THE Drunken Admiral
SEAFARERS RESTAURANT

HAPPY NEW YEAR 14/15

THE START

INDIVIDUAL SEAFOOD TASTE PLATE

A SELECTION OF OUR BEST BEETROOT & VODKA CURED SALMON, SMOKED OCEAN TROUT PATE, HOUSE MADE FISH TERRINE, MARINATED TASMAN PENINSULAR OCTOPUS, FRESH TASMANIAN NATURAL OYSTER, KING PRAWN, 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 KING PRAWNS SERVED ON MIXED TASSIE GREENS WITH GOOD OL' COCKTAIL SAUCE & FRESH LEMON & FRIES.

ROASTED PORK FILLET
ROASTED PORK FILLET RUBBED WITH MUSTARD, HONEY AND SAGE, SERVED ON SWEET POTATO MASH WITH PORK SCRATCHINGS, APPLE SAUCE & PORT WINE JUS.

CRISPY FRIED MARINATED BLUE EYE FILLET

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

ADMIRALS SCALLOP & PRAWN FRY UP
CLASSIC FRY UP OF PRAWNS & SCALLOPS SERVED WITH FRIES, CAPER MAYONNAISE & FRESH LEMON.

TASMANIAN SALMON STEAK

PAN SEARED SALMON FILLET SPLASHED WITH SOY & GARLIC SERVED SIZZLING ON A HOT BBQ ROCK WITH CHIPS & DIPS.

THE END

WARM CHOCOLATE PUDDING WITH SALTED CARAMEL SAUCE & PEANUT BUTTER & CHOCOLATE ICECREAM

VANILLA PANNACOTTA WITH FRESH TASMANIAN BERRIES AND BURNT BERRY SAUCE

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

FINISH WITH COFFEE & FISHWIVES FUDGE

New Year's Eve Booking & Reservations Policy
- Full payment ($110 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;