

Breads

GARLIC cob smothered in garlic butter V	9
CHEESE garlic cob topped with cheese V	10
OLIVE garlic cob with olive tapenade V, VEO	12
ANCHOVIE side of white anchovies, chilli, garlic	12
DUKKAH side of dukkah and olive oil VE	12

Small Starters

SALMON CROQUETTES (2) fish roe, kewpie, lemon	10
PANKO PRAWNS (2) gremolata, citrus, tartare	10
GRILLED SCALLOPS (2) verjuice, parmesan GF	10
BEEF ENOKI ROLLS (2) wagyu beef, enoki mushrooms	10
GRILLED CHORIZO roast tomato purée, bread	12

OYSTER SHOOTERS GF

~Bloody Mary (contains alcohol)	(1) 8.5 (4) 30
~Tiger's Milk tangy citrus emulsion	(1) 5.5 (4) 19

Oysters

Three	14
Six	24
Twelve	44
Mixed dozen of any 3	44

NATURAL with:

- ~lemon, shallot mignonette **GF**
- ~flying fish roe, crème fraiche **GF**
- ~wakame, finger lime caviar, ponzu **GF**
- ~nuoc cham dressing **GF**

KILPATRICK bacon, worcestershire **GF**

ROCKEFELLER pernod, spinach, parmesan **GF**

CRUMBED golden fried, tartare

BATTERED wasabi kewpie mayo

Entrées

CEVICHE	18
fresh raw fish cured in citrus juices, sweet potato, corn GF	
SCALLOPS lemon & garlic butter	18
creamy polenta, prosciutto, chimichurri GF	
CHARGRILLED OCTOPUS olive sauce GF	17
MUSSEL POT	18
tomato, onion & corn salsa (spicy or mild), bread GFO	
SOFT SHELL CRAB	18
tempura, wakame, finger lime	
SEARED GARLIC PRAWNS	17
gremolata oil, roast tomato purée, bread GFO	
CREAMY GARLIC PRAWNS	17
in garlic and mustard creamy sauce, rice GF	
CALAMARI	17
spice dusted, flash fried, micro herb salad, tartare GF	
MISO MORETON BAY BUGS	19
creamy garlic miso, watermelon, fresh herbs GF	
SEAFOOD CHOWDER	18
garlic croutons, crispy bacon GFO	
MUSHROOM ARANCINI	16
saffron risotto balls w/ mushrooms, olive sauce VE	

Sharing entrée boards

MEZZE FOR 2	34
	EXTRA PERSON 17
salt & pepper calamari, crumbed prawns, chorizo, olive tapenade, garlic cob, citrus, sauces	
TASTER FOR 2	50
	EXTRA PERSON 25
fresh prawns, natural oysters, calamari, crumbed scallops, crumbed prawns, salmon croquettes, sauces	

Chilled local seafood

500gr, served with citrus & cocktail sauce **GF**

WHOLE PRAWNS	30
MORETON BAY BUGS	45



The Ultimate Experience

MONDAY-THURSDAY

9 COURSE TASTING MENU

2 + people \$99 per person
tasting menu for the whole table only

CHOWDER

garlic croutons, crispy bacon

SCALLOPS

verjuice, parmesan

GRILLED PRAWNS

chimichurri

SOFT SHELL CRAB

tempura, wakame, finger lime

BEEF ENOKI ROLLS

wagyu beef, enoki mushrooms, soy & ginger sauce

MISO BUGS

miso cream, watermelon, micro herbs

SALMON

tomato, olives, capers, potatoes, side of greens

PAELLA

Spanish style risotto with seafood, chicken & chorizo

SORBET & STRAWBERRIES

palate cleansing sorbet, fresh strawberries

Tempest

For any dietary requirements please consult your waiter for alternative options.
GF= gluten free GFO= gluten free option V= vegetarian VE= vegan VEO= vegan option

