

ice cube seafood grill . bar





Breads & brushetta

Sour dough bread **\$2.00**
Garlic & olive bread with herb butter **\$4.00**
Sicilian tuna & artichoke brushetta **\$8.00**
Plum tomato, fetta & basil brushetta **\$8.00**

Entrees

Sushi & sashimi

Seasonal sushi plate **\$18.50**
Seasonal sashimi plate **\$19.00**
Assorted sushi & sashimi **entree \$19.50**
main \$24.50

Oysters freshly shucked (1/2 Dozen)

Natural with eschallot red wine vinegar **\$19.50**
Broiled with smoky bacon, leeks, cream & parmesan **\$22.00**

Mixed tapas style platter \$22.50

King prawn, babaganoush, prosciutto, 1/2 shell oyster, salami, marinated octopus

Bucket of iced cooked prawns

Cooked king prawns with lemon & our own brandied cocktail sauce
500g **\$33.00**
250g **\$16.50**

Warm salmon salad nicoise \$18.00

Olives, baby tomatoes, green beans, soft poached egg, capers, pickled Spanish onion

Grilled octopus served warm \$17.00

With roasted kipfler, oregano, fetta, tomato, olives, touch of chilli oil & aged balsamic

Salt & pepper calamari & white fish \$18.00

Lemon caper relish or fragrant tomato & basil sauce for dipping

Baby cos with grilled chicken tenderloin \$16.50

Shaved parmesan, anchovies & Caesar dressing

Cultivated mussels marinara \$21.00

Red or white with herb & garlic crostini

Seared scallops \$19.00

avocado, lemon aioli, gazpacho dressing



Main courses

Chef's seafood platters

***Mediterranean style tapas \$33.00 per person**

Charred vegetables, asparagus, beetroot relish, roasted olives, provolone cheese, prosciutto, 1/2 shell mussels with chilli spiced tomato & fetta salsa, chilled king prawns, white bait fritters & aioli mayonnaise

***Chilled seafood \$65.00 per person**

Smoked salmon, 3/2 shell oysters, 3/2 shell mussels, 3 cooked king prawns, cooked ½ lobster, marinated octopus, caper & onion pickle

***Southern European seafood combination \$55.00 per person**

Calamari fritti, grilled octopus, ½ lobster tossed in garlic, tomato, onions, butterflied garlic king prawns
Served with Greek salad & fries

***Hot and cold seafood platter for 2 \$135.00**

Choice of hot or cold half lobster, king prawns, freshly shucked oysters, crisp fried fish, salt 'n pepper calamari, grilled king prawns, blue swimmer crab, smoked salmon & mussels
Served with fries & garden salad

Our chef's specialities

Seafood mix grill \$42.00

Game fish steak, butterflied garlic prawn, grilled octopus, salt & pepper ½ blue swimmer crab
wild fire spiced calamari, 2 oyster Kilpatrick, shiitake & bacon skewer, truss tomato, aioli dip & fries

Rock fish bouillabaisse \$36.00

Tiger prawns, crab, scallops, reef fish, squid & mussels
delicately simmered crayfish broth served with crusty garlic baguette & saffron rouille

Risotto marinara \$29.00

Prawn, calamari, mussels & fish, chilli & tomato

Crispy fried flathead in a traditional beer batter \$28.00

Served with fries & caper mayonnaise

Sautéed gnocchi handmade \$24.00

With braised veal ragout in a rich red wine sauce

Penne with sautéed chicken \$26.00

With capsicum, eggplant & zucchini, oregano

Confit of crispy skin pork belly \$29.00

With apple & beetroot relish, creamed potatoes

Grilled chicken roasted pumpkin maple glazed \$29.00

With prosciutto, rosemary, lemon, pumpkin & olives

Braised ox cheek & lamb rib hot pot \$32.00

With slow roasted baby vegetables

*not included in 2 for 1 offer



Aussie steaks from the grill

(Rubbed with rain forest spices)

***350g Grain fed sirloin steak \$36.00**

***240g Tenderloin of beef \$32.00**

***250g Rib eye steak \$32.00**

***Surf & turf \$42.00**

180g beef tenderloin, broiled ½ lobster tail, chilli butter

***Outback mix grill \$37.00**

Kangaroo steak, beef medallion, iron bark glazed lamb ribs, gourmet sausage, crispy bacon

(All steaks are served with roasted tomato, potato puree, herb butter & red wine Jus)

Additions for steaks and mains

Broiled half lobster tail \$15.00

Two garlic prawns \$9.00

Grilled calamari \$8.00

Shiitake & bacon skewer \$9.00

Seafood grill

(Seasoned with native seaweed spice rub)

250g Barramundi fillet paper bark smoked \$29.00

Garlic king prawns \$34.00

200g kingfish filet \$34.00

Whole plate size baby snapper \$36.00

250g Game fish of the day \$32.00

Moreton bay bugs \$39.00

Served with green beans, creamed potatoes, lemon

choice of: lemon butter sauce, tomato &

olive salsa, saffron rouille or garlic butter

Side orders

French fries & garlic mayonnaise \$6.00

Broccoli florets in garlic butter \$8.00

Sautéed mushrooms \$8.00

Mashed potatoes \$6.00

Garden salad greens \$8.00

Rocket, pear & blue cheese salad \$9.50

Greek style salad with semi soft marinated fetta \$9.50

With cucumber, peppers, Spanish onions, plum tomatoes olives, oregano, virgin olive & citrus dressing

**not included in 2 for 1 offer*



For our VIP little diners \$13.50

(Children aged 12 years & under includes soft drink & ice cream)

*Penne pasta with meaty tomato sauce
Grilled chicken schnitzel, fries & small salad
Calamari salad greens & chips
Fish & chips with small garden salad*

***Please advise your waiter if you are allergic to any food item. All ingredients are not listed.
All prices are inclusive of GST. Weekend & Public Holiday surcharge \$3.50 per person.
No split bills. Cake charge \$5.50/person. No BYO***

Winter promotion – 2 4 1

buy one main course, get one of equal or lesser value free

*Valid Sunday – Friday 12.00pm – 6.30pm until 30th September 2010.
Not to be used in conjunction with any other offer.
The lesser value main meal will be deducted*

www.icecubeseafood.com.au