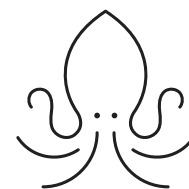


CALAMARI

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KITCHEN & BAR





## ENTRÉES

### CALAMARI MUST HAVES

#### HOMESTYLE CALAMARI - \$21 - (Chef's Recommendation)

Tender calamari cooked with onion, chili, and sherry vinegar sauce, served alongside crisp sourdough – a perfect balance of flavor and texture.

#### CHICKEN LOLLIPOP - \$16

Crispy fried chicken wingettes tossