



DOYLES ON THE BEACH – A La Carte Menu

11 MARINE PARADE, WATSONS BAY – 9337 2007

OPEN 7 DAYS 1300 DOYLES

Lunch - Monday to Friday 12pm-3pm, Saturday & Sunday 12pm – 4pm

Dinner – Sunday to Thursday 5.30pm-8.30pm, Friday & Saturday 5.30pm – 9pm

Email: lisa@doyles.com.au Web: www.doyles.com.au

ENTREES

OUR CLASSIC PRAWN COCKTAIL

Fresh peeled prawns served with spicy cocktail sauce

\$19.60

OUR OWN JUMBO PRAWNS

Filled with bacon, sultanas, egg, spinach, leeks & pine nuts - golden fried in beer batter

\$19.80

BASS STRAIT TASMANIAN SCALLOPS

Lightly Grilled and served with an Asian style dressing and sesame marinated Wakame Seaweed

\$20.50

SMOKED SALMON AND AVOCADO SALAD

Served with a salad of avocado, mixed green leaves, dill, semi dried tomatoes, baby capers, capsicum and onion

\$19.70

GARLIC PRAWNS

Cooked in olive oil, chilli & garlic

\$19.50

TASMANIAN SPRING BAY MUSSELS

Plump Tasmanian Spring Bay mussels steamed with white wine, garlic lemon butter & bay leaves or a roast tomato, chilli coriander sauce.

\$19.50

DOYLES SEAFOOD CHOWDER

With prawns, Blue Swimmer Crab, mussels, calamari and local fish

\$18.50

FRESHLY OPENED PREMIUM SYDNEY ROCK OYSTERS

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|---|-------|---------|---------|---------|
| | 1 doz | \$26.20 | 1/2 doz | \$18.40 |
| OYSTERS MORNAVY | 1 doz | \$28.20 | 1/2 doz | \$20.30 |
| OYSTERS KILPATRICK | | | | |
| <i>topped with bacon and Worcestershire sauce</i> | 1 doz | \$28.20 | 1/2 doz | \$20.30 |

SALT & PEPPER CALAMARI

Salt & Pepper Calamari deep fried & served with a rocket & fennel salad with homemade passionfruit & mango dressing.

\$20.50

DOYLES MIXED PLATE

Jumbo prawn, salt and pepper calamari, smoked salmon, Sydney Rock oyster & king prawn

\$20.90

FRESH CALAMARI

Golden fried in beer batter and served with our own tartar sauce and garlic aioli

\$20.50

KING PRAWN CUTLETS

Queensland prawns golden fried in beer batter

\$19.50

MAINS

DOYLES OWN FISH & CHIPS

Your choice of Today's Catch, golden fried in our light & tasty beer batter made with Hahn Premium Lager and served with old fashioned chips.

Today's Catch

| | |
|----------------------------------|---------|
| TWEED HEAD SAND WHITING FILLETS | \$41.50 |
| N.T SALTWATER BARRAMUNDI FILLETS | \$41.90 |
| SOUTH COAST SNAPPER FILLETS | \$41.50 |
| ULLADULLA FLATHEAD FILLETS | \$38.90 |
| SOUTH COAST JOHN DORY FILLETS | \$43.50 |

SOUTH COAST JOHN DORY FILLETS

Grilled & Served with a selection of Steamed new Steamed Vegetables \$43.70

WHOLE BAKED SNAPPER

Served with a rocket salad and a pineapple and mango salsa \$39.50

TASMANIAN ATLANTIC SALMON FILLET

Pan fried & served with a smoked salmon and potato galette, homemade mango and apple chutney \$40.60

CAJUN SPICED BARRAMUNDI

Cajun spiced Barramundi fillets served with a green pea mash and caramelized cherry tomatoes \$41.90

SOUTH COAST YELLOWFIN TUNA

Marinated in soy sauce, garlic, ginger & Mirin wine then grilled (served RARE) on a bed of bok choy with seared white scallops \$39.80

All fish varieties listed on our daily menus can be served simply grilled with your choice of side. Although available, we do not recommend grilling Flathead or Whiting. Please ask your waiter for more details.