SURCHARGE 15% Public Holidays | No BYO | No bill splitting

OPEN 7 DAYS LUNCH & DINNER
www.tempestrestaurant.com.au
07 3203 5744

Designer Mains

served with your choice of 2 accompaniments >>>

SNAPPER FILLET	29
grilled, sauce vierge GF	
SALMON FILLET	29
grilled, sauce vierge GF	
BARRUMUNDI FILLET	28
grilled, sauce vierge GF	
DORY FILLET	28
crumbed or battered, tartare sauce	
FLATHEAD FILLET	28
crumbed or battered, tartare sauce	
LOCAL PRAWNS	35
crumbed, tartare sauce	
MORETON BAY BUGS	59
thermidor creamy miso GF natural GF	
WHOLE QLD LOBSTER	MP
thermidor creamy miso GF natural GF	
WAGYU RIB EYE STEAK	38
grilled, onions, mushrooms, port wine jus GF	

Accompaniments

STEAMED GREENS olive oil, lemon	GF, VE
SALAD tangy sumac	GF, VE
MASH potato	GF, V
RICE pilaf	GF, VE
POTATOES sour cream, bacon	GF, VEO
CHIPS rosemary salt	GF, VE
SWEET POTATO chips	GF, VE

Toppers (to accompany a main dish only)

PRAWNS creamy garlic GF	10
CALAMARI salt & pepper GF	8
MORETON BAY BUG creamy miso GF	14

Tempest

Mains—signature dishes

TAGLIATELLE MARINARA	39
prawns, mussels, calamari, octopus, fish, chorizo, hint of chilli, in our signature tomato base sauce, with flat ribbon pasta	
SNAPPER & PRAWNS	37
snapper fillet, 2 prawns, potatoes, passion fruit velouté	
PORK BELLY & SCALLOPS	35
sweet potato, greens, apple salad, jus GF	
PAELLA	37
Spanish style risotto with seafood, chicken & chorizo GF	
BARRUMUNDI & MUSSELS (medium spicy)	35
steamed barramundi fillet, black mussels, mushrooms, greens, red curry broth, crusty bread GFO	
BUG & PRAWN LINGUINI	36
tomato, peas, capers, lemon, dill, macadamia herb crust	
REEF & BEEF	49
wagyu rib eye steak, topped with creamy seafood (Mor. Bay bug ½, 3 prawns, 2 scallops), greens, mash GF	
FIELD MUSHROOMS	29
sticky sauce, soft polenta, greens GF, VE	
Sides	
SALAD - olive oil, lemon & sumac GF, VE	8
GREENS - drizzled with olive oil and lemon GF, VE	9
CHIPS - rosemary salt GF, VE	9
SWEET POTATO CHIPS GF, VE	9

Sharing Seafood Platters

served with chips, fragrant rice, watermelon, citrus, and sauces.

Includes chilled & hot items.

SCARBOROUGH PLATTER FOR 2	139
EXTRA PERSON	69.5

Chilled: prawns, natural oysters, Moreton Bay bugs

Hot: oysters Kilpatrick, crumbed fish, garlic prawns, calamari, mussels in tomato, fish wings, salmon croquettes

OPTION: add whole lobster Thermidor +\$50

TEMPEST PLATTER FOR 2	230
EXTRA PERSON	115

Chilled: ceviche, prawns, natural oysters, Moreton Bay bugs

Hot: lobster Thermidor, miso bugs, oysters Kilpatrick, garlic prawns, calamari, octopus, salmon, grilled scallops, fish wings

Desserts

DESSERT FOR 2	35
crème caramel, tiramisu, Lindt chocolates, sorbet, meringue soil, chantilly cream, strawberries GFO, V	
CRÈME CARAMEL (infused with vanilla and lime)	14
toffee sauce, fresh strawberry, chantilly GF, V	
SALTED CARAMEL TIRAMISU	15
sponge, espresso, marsala, mascarpone, salted caramel V	
FLOURLESS LINDT CHOCOLATE TORTE	16
ganache, strawberry, meringue soil, vanilla ice cream GF, V	
SORBET & FRUIT 2 scoops, fresh strawberries GF, VE	12
AFFOGATO vanilla ice cream, espresso, wafer roll GFO, V	10
Add: Amaretto Frangelico Kahlua Tia Maria Whiskey Baileys +6	

For the little ones under 12

Main, standard soft drink or juice & dessert	18
Pasta with tomato and cheese V, VEO	
*Chicken nuggets *Crumbed fish *Calamari GF *with chips	
Dessert	
ice cream, sprinkles, topping: chocolate caramel strawberry	