Tempest

We would like to personally thank you for your support of our restaurant, and we hope to see you again soon.

♥ Tempest

Our produce is delivered fresh and is subject to availability. Please be aware that although we take care to cater for special requirements, our products either contact or are produced in kitchens which contain and/or use allergens including seafood and nuts. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays.

#TempestRestaurant

T E M P E S T

R E S T A U R A N T

Tempest

Welcome to Tempest Restaurant

Enjoy the tastes of our carefully crafted menu, featuring locally caught seafood straight from the trawlers moored on our doorstep.

Our menu has been designed to be enjoyed while soaking in the atmosphere of the absolute waterfront dining overlooking Scarborough Harbour.

Vegan and Vegetarian menu available on request

GF Gluten Free · V Vegetarian · DF Dairy Free · VG Vegan

GFO Gluten Free Option · DFO Dairy Free Option · VO Vegan Option

Scarborough Seafood Platter (serves 2 people)

Chilled and Hot 175 + 87.50 extra pp

Chilled
fresh prawns, fresh bugs, fresh sand crab, natural oysters, smoked salmon, seasonal fruit, cocktail and tartare sauce

Hot
creamy garlic prawns, Kilpatrick oysters, crumbed calamari, crumbed butterflied snapper and chips

Platter Add Ons

Grilled Scallops (4)	15
Miso Bugs (2 x halves)	22
Lobster Mornay	M/P
Grilled Barra	25
Grilled Salmon	28

Breads

Garlic Bread V 9
bread smothered in garlic butter

Cheesy Garlic Bread V 12
garlic bread topped with cheese

Dukkah Bread VG 15
with olive oil and balsamic

Bruschetta VO 16
fresh tomato, basil, red onion, olive oil, mozzarella and balsamic glaze

Burrata V 26
with crispy capers, panko crumbs, thyme, olive oil and warm bread

Entrées

Chilled Seafood Plate for Two GF DF 59
selection of fresh prawns, Moreton Bay bug, natural oysters, sauce and lemon

Homemade Pumpkin Ravioli V 20
served with a burnt butter, sage sauce and ricotta

Salt & Pepper Calamari GF DF 20
fried calamari with rocket salad and aioli

Tempura Prawns DF 24
spicy Thai dipping sauce

Miso Scallops DF GFO 24
crispy capers, breadcrumbs and thyme

Tempura Moreton Bay Bug Taco DF 29
our signature entrée, two soft tortillas, shredded ice berg lettuce, spicy siracha mayo

Chilled Seafood (500g)

Fresh Prawns 50

Moreton Bay Bugs 63

Oysters

Oyster Shooter GF DF
one 9 four 31.5 six 42
bloody mary, contains alcohol

Oysters
three 17 six 31 dozen 51
mixed dozen / 3 choices 53

COLD

Oysters Natural GF DF
with lemon wedge

Oysters Mignonette GF DF
pickled onion vinaigrette

HOT

Oysters Rockefeller
lemon and herb butter, topped with bread crumbs

Oysters Kilpatrick GF DF
traditional brandy sauce, bacon and worcestershire

Oysters Mitoyaki GF DF
topped with miso and sriracha sauce then torched

Salads

Moroccan Chicken & Pearl Cous Cous DFO VO 26
pearl cous cous, capsicum, onion, cucumber, spices and yogurt

Rocket & Halloumi Salad GF DFO VO 25
rocket, orange, feta, pine nuts, grilled halloumi and balsamic glaze

Warm Tempura Prawn Salad DF 33
spicy slaw and soba noodles, glazed with hot honey

Fish

Grilled Barra or Market Fish GF 36
with mash, honey glazed parsnip and Dutch carrots

Battered or Crumbed Fish DF 33
butterflied snapper or whiting with chips, garden salad and tartare sauce

Grilled Salmon GF DF 38
spicy slaw, bean sprouts and soba noodles, glazed with hot honey

Steaks

Our steaks are cooked to your liking and served with mash, seasonal greans and jus

Rib Fillet GF DFO 49

Sirloin GF DFO 45

Wagyu Rostbiff GF DFO 51

Signature Mains

Bug & Prawn Linguini GFO 39
rich white wine buttery sauce, chilli, capers, dill, peas and cherry tomato

Tempest Basket GFO 38
crumbed butterflied whiting tempura prawns, grilled scallops, garden salad, chips and tartare sauce

Whole Lobster WA GF MP
creamy garlic mornay served with a garden salad

Chicken Scallopine & Scallops GF 37
chicken thigh, mash, scallops, fresh herbs, white wine and garlic cream mushroom sauce

Coconut Crusted Barra DF 37
Thai Red Curry, rice, bok choy and coriander oil

Seafood Risotto GF DF 38
barramundi, prawns, squid, scallops

Moroccan Barramundi DFO 38
barramundi dusted in Moroccan spices, oven baked, served with sweet potato chips and greek salad

Slow Braised Lamb Shoulder GFO 98
Serves 2
with mash, honey glazed dutch carrots and parsnip.

Sides

Honey glazed dutch carrots and parsnip	10
Parmesan and chive mash	10
Rocket, orange, feta and pine nuts salad with balsamic glaze	9
Corn ribs, smoked paprika, garlic butter, parmesan	12
Garlic parmesan broccolini	10
Sweet potato chips	10
Bowl of chips	9

Toppers

Seafood Topper (prawns/scallops)	19
Miso Bug	22
Creamy Garlic Prawns (3)	16
Grilled Scallops (4)	15
Crumbed Calamari (4)	12
Lobster Mornay (half) Topper	M/P

Desserts

Crème Brulee GF 17
with homemade biscotti

Flourless Chocolate Cake GF 16
chocolate ganache, meringue soil, vanilla ice cream

Tiramisu GF 17
dusted with coco powder, with fresh berries

Apple Crumble Tart 16
with ice cream and whipped cream

Sorbet & Fruit GF DF 15
selection of artisan sorbet and seasonal fruit

Affogato 12
vanilla ice-cream, espresso served with a wafer roll
add single shot of Amaretto, Frangelico, Kahlua, Tia Maria, Whiskey or Baileys +8