SNAPPER, SCALLOP AND PRAWN PIE

Individually baked pie filled with fresh seafood in a thermidor veloute sauce with a side of potato mash \$38.50

DOYLES SELECTION

Blue swimmer crab, King prawns, Smoked Salmon, Whiting and our stuffed Jumbo Prawn \$41.80

GIANT BBQ QUEENSLAND KING PRAWNS

split and grilled with mustard, mixed herbs and garlic lemon butter on a pilaf of saffron rice \$35.50

PRAWN & PESTO PASTA

Fresh egg linguini with prawn, pesto, cherry tomatoes, rocket, chilli, saffron & parmesan cheese (vegetarian version available on request) \$31.50

DOYLES FISHERMANS PAELLA FOR 2

Our own version of this famous dish - local fish, Crab, prawns, scallops, calamari, & mussels, with rice served separately. \$74.50

FRESHLY CAUGHT WHOLE LOBSTER MORNAY

Served with chips & garden salad \$73.60

MAINS (Continued)

LIVE LOBSTER FROM THE TANK

Barbecued with Lemon Butter Sauce, Mornay or Sashimi \$95.00/\$140.00/\$185.00/\$230.00

DOYLES FISHERMANS PLATTER - Hot & Cold

Whole Lobster Mornay, Blue Swimmer Crab, Scallop Mornay, Smoked Salmon, fresh Prawns, Golden Fried Fish Fillets, Calamari and Our own Jumbo Prawns \$138.00

DOYLES COLD SEAFOOD PLATTER

Whole Lobster, Blue Swimmer Crab, Fresh Prawns, Mussels, Smoked Salmon, Fresh Oysters \$145.00

SURF & TURF

*Grain Fed tenderloin (cooked to your liking), Prawns & Scallops served with chat potatoes, garlic butter and jus.
- Our Tenderloin is produced in the Riverine area of NSW, pasture grown and grain fed with a Marble Score 2.* \$45.50

Non Seafood Eaters:

GRAIN FED TENDERLOIN

*Grain Fed tenderloin (cooked to your liking), served with chat potatoes, garlic butter and jus.
- Our Tenderloin is produced in the Riverine area of NSW, pasture grown and grain fed with a Marble Score 2.* \$39.50

SIDE DISHES

GARDEN SALAD \$6.80

GARLIC BREAD \$3.70

ROCKET & PARMESAN SALAD

with pear and caramelized walnut and walnut vinaigrette \$9.90

BOWL OF FRESH SEASON STEAMED VEGETABLES \$8.80

MASHED POTATO \$5.80

OLD FASHIONED CHIPS \$6.00

CHAT POTATOES *with rosemary salt, spring onions, garlic and capsicum* \$9.00

FOR THE CHILDREN (12 years & under)

Plate of fish & chips, soft drink & ice cream for dessert \$12.90

Plate of Calamari & chips, soft drink & ice cream for dessert \$12.90

Plate of chips, soft drink & ice cream for dessert \$10.50

No charge for extra portion of fish – SEE MAIN MENU

(a main course must be ordered to qualify for this offer)

DESSERTS

CRÈME BRULÉE

Vanilla crème brulée with a twist, served with a side of strawberry and rhubarb compote! 12.50

TIPSY STRAWBERRIES

One for the adults! Mouthwatering fresh strawberries soaked in cherry brandy and topped with a quinelle of Belgian dark chocolate mousse. 12.50

CHOCOLATE TART

A baked shortcrust pastry tartlet with a rich and luxurious Belgian dark chocolate filling, served with vanilla bean ice cream and with a drizzle of both berry coulis & nut praline. A chocolate lovers delight! 12.50

MANGO MOUSSE

A light and creamy mango mousse garnished with fresh mango and whipped cream, a perfect ending to your meal! 12.50

TRIO OF GELATO

Vanilla bean, chocolate and strawberry gelato , served in a waffle basket 12.50

DESSERT PLATTER

Choose from any three of the above desserts, served on a platter to share 34.00

If you are celebrating a birthday or special occasion we can present your dessert to your table with Sparklers, please speak to your waiter to arrange this on the day. Alternatively we can organise a celebration cake for your special occasion – Please see our Celebration Cakes section for more information. (At least 48 hours notice is required to order a celebration cake)

Please note No BYO Cakes