RAW & CURED BAR	_	KAILIS CLASSICS		YOUR CHOICE PREPARED BY OUR CHEFS	
Natural with white balsamic and pomegranate dressing. OR	ea	Traditional Fish and Chips Point Samson Spanish Mackerel crispy fried, Served with Kailis tartare sauce, chips, lemon. GFO	34	Purchase seafood in our Fish Market and our chefs will cook your "catch" Base Cooking Charge– Simply grilled or crispy fried 16 pp	
Traditional Kilpatrick grilled with smoked bacon, tomato and Worcestershire sauce. GF		Albany King George Whiting 280+ gm Whole butterfly grilled, Latho Lemono served with Gard	39 en	Premium Cooking Charge– Additional items &/or courses 2 pp	ťΟ
	26	salad GF		SIDES	
Cured with a classic Scandinavian blend of sugar, salt, fresh dill and juniper berries. DF		Kangaroo Island Chilli Mussels Black Mussels in Napolitano and white wine sauce, house-baked baguette. GFO DF	29	•	12
S	3 2			cooked to order and served with aioli mayonnaise GF	
Bluefin Tuna Tartare, Avocado salsa, capers, served with squid ink crisp . DF GF		Seafood Linguine King prawns, Abrolhos scallops, black mussels, clams, local premium fish, chilli, garlic, parsley, EVOO. DF	42	Rocket, Fennel and Orange Salad Dressed with grape seed oil and balsamic.	14
TO SHARE				Greek Salad	14
TOSHARL		WESTERN ROCK LOBSTER		Tomato, cucumber, capsicum, marinated olives, onion, capers, oregano, crumbled feta, vinaigrette.	
Fremantle Scallops Half Shell Gratin 8 e Freshly shucked and served in the shell, grilled crunchy	ea	W.A. Rock Lobster Cocktail	33		14
panko gratin, herb garlic butter, chilli, lime.		Delicious starter of fresh cooked Fremantle Lobster chunks, mixed with house made cocktail sauce, avocado,		Warm Marinated Olives	9
Karumda Jumbo Tiger Prawns 9 e	ea	lettuce & topped with Yarra Valley Salmon Pearls.		House Baked Crusty Baguette French Butter	8
Served whole and split, pan-fried with chilli oil, parsley and shallots. GF DF		Fremantle Western Rock Lobster (Half) 3 Cheese Mornay sauteed broccolini. (Whole)	49 90	•	9
Sticky Fish Wings Our daily selection of fresh local fish wings, crispy fried	24	OR		DESSERTS	_
and dressed with sticky soy & chilli sauce.		Grilled, saffron beurre blanc & sauteed broccolini GF			
Onslow Cuttlefish 28 Char grilled and served on fava bean puree, EVOO.	28	Fremantle Western Rock Lobster Napolitano 1/2 Western Rock Lobster with linguine and	49	Gelato Choice of Vanilla, Donatella or Mango & Coconut. V	12
lemon juice. GF DF	.0	Napolitano Sugo, parsley and EVOO. DF		Classic Tiramisu A decadent combination of mascarpone cheese,	16
Fremantle Octopus 28 BBQ'd with romesco and crispy potatoes. GF DF	8.	L AND LOVEDS		Marsala, Tia Maria, espresso coffee.	
Exmouth Tiger Prawns Asian Salad 28	28	LAND LOVERS		Coconut and Mango Sago Water chestnut, sago pearls, lychee, grass jelly,	6
Hand peeled Exmouth Tiger Prawns served with bean shoots, shaved cabbage, cherry tomatoes, peanuts,		Margaret River Lamb Shoulder Slow cooked Greek Style with crushed lemon potato's	44	palm sugar, mango & coconut gelato.	
fried shallots, chilli lime dressing. DF		and broccolini.		Lime Ginger Brulee	6
Spencer Gulf Sizzling Garlic King Prawns 2: Hand Peeled King Prawns, marinated in garlic served sizzling. house-baked baguette. GFO DF	29	Roast Pumpkin Beetroot hummus, sauteed spinach, dukkha. V GF DF	26	MAC Affogato Brookie's Macadamia & Wattleseed liqueur, vanilla gelato and espresso shot.	14
				Pistachio Nougat handmade	7
				Traditional Greek Baklava	9