with warm crusty bread	
Creamy Garlic Prawns (LGO)	\$36
South Australian king prawns tossed through our rich creamy garlic parmesan sauce	

From the Paddock

Chicken Schnitzel (DFO)	\$31
Golden crumbed chicken schnitzel served with chips, salad and your choice of sauce Add our signature surf & turf +\$9.5 Creamy garlic prawns and scallops in our famous garlic sauce	
Chicken Parmi	\$34
Classic chicken parmi topped with Napoli sauce, ham and melted cheese, served with chips and salad	
Slow-cooked Lamb Shank (LGO)	\$37
Tender lamb shank slow cooked in a rich tomato and red wine sauce, served on creamy herb mash	
300g Scotch Fillet (LGO/DFO)	\$52
Premium Tasmanian Scotch fillet cooked to your liking, served with chips, salad and choice of sauce	
Creamy Mushroom Risotto (VEG/LGO)	\$29
Creamy Arborio rice with wild mushrooms, spinach, parmesan and balsamic glaze Add Chicken +\$7 Add Prawns +\$9	
Warm Moroccan Chicken Salad (DFO)	\$32
Grilled marinated chicken served on couscous with fresh seasonal salad and aioli drizzle	

Gravies

Gravy / Mushroom / Pepper Gravy (DFO)	\$6
Creamy Garlic Sauce (GF)	\$6
Signature Surf and Turf Sauce (GF)	\$9

Seafood Platters

Strait off the Boat Platter for 1 \$65

Natural, Mornay and Kilpatrick oysters, crumbed prawns and scallops, battered Gummy Shark, squid, king prawns and smoked salmon, served with chips, salad and tartare sauce

MaryH Platter for 2 \$130

A premium selection of oysters 3 ways, crumbed prawns and scallops, battered Gummy Shark, squid, soft shell crab, smoked salmon and king prawns served with chips, tartare and chilli plum sauce

Strait off the Boat Trawler (3-4 People) \$255

The ultimate seafood feast featuring oysters three ways, crumbed prawns and scallops, Gummy Shark, squid, smoked salmon, king prawns, soft shell crab and Thai mussels served with chips and dipping sauces

Add Crayfish Market Price

Natural, Mornay or Garlic Butter (Half/Full)

Sides

Steamed Broccolini (LGO/DF0) \$15

Creamy Mashed Potato \$8

Chips (DF0) \$8

Sweet Potato Chips (DF0) \$10

Seasonal Vegetables (LGO/DF0) \$10

Chef's Salad (LGO/DF0) \$5

Never Desert Desserts

Mini Pavlova (LGO) \$15

Mini pavlova topped with whipped cream, fresh fruit and berry coulis

Sticky Date Pudding (DF0) \$15

Warm sticky date pudding with house-made butterscotch sauce and vanilla ice cream

Banana Split (LGO) \$15

Banana with ice cream, whipped cream, wafers and your choice of chocolate, strawberry or caramel topping

Crème Brûlée (LGO) \$16

Affogato (LGO) \$ 12

Add Baileys or Hellyers Road Whisky Cream +\$8

Kids' Menu

Nuggets & Chips \$15

Grilled Chicken, Chips & Salad \$15

Kid's Fish & Chips \$15

Kid's Hawaiian Pizza and Chips \$15

Dietary Notice

Please note that while we offer dietary options, cross contamination may occur. We cannot guarantee any dish is completely allergen free.

Menu items are subject to change.

LGO = Low gluten option available on request

DF0 = Dairy Free available on request

VEG = Vegetarian option available on request



Strait off the Boat Seafood Bar and Restaurant

WELCOME

Thank you for dining with us today.

We're proud to serve Australian seafood sourced from our own vessel, the Mary H, and from family-owned Tasmanian boats and trusted Australian suppliers and processors.

With over 40 years of experience fishing these waters, our passion for quality seafood runs deep.

If you have any questions about the origin of our seafood or our menu, our team will be happy to assist you.

15% surcharge applies on public holidays