

Tempest

SEAFOOD - STEAK - TEPPANYAKI

WELCOME

Enjoy a menu that celebrates locally sourced seafood, complemented by premium steaks and seasonal flavours.

Designed for long lunches and relaxed evenings, all set against the backdrop of absolute waterfront dining overlooking Scarborough Harbour.

Breads

Garlic Bread V bread smothered in garlic butter	9	Bruschetta VO fresh tomato, basil, red onion, olive oil, mozzarella and balsamic glaze	16
Cheesy Garlic Bread V garlic bread topped with cheese	12	Burrata with crispy capers, panko crumbs, thyme, olive oil and warm bread	26
Dukkah Bread VG with olive oil and balsamic	15		

Oysters

Oyster Shooter GF DF bloody mary, contains alcohol	10	HOT	Oysters Rockefeller lemon and herb butter, topped with bread crumbs
Oysters three 18 six 33 dozen 55 mixed dozen / 3 choices 57			Oysters Kilpatrick GF DF traditional brandy sauce, bacon & worcestershire
COLD			Oysters Mitoyaki GF DF topped with miso & sriracha sauce then torched
Oysters Natural GF DF with lemon wedge			
Oysters Mignonette GF DF pickled onion vinaigrette			

Entrées

Chilled Seafood Plate for Two ^{GF} ^{DF}	61	Tempura Moreton Bay Bug Taco ^{DF}	30
selection of fresh prawns, Moreton Bay bug, natural oysters, sauce & lemon		our signature entrée, two soft tortillas, shredded ice berg lettuce, spicy siracha mayo	
Szechuan Calamari ^{GF} ^{DF}	20	Wagyu Skewers ^{GF}	22
kewpie mayo, rocket & Teriyaki sauce		mustard dressing and fried rosemary	
Tempura Prawns ^{DF}	25	Zucchini Fritters ^{GF}	19
crunchy noodle salad, honey & fried shallots		with tzatziki	
Miso Scallops ^{DF} ^{GFO}	25		
crispy capers, breadcrumbs and thyme			

Salads

Spicy Chicken Noodle Salad ^{GF} ^{DF} ^{VO}	28
grilled chicken, Vietnamese rice noodle salad, sweet 'n' spicy chilli dressing	
Rocket Salad ^{GF} ^{DFO} ^{VO}	25
rocket, orange, feta, pine nuts, balsamic glaze	
Tempura Prawn Salad ^{DF}	35
battered prawns, crunchy noodle salad, glazed honey	

Fish

Grilled Barra ^{GF}	38
mash and honey glazed carrots	
Grilled Salmon ^{GF} ^{DF}	38
crunchy noodle salad, glazed honey	
Battered or Crumbed Fish ^{DF}	33
butterflied snapper or whiting with chips, garden salad and tartare sauce	
Market Fresh Fish ^{DF}	38
Chinese spicy ginger sauce, bok choy, rice	

Signature Mains

Bug & Prawn Linguine ^{GFO}	40	Coconut Crusted Barra ^{DF}	38
rich white wine buttery sauce, chilli, capers, dill, peas & cherry tomato		Thai Red Curry, rice, bok choy and coriander oil	
Tempest Basket ^{GFO}	38	Gnocchi Marinara	38
crumbed butterflied whiting tempura prawns, grilled scallops, garden salad, chips and tartare sauce		Barramundi, prawns, calamari, mussels, fresh tomato sauce	
Whole Lobster WA ^{GF}	MP	Chicken Scallopine ^{GF}	38
creamy garlic mornay served with a garden salad		chicken thigh, mash, fresh herbs, white wine & garlic cream mushroom sauce	
Moroccan Barramundi ^{DFO}	38	Rolled Lamb Belly ^{GF} ^{DFO}	41
Barramundi dusted in moroccan spices with a traditional Greek salad and creamy feta sauce		filled with mint and chorizo, honey glazed carrots, charred leek and pistachio yogurt	
		Pork Medallions ^{GF} ^{DFO}	36
		wrapped in bok choy with mash charred baby leek with lime and beef reduction	

- ^{GF} Gluten Free
- ^V Vegetarian
- ^{DF} Dairy Free
- ^{VG} Vegan
- ^{GFO} Gluten Free Option
- ^{DFO} Dairy Free Option
- ^{VO} Vegan Option

Tempest Premium Steak

Sourced from the lush pastures of Gippsland, our grass-fed beef finished on 150 day Grain fed program is a true celebration of quality and provenance.

Your Premium Steak comes with your choice of one classic side and one sauce

Choose a Steak

STEP ONE	Rib Fillet	52
	Sirloin	48
	Wagyu Rostbiff	53
	Eye Fillet	52

Choose a Side

STEP TWO	Honey glazed dutch carrots
	Parmesan and chive mash
	Rocket, orange, feta and pine nuts salad with balsamic glaze
	Seasonal Greens
	Bowl of chips

Choose a Sauce

STEP THREE	Peppercorn
	Mushroom
	Jus
	Chimichurri
	Bearnaise
	additional sauce \$3

Scarborough Seafood Platter (serves 2 people)

Chilled and Hot 180 + 90 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 & chips

Platter Add Ons

Grilled Scallops (4)	20	Grilled Barra	25
Miso Bugs (2 x halves)	22	Grilled Salmon	28
Lobster Mornay	M/P		

Toppers

Seafood Topper <small>(prawns/scallops)</small>	20
Miso Bug	22
Creamy Prawns (3)	16
Grilled Scallops (4)	20
Crumbed Calamari (4)	14
Lobster Mornay (half) Topper	M/P

Classic Sides

Honey glazed dutch carrots	V GF	10
Parmesan and chive mash	V GF	10
Rocket, orange, feta and pine nuts salad with balsamic glaze	DFO VO GF	9
Seasonal Greens	V VO DFO GF	10
Bowl of chips	V GF	9

Desserts

Crème Caramel GF V	16	Sticky Date Pudding GF DFO	17	Affogato	12
with whipped cream and fresh berries		rich warm butterscotch sauce and ice cream		vanilla ice-cream, espresso served with a wafer roll	
Flourless Chocolate Brownie GF	16	Rhubarb Crumble Tart	17	add single shot of Amaretto, Frangelico, Kahlua, Tia Maria, Whiskey or Baileys	+6
chocolate ganache, meringue soil, vanilla ice cream		with custard and ice cream			

For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays.

One bill per table,
no bill splitting.

Tempest