

SEAFOOD MENU

Served from 12 to 8.30pm & until 3.30pm on Sunday

WEST COAST MUSSELS (when available).....94/114

served with ciabatta, in a delicious creamy garlic & sauvignon
blanc sauce

CRISPY BATTERED HAKE, served on a bed of pea and mint112

puree, with a fresh dill & fennel slaw and potato wedges.

PATAGONIAN CALAMARI, grilled or fried, dusted with lemon,118

chilli & garlic with a wasabi dipping sauce and a finely sliced,
crunchy asian salad.

FIVE LARGE PRAWNS, panfried in our special hub seafood butter,..... 178

served with spicy saffron rice and a green side salad.

CRAYFISH (300 - 380g) simply grilled in lemon butter with summer 245

rice, or fries.

SIGNATURE SEAFOOD PLATTER 395

1 crayfish, 4 large prawns, 100g of grilled or fried calamari,
100g of fresh line fish & 6 West Coast mussels.

Served with summer rice, chips and a selection of hub made sauces

- peri peri, creamy white wine & seafood butter

DECADENT DESSERTS TO SHARE.... OR NOT!

A trio of **CHOCOLATE MARQUISE**.....82

(rolled in almond, coconut & orange) served with fresh
berries & cream with a banana & butterscotch sauce.

FROZEN PANNA COTTA with burnt honey, toasted walnuts,68

gooseberry & vanilla compote and fresh mint.