

SMALL PLATES

Marinated octopus w/garlic, lemon, chilli, herbs.	\$12.5
Sardines with olive oil, charred lemon.	\$12.5
Queensland scallops, grilled w/cucumber, capsicum, red onion salsa & citrus caramel dressing. GF	\$14.5

Oyster Plate	\$22.0
1 kilpatrick, 1 mornay, 1 fried w/wasabi mayo, 1 natural w/virgin bloody Mary shot. *	

Oysters

Sydney Rock oysters sourced from Lemon tree passage.

3 Natural GF	\$13.5
3 Mornay	\$14.5
3 Kilpatrick GF, *	\$14.5

SHARE PLATES/ENTREES

Sizzling garlic prawns, chilli & olive oil. GF	\$23.9
Tasmanian mussels steamed w/white wine, garlic, chilli, lemon, cream & butter. GF	\$23.9
Salt & pepper calamari w/passionfruit dressing.	\$23.9
Jumbo prawns, deep fried in beer batter, stuffed w/bacon, spinach, egg & pine nuts w/curry mayo. N, *	\$23.9
BBQ king prawn, split and grilled w/garlic butter. GF	\$27.5
Fisherman's Chowder - fish, seasonal vegetables, cream & white wine.	\$18.5

MAINS

Market fresh fish fillets deep fried in beer batter w/Alice Doyle's chilli plum sauce. W/chips or garden salad.	
BARRAMUNDI	\$45.5
JOHN DORY	\$49.5
SNAPPER	\$48.5
FLATHEAD	\$47.5
WHITING	\$47.5

MAINS

Tasmanian Salmon, grilled medium rare w/sautéed kipfler potatoes, spinach, asparagus & salsa verde. GF	\$45.5
Barramundi fillet, grilled w/sautéed prawn, smoked cauliflower puree & sauce vierge. GF	\$48.5
Snapper, scallop & prawn pie in a Thermidor veloute w/creamy mash.	\$45.5
Clam, crab & prawn pasta w/garlic, chilli, butter white wine, olive oil & fresh herbs.	\$46.5
Char grilled vegetable pasta w/pesto, garlic, chilli butter & parmesan. N	\$38.5
Vegan plant-based fish, breaded & oven baked w/chips or garden salad.	\$38.5

350g Rib eye on the bone, grilled mushroom, roasted cherry tomatoes, onion rings, Café de Paris butter & shoestring fries.	\$52.0
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SHARED MAINS

Doyles paella w/fresh fish, crab or bugs, calamari, prawns, scallops, mussels & tomato, onion, fresh herbs, cream, chilli. W/steamed rice served separately. GF	\$92.5
Hot & cold platter	\$159.0
Natural oysters, fresh king prawns, in-house smoked salmon fillet, crab or bugs, steamed mussels, beer battered fillets of fish, salt & pepper calamari, stuffed jumbo prawns, grilled scallops w/mornay, grilled scallops w/wakame dressing. W/chips. * N	

KIDS MEALS (aged 12 & under)

Fish & chips	\$18.0
Calamari & chips	\$18.0
Spaghetti, tomato sauce & parmesan	\$18.0
Crumbed chicken tenders & chips	\$18.0
Served with a soft drink and an ice cream to finish.	

LIVE SEAFOOD

Live Lobsters grilled w/lemon butter GF or garlic butter GF, or w/mornay sauce. W/choice of side.	
Small	\$160.0
Medium	\$200.0
Large	\$250.0
Extra-large	\$300.0

SIDES

Rocket, pear, parmesan salad. w/caramelized walnuts, balsamic dressing. GF N	\$13.0
Smoked pumpkin & goats cheese salad w/ baby spinach, beetroot, pinenuts. GF, N	\$13.0
Steamed vegetables tossed in salsa verde. GF	\$13.0
Garden salad w/vinaigrette dressing. GF	\$9.5
Chips.	\$8.5
Garlic bread.	\$4.5
Artisan sourdough cob.	\$9.5

DESSERTS

Belgian chocolate & coffee crème brulee w/tiramisu gelato. N GF	\$15.0
Sticky date pudding w/vanilla bean gelato & toffee Sauce.	\$15.0
Trio of gelato.	
Salted caramel, tiramisu & vanilla bean. GF	\$15.0
Nutty apple crumble w/salted caramel gelato. N	\$15.0

NO CHANGES TO OUR MENU

GF = GLUTEN FREE, N = CONTAINS NUTS, * PORK PRODUCTS

Advise of dietary requirements prior to ordering. A 10% weekend & public holiday surcharge applies. All credit card Payments incur a 1.1% processing fee. Ask us about split bills.

Contactless payment is preferred.