



# S H O R E S RESTAURANT

## Bread

**Warm Cob Loaf** 9.5  
Freshly baked & served with confit garlic paste, basil olive oil & tomato relish.

## Entrees

**Seafood Tasting Plate for Two** 28.0  
Ask our staff for today's selection.

**Szechuan Calamari (GF)** 17.0  
Crisp local squid with chilli caramel & lime ali oil.

**King Prawns** 18.5  
Local prawns, butterflied, with a herb crust & served with avocado, tomato, black eyed peas & mesquite salsa.

**Portuguese Chicken (GF)** 16.5  
Marinated with thyme, lemon, chilli & cumin. Served with slaw, snowpea tendrils & tomato relish.

**Beef Carpaccio (GF)** 17.0  
Thinly sliced aged sirloin with rocket, parmesan, extra virgin olive oil & fresh lemon.

**Seafood Chowder** 18.5  
Prawns, mussels & white fish in a velvet cream sauce, finished with smoked paprika oil & crusty bread.

<b>Wooli Oysters (GF)</b>	<b>1/2 Dozen</b>	<b>Dozen</b>
<b>Natural</b> with lemon & Marie Rose sauce.	15.0	25.0
<b>Cuban</b> baked with mango, spring onion & dark rum.	17.0	27.0
<b>Japanese</b> with mirin, ponzu & wakame seaweed salad.	17.0	27.0
<b>Oyster Combination</b> 3 natural, 3 Cuban and 3 Japanese oysters	19.0	(Nine Oysters)



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## Mains

### Fresh Local Fish

MP

Ask our staff for today's selection.

### Chicken Ballantine with Prawn & Crab (GF) 27.0

Chicken breast wrapped with prosciutto, filled with crab, prawns & dill. Served with shaved fennel, peppered pear, rocket & parmentier potato salad.

### Scallop & Pork Belly 28.0

Served with fried potato gnocchi, roast capsicum, zucchini & a citrus garlic jus lie.

### Crab & Prawn Penne 26.0

Served with toasted garlic, Italian parsley & cherry tomatoes. Finished with olive oil & parmesan.

### Black Mussels (GF) 25.0

South Australian black mussels steamed with a garlic, tomato bisque, red pepper rouille & crusty bread.

### Moroccan Eggplant & Haloumi (GF) (V) 22.0

Braised eggplant & sweet potato with North African spices, fried Haloumi, pink grapefruit salsa & minted yoghurt

### Greek Lamb 27.0

Slow cooked lamb shoulder with rosemary, garlic & lemon on char grilled Mediterranean vegetables, feta, olives, kipfler potatoes & Tzatziki.

### Wagyu Rump (GF) 34.0

300g Kobe 304 Wagyu, marble score 6+. Served creamy potato puree, roasted field mushroom, Roma tomato & merlot jus.

## Sides

Roast rosemary chat potatoes	6.0	Rocket, parmesan & balsamic salad	7.0
Steamed seasonal vegetables	6.0	Mixed leaf salad	6.0
Bowl of creamy potato mash	6.0		

*Shores Restaurant prides itself on using only the freshest local ingredients. Consequently if certain meals are unavailable it is only due to not being able to source the freshest produce.*



# S H O R E S

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# R E S T A U R A N T

## Desserts

### **Belgian Chocolate & Hazelnut Tart**

with rum anglaise & berry compote.

### **Sticky Date Pudding**

with butterscotch sauce & vanilla ice cream.

### **Red Wine Poached Pear**

with honey ricotta & berries.

### **French Vanilla Crème Bruleé**

with orange mint salad & biscotti.

### **Citrus Tart**

with ginger syrup, fresh cream & almond praline.

12.5

## Coffee

**Flat White** 3.5

**Latte** 3.5

**Chai** 3.5

**Long Black** 3.5

**Macchiato** 3.0

**Pot of Tea** 3.5

Tea available English Breakfast, Earl Grey & Green

**Cappuccino** 3.5

**Mocha** 3.5

**Hot Chocolate** 3.5

**Decaf** 3.5

**Espresso** 3.0

**Affogato** 12.5

Espresso coffee, vanilla ice cream & your favourite liqueur