

Starters

- # Home made oven baked Garlic Bread Loaf 6.5
Calamari's House Plate, 'To Share' Four styles of delicious calamari with dipping sauces. 18

Entrée's

- Soup of the Day** M / P
Oysters Natural with fresh lemon. 14 / 27
Oysters Kilpatrick topped with bacon strips and Worcestershire sauce. 15 / 29
Creamy Garlic Prawns, Sizzling with steamed jasmine rice. 17 / 33
 # **Baby English Spinach salad**, Danish fetta, cashews, ribbon veg, tomato, roast sweet potato, snow peas, lemon Dijon emulsion. 15 / 27
 #* **Chicken and creamed pistachio butter fettuccini**, with scallions, garlic, lemon and cracked pepper. 17 / 29
Chilli Calamari, Lightly fried, dusted with chilli spices with Cajun mayonnaise. 14 / 29

Mains

- Calamari's Seabed for Two**, Grilled fish fillets, prawns, chilli squid, grilled scallops, oysters natural, ½ chilled Cray, with garden salad, chips, and dipping sauces 89
Seared Mackerel Fillet with Mash, buttered corn and pearl barley with saffron and poppy seed emulsion 29
Tasmanian Atlantic Salmon, with steamed Asparagus, mash and topped with lemon beurre blanc. 32
Reef and Beef plate. Tender Sirloin Steak served with Grilled Cray topped with Garlic cream sauce, Lemon Beurre blanc and mash. M / P
Swordfish Steak, Grilled with roasted garlic cherry tomato's green olive tapenade and red pepper coulis. 33
West Australian Kimberly Barramundi fillet, kumara mash, citrus butter and baby capers. 29
 #* **Duck and Mushroom Risotto**, Tossed in a reduced garlic cream sauce with shaved parmesan drizzled with truffle oil. 32
Market fresh catch of the day. M / P
Prime Sirloin steak served with royal blue mash, grilled prawns and garlic cream sauce. 36
Amelia Park Lamb outlets, rosemary fragranced with roasted beetroot, sweet potato mash and port jus. 34
Breast of chicken in Charmoulla marinade, oven roasted with orange and star anise glaze and mash. 29

Supplements

- # Home made garlic bread loaf 6.5
 # Fresh garden salad 7
 # Vegetables of the day 7
 Fresh Bread 2
 Extra Sauces 1

Desserts

Poached Pear in red wine and cinnamon syrup with vanilla ice cream.	12
Chocolate mousse tart with white chocolate sauce and ganache.	13
Mille Feuille, Layers of crisp meringue with sliced strawberries and cream with raspberry sauce.	12
# Cheese Plate. 60 grams of each cheese for two	28
Gippsland Blue, 'Victoria' Is a blue vein cheese, soft runny texture with pungent slightly astringent flavour with full mould and ammonia aromatics. natural yeasty crust rind.	
Capel Cheddar, 'West Australia' Full flavoured cheddar with a hint of acid on the back pallet.	
Tasmanian Camembert, Soft smooth textured centre with mould white crust, rich and creamy	
All cheese plates are served with nuts, dry fruit, quince paste and crisps.	

Denotes suitable for vegetarians

#* Denotes Suitable to change to vegetarian meal

Calamari's Restaurant, 2 Flinders parade Middleton Beach, Ph 9841 7733.

Calamari's takes great care in preparing our seafood though we can not guarantee all bones will be removed. Traces of nuts may be found in some meals, Please tell your wait staff if you have any allergies.

10% Surcharge on all public holiday's. Calamari's is Fully Licensed. Management does NOT allow BYO on these premises

Proof of age may be required when purchasing an alcoholic beverage.

Prices inclusive of GST