

THE Drunken Admiral SEAFARERS RESTAURANT

HAPPY NEW YEAR 16/17

THE START

INDIVIDUAL SEAFOOD TASTE PLATE

A SELECTION OF OUR BEST, FRESH TASMANIAN NATURAL OYSTER, TIGER PRAWNS, SALMON GRAVLAX, MARINATED SPRING BAY MUSSEL, HOUSE PICKLED CALAMARI, MARINATED TASMAN PENINSULAR OCTOPUS, FRESH LEMON, COCKTAIL SAUCE & SOUTH CAPE CRACKERS

WITH CRUSTY BAKED VIENNA LOAF & HOUSE GARLIC AIOLI

THE MIDDLE

SULTAN'S EMISSARY

SCALLOPS & PRAWNS TOSSED WITH A CASHEW NUT SATAY SAUCE, SERVED WITH STEAMED RICE & ASIAN MARKET GREENS

300 GRAMS OF KING PRAWNS

WHOLE TIGER PRAWNS SERVED ON MIXED TASSIE GREENS WITH GOOD OL' COCKTAIL SAUCE & FRESH LEMON & SHOESTRING FRIES

TUSCAN CHICKEN BREAST

OVEN BAKED KALAMATA OLIVE CRUSTED CHICKEN BREAST WITH RATATOUILLE & MUSHROOM RISOTTO

CRISPY FRIED MARINATED BLUE EYE FILLET

FRESH BLUE EYE MARINATED IN A SECRET SPICE TRADERS BREW & FRIED UNTIL CRISP SERVED WITH SHOESTRING FRIES, STICKY GINGER DIP & TASSIE GREENS

ADMIRALS CHIPOTLE CALAMARI & PRAWN FRY UP

CLASSIC FRY UP OF CALAMARI & PRAWNS DUSTED WITH HOUSE MADE CHIPOTLE SEASONING, SERVED WITH SHOESTRING FRIES, PICKLED JALAPENO & CORIANDER MAYO & FRESH LEMON

HERB & GARLIC SALMON STEAK

PAN SEARED SALMON FILLET MARINATED WITH ROSEMARY & GARLIC SERVED SIZZLING ON A HOT BBQ ROCK WITH SHOESTRING FRIES & DIPPING SAUCES

THE END

MILK CHOCOLATE TART WITH JAMAICAN COFFEE ICE-CREAM & SPICED RUM ANGLAISE

OR

BAKED VANILLA CRÈME WITH CRUNCHY GRANOLA, SUMMER BERRIES & HONEY SYRUP

OR

SMOKED CHEDDAR & TASMANIAN BRIE WITH FIG & PORT PASTE WITH SOUTH CAPE CRACKERS

FOLLOWED BY COFFEE & FISHWIVES FUDGE

New Year's Eve Booking & Reservations Policy

- Full payment (\$125 per person) required in order to confirm reservation;
 - Drinks and other incidentals payable on the evening;
 - Cancellation policy:
 - Cancellations made prior to 1st December may receive a full refund;
 - Cancellations from 1st December to 14th December may receive a 50% refund;
 - No refund may be given for cancellations made after the 14th of December;
-