



## Rawsons a la carte Menu

### Starters

- Marinated olives**  
lemon, poblano chilli, thyme, grissini sticks (v) (df)
- Baked garlic bread**  
infused garlic oil (v)
- Garlic pizza (v)**
- Coffin Bay oysters**  
Kilpatrick or chilli ginger or bonito dashi (df)
- House cured charcuterie plate**  
marinated olives, white anchovies, prosciutto, coppa, salami, pita (df)

### Entrée

- Soup of day**  
toasted sourdough, butter
- Temaki selection**  
salmon, tuna, avocado, wasabi, soy sauce (df)
- Salmon sashimi**  
lime kosho, charred spring onion, pickled daikon, squid ink dressing (df)
- Salt & pepper crumbed calamari**  
saffron aioli, citrus wedge (df)
- Prawn cocktail trio**  
Mooloolaba tiger prawns, trio of dipping sauce (df)
- Seared Tasmanian scallops**  
cauliflower puree, pomegranate, walnut butter, prosciutto dust
- Oberon lamb loin**  
mushroom & spinach risotto, red wine jus (gf)
- Braised NSW pork belly buns**  
pickled mustard, peanuts, coriander, lotus buns, sriracha sauce

### Mains

- 8** **Camarão na moranga** **22**  
Brazilian stuffed pumpkin, prawns, coconut rice, veloute
- 9** **Crispy skinned wild caught snapper (QLD)** **29**  
wok fried shitake mushrooms, jalapeno pepper, fenugreek vidalia onion soubise
- 11** **Prawn linguini** **25**  
tiger prawns, fresh herbs, white wine butter sauce
- 3ea** **Mushroom risotto** **22**  
seared enoki, shiitake risotto, crispy parmesan disk (v) (gf)
- 22** **Spicy lobster bisque** **36**  
Tasmanian lobster, green vegetables, seafood bisque, rice (gf)
- 9** **Vegan cauliflower curry** **19**  
cauliflower, chickpea, wilted spinach, coconut rice (v) (gf)
- 21** **American style 1/2 rack pork ribs** **26**  
sidewinder chips, house salad (df)
- 17** **whole rack** **+7**
- 16** **Traditional style English Fish & Chips** **19**  
crispy sidewinders, house tartare sauce (df)
- 19** **Seafood pie** **17**  
seafood selection, fennel, bechamel sauce, filo pastry
- 19** **Crumbed chicken schnitzel** **17**  
sidewinder chips, house salad, lime aioli
- 18** **make it a parmigiana** **+3**
- 17** **Classic club roast of day** **17**  
with seasonal vegetables, trimmings, gravy (gf)

### Share Plate (for two)

- Lamb kleftiko** **44** **Seafood platter** **130**  
slow roasted lamb shoulder, lemon basted potatoes, zucchini, baby carrots, truss tomatoes, tzatziki, fresh pita  
BBQ lobster, scallops, blue swimmer, fresh tiger prawns, lemon buttered mussels, seaweed butter, pita bread, cocktail sauce

vegetarian (v) gluten free (gf) dairy free (df)

**MEMBERS RECEIVE A 5% DISCOUNT**

