



# Strait off the Boat

## Seafood Bar and Restaurant

# WELCOME

Thank you for dining with us today.

We're proud to serve fresh, locally sourced seafood from family-owned Tasmanian boats and processors.

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

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

### Food Allergy Information - Please Note

We take great care when preparing meals for guests with special dietary requirements or allergies. However, please note that **our kitchen utilizes shared cooking and preparation areas**, which may result in cross-contamination. We cannot guarantee that any menu item is completely free from allergens.

## Entrees

<b>Cheesy Garlic Bread</b> .....	\$13
Add bacon +\$3	
<b>Arancini Balls</b> .....	\$19
3 house-made arancini balls served with aioli and a chef's salad	
<b>Natural Oysters</b> (6/12) .....	\$25 / \$48
<b>Kilpatrick Oysters</b> (6/12) .....	\$26 / \$49
<b>Mornay Oysters</b> (6/12) .....	\$26 / \$49
<b>Tasmanian Fresh Black Mussels</b> (GF) .....	\$23
Live black mussels cooked in a creamy coconut Thai red curry sauce, accompanied by crusty bread	
<b>Pan-Fried Tasmanian Scallops</b> (GF) .....	\$28
Pan-fried scallops cooked in a creamy white wine garlic sauce	
<b>Prawn Spring Rolls</b> .....	\$20
Three house-made prawn spring rolls with a chilli coriander dipping sauce.	
<b>Soft Shell Crab Tacos</b> .....	\$22
Soft shell tacos with creamy coleslaw and guacamole	
<b>House-made Chicken Wings</b> (GF) .....	\$19
Tossed in either a sweet soy or spicy buffalo sauce, garnished with sesame seeds	
<b>Lemon Pepper Calamari</b> .....	\$18
Served with a chef's salad and Aioli sauce	

*Add ½ Crayfish, your choice of natural or Mornay +Market Price*

## From the Ocean

<b>Gummy &amp; Chips</b> .....	\$28
Fresh Tasmanian gummy shark caught by our boat, the Mary H, served with chips, salad and house-made tartare	
<b>Crumbed Scallops</b> .....	\$35
A Tasmanian favorite, served with chips, salad and house-made tartare sauce	
<b>Crumbed Prawns</b> .....	\$33
From the top end of Australia, freshly crumbed Cape of Carpentaria tiger prawns served with chips, salad and house-made plum sauce	
<b>Seafood Basket</b> .....	\$38
Battered gummy shark, 2 crumbed prawns, 2 crumbed scallops, and 2 salt & pepper squid, with chips, salad and house-made tartare sauce	
<b>Tasmanian Ocean Trout</b> (GF) .....	\$43
Oven-roasted and served over creamy herbed mash with broccolini and Dutch carrots, accompanied by a medley of scallops and prawns in a creamy parmesan cheese sauce	
<b>Wok Tossed Calamari</b> .....	\$37
Locally caught calamari tossed with Asian vegetables in a sweet, rich Asian sauce served with rice	
<b>Seafood Chowder</b> (GF) .....	\$32
Tasmanian fresh seafood cooked in a thick creamy sauce with carrot and celery, accompanied by crusty bread	
<b>Creamy Garlic Prawns</b> (GF) .....	\$36
Prawns tossed in a garlic parmesan sauce served on a bed of rice	
<b>Market Fish of the Day</b> .....	Market Price
Ask our friendly staff for the latest catch	

*Add ½ Crayfish, your choice of natural or Mornay +Market Price*

## From the Paddock

<b>Chicken Schnitzel</b> .....	\$30
Served with chips and salad Add parmi topper +\$3 Add marinara topper +\$6	
<b>Rump Steak</b> .....	\$38
400g rump cooked to your liking, served with either chips and salad or mash and vegetables, accompanied by your choice of sauce	
<b>Scotch Fillet</b> .....	\$49
300g scotch cooked to your liking, served with either chips and salad or mash and vegetables, accompanied by your choice of sauce	
<b>Vegetarian Curry</b> (GF or Veg) .....	\$28
Local vegetables cooked with house-made rich tomato sauce, served with a bed of rice Add chicken +\$4 Add seafood +\$8	

## Sauces

<b>Plain Gravy</b> .....	\$4.00
<b>Mushroom, Pepper, Creamy Garlic Sauce</b> .....	\$4.00
<b>Surf and Turf</b> .....	\$9.50
Scallops and prawns in a creamy garlic sauce	
<b>Seafood Marinara Sauce</b> .....	\$8.50
Squid and scallops in a rich tomato sauce	

*Add ½ Crayfish, your choice of natural or Mornay  
+Market Price*

## From the Turf

<b>Caeser Salad</b> .....	\$23
Cos lettuce, egg, bacon, parmesan, and Ceaser dressing Add chicken +\$7 Add smoked salmon +\$10	
<b>Quinoa Salad</b> (GF, V) .....	\$26
With cashews, pumpkin seeds, chickpeas, coriander, mint, tomato, raisins, and sweet potato crisps, drizzled with a honey mustard dressing Add chicken +\$7 Add smoked salmon +\$10	

## Seafood Platter

<b>Strait off the Boat Platter</b> (for One / for Two).....	\$75 / \$135
A true feast of local and Australian seafood. Mornay, Kilpatrick and natural oysters, crumbed prawns, scallops, battered gummy shark, salt and pepper squid, whole prawns and smoked salmon, served with hot chips, accompanied by house-made tartare sauce	
<b>Strait off the Boat Trawler</b> (3-4 People) .....	\$245
A boat full of seafood with oysters three ways, crumbed prawns, crumbed scallops, battered gummy shark, salt and pepper squid, grilled octopus, pot of mussels, whole prawns, smoked salmon with chips and tartare sauce	

*Add ½ Crayfish, your choice of natural or Mornay  
+Market Price*

## Never Desert Dessert

<b>Cheesecake</b> .....	\$15
Check our Special board or ask our lovely staff	
<b>Sticky Date Pudding</b> .....	\$15
With homemade butterscotch sauce and vanilla ice cream	
<b>Banana Split</b> (GF) .....	\$15
Banana, ice cream, whipped cream, wafers, and a choice of chocolate, strawberry or caramel topping	
<b>Crème Brûlée</b> (GF) .....	\$15
<b>Affogato</b> .....	\$11
Add Baileys or Frangelico +\$9	

## Sides

Steamed Broccolini .....	\$13
Mashed Potato .....	\$8
Chips .....	\$8
Sweet Potato Chips .....	\$10

## Little Nippers

Nugs and Chips .....	\$15
Fish and Chips .....	\$16
Hawaiian Pizza and Chips .....	\$15
Chicken and Prawn Pasta .....	\$18
In a creamy sauce	