

## Entrées

SYDNEY ROCK OYSTERS 4.00 EACH (MINIMUM 4)  
served natural, kilpatrick or florentine

SEAFOOD CHOWDER 19  
served w/ sourdough bread

LENTIL & VEGETABLE SOUP 16  
served w/ sourdough bread

LOCAL FRIED CALAMARI 23  
fried onions, shallots, garlic & chilli

THREE WAY SASHIMI 29  
Atlantic salmon, Yellow fin tuna & Hiramasa kingfish  
served with accompaniments

PRAWN & CRAB MEAT SALAD 27  
quinoa, baby beetroot & pomegranate  
seafood sauce

GREEK FETA & PICKLED BEETROOT SALAD 19  
baby endives, walnuts, apple & banyuls vinaigrette

GRILLED BABY OCTOPUS 23  
cherry tomatoes, spanish onion, leeks & lemon olive oil

GRILLED WHOLE PRAWNS 29  
w/ jasmine rice & plum chilli sauce

PAN FRIED ESCARGOTS & SWEETBREADS 19  
confit mushrooms, Spanish onions, shallots & veal jus

HOMEMADE ANGEL HAIR PASTA 18  
asparagus, semi dried tomatoes,  
sage burnt butter & pesto

TEMPURA ZUCCHINI FLOWERS 19  
filled w/ ricotta, spinach & balsamic glaze

DUCK RILLETTES 19  
pickled vegetables & brioche

HOMEMADE MOUSSAKA 19  
layers of eggplant, potato, mince meat & béchamel

GRILLED CYPRUS HALOUMI CHEESE SALAD 22  
baby endives, asparagus, vine ripened tomatoes,  
kalamata olives & balsamic olive oil

## Salads

ROCKET, PEAR AND PARMESAN SALAD 13  
apple balsamic olive oil dressing

GREEK SALAD 15  
feta, tomato, cucumber, onion, kalamata olives, cos lettuce, oregano  
& homemade Greek dressing

CAESAR SALAD 13  
cos lettuce, croutons, bacon, shaved Parmesan & Caesar dressing  
Chicken, Smoked Salmon or Prawns additional \$7

## Mains

GRILLED JOHN DORY FILLETS 42  
braised chickpeas, leeks & lemon olive oil

OVEN GRILLED WHOLE BABY SNAPPER 39  
Chat potatoes, steamed vegetables & herbed lemon olive oil

GRILLED TASMANIAN SALMON FILLET 36  
potatoes, cauliflower, pickled raisins & baharat

GRILLED CONE BAY BARRAMUNDI FILLET 36  
okra ratatouille & parsley oil

BATTERED SAND WHITING FILLETS 36  
salad greens, chips & tartare sauce

OVEN BAKED CHICKEN SUPREME 34  
sweet potato mash, green beans & paprika

VEAL SCALLOPINI 38  
chat potatoes, spinach & mushroom sauce

LAMB BACKSTRAP 45  
grilled w/ zucchini, confit cherry tomatoes, Spanish onion  
Greek feta & veal jus

DUCK CONFIT ( HALF ) 42  
warm quinoa & beetroot salad & orange sauce

250GR GRASS FED EYE FILLET 49  
mash potato, honey dutch carrots & veal jus

PAN-FRIED HOMEMADE THYME & POTATO GNOCCHI 29  
confit mix mushrooms, pearl onions, parmesan, truffle oil

LUGARNO HOT & COLD SEAFOOD PLATTER FOR TWO 165  
fresh prawns, oysters natural, blue swimmer crab,  
smoked salmon & fresh fruits ; grilled prawns,  
grilled balmain bugs, oysters florentine, grilled octopus,  
tempura prawn cutlets, salt & pepper squid, fish & chips

HOT PLATTER FOR TWO 290  
mainly grilled prawns (6), Balmain bugs (3),  
Whole scampi (2), baby octopus, grilled fish (2),  
oysters w/ spinach & mornay sauce (8),  
salt & pepper squid & grilled lobster tail  
Without Lobster 190



# LUGARNO

## SEAFOOD RESTAURANT

## Side

Mash Potato \$8

Fries \$7

Hand Cut Chips \$7

Steamed Greens w/ Lemon Olive Oil \$9

Sauté Mushrooms, garlic & shallots \$8

Crispy Tempura Onion Rings \$6

Garden salad \$8

## Bread

House Sourdough Baked Bread  
butter & extra virgin olive oil \$8

Garlic Bread (2 slices) \$5

Herb Bread (2 slices) \$5