
RAW & CURED BAR

Freshly Shucked Oysters	6 ea
Natural with white balsamic and pomegranate dressing	
OR	
Traditional Kilpatrick grilled with smoked bacon, tomato and Worcestershire sauce	GF
Spencer Gulf Hiramasa Kingfish Ceviche	32
Freshly sliced Kingfish, coconut, kaffir lime, chilli, dressing	DF GF

TO SHARE

Fremantle Scallops Half Shell Gratin	8 ea
Freshly shucked and served in the shell, grilled crunchy panko gratin, herb garlic butter, chilli, lime	
Sticky Fish Wings	24
Our daily selection of fresh local fish wings, crispy fried and dressed with sticky soy & chilli sauce	
Crispy Calamari Fritti	26
Dusted with semolina flour, fried, lemon zest Italian parsley & aioli	
Fremantle Octopus	28
BBQ'd with romesco and crispy potatoes	GF DF
Exmouth Tiger Prawns Asian Salad	28
Hand peeled Exmouth Tiger Prawns served with bean shoots, shaved cabbage, cherry tomatoes, peanuts, fried shallots, chilli lime dressing	DF
Spencer Gulf Sizzling Garlic King Prawns	29
Hand Peeled King Prawns, marinated in garlic served sizzling, house-baked baguette	GFO DF

YOUR CHOICE PREPARED BY OUR CHEFS

Purchase seafood in our Fish Market and our chefs will cook your "catch"

Base Cooking Charge– Simply grilled or crispy fried 16 pp

Premium Cooking Charge–Additional items &/or courses 20 pp

KAILIS CLASSICS

Seafood Chowder	32
Served thick and creamy with premium fish, local prawns, mussels, seasonal vegetable, house baked baguette	
Traditional Fish and Chips	34
Point Samson Spanish Mackerel crispy fried, Served with Kailis tartare sauce, chips, lemon	
Kangaroo Island Chilli Mussels	29
Black Mussels in Napolitano and white wine sauce, house-baked baguette	GFO DF
Seafood Linguine	42
King prawns, Abrolhos scallops, black mussels, clams, local premium fish, chilli, garlic, parsley, EVOO	DF

WESTERN ROCK LOBSTER

WA Rock Lobster Roll	
Chunks of chilled lobster, caper mayonnaise, lettuce, mini brioche roll	15 ea
W.A. Rock Lobster Cocktail	33
Delicious starter of fresh cooked Fremantle Lobster chunks, mixed with house made cocktail sauce, avocado, lettuce & topped with Yarra Valley Salmon Pearls	
Fremantle Western Rock Lobster (Half)	49
3 Cheese Mornay sauteed broccolini (Whole)	90
OR	
Grilled, saffron beurre blanc & sauteed broccolini	GF

LAND LOVERS

Margaret River Lamb Shoulder	44
Slow cooked Greek Style with crushed lemon potatoes and broccolini	
Roast Pumpkin	26
Beetroot hummus, sauteed spinach, dukkha	V GF DF

TODAYS CATCH

See our Fresh Seafood Selection Menu

SIDES

Salted Chips	12
cooked to order and served with aioli mayonnaise	GF
Mixed Leaf Salad	14
Cherry tomatoes, Spanish onion, cucumber, balsamic vinaigrette	V
Greek Salad	14
Tomato, cucumber, capsicum, marinated olives, onion, capers, oregano, crumbled feta, vinaigrette	
Sauteed Broccolini, onion, garlic, lemon	EVOO 14
Warm Marinated Olives	9
Taramasalata Dip	12
Wild caught Queensland mullet roe, EVOO, garlic herb toast	
House Baked Crusty Baguette	8
French Butter	

DESSERTS

Gelato	12
Choice of Vanilla Donatella Mango & Coconut	V
Classic Tiramisu	16
A decadent combination of mascarpone cheese, Marsala, Tia Maria, espresso coffee	
Lime Ginger Brulee	16
MAC Affogato	14
Brookie's Macadamia & Wattleseed liqueur, vanilla gelato and espresso shot	
Pistachio Nougat handmade	7
Traditional Greek Baklava	9

Kailis Bros proudly sources all its seafood from fisheries that are government regulated and managed for their sustainability.

If you have any allergies, please let our waitstaff know and we will try to accommodate your needs, however we cannot guarantee that any items are free of allergens due to potential contamination.

GF – Gluten Free GFO – Gluten Free Option Available on request DF – Dairy Free EVOO Extra Virgin Olive Oil Accept all major credit cards, surcharges apply. Credit Card Surcharge Public Holiday Surcharge 12.5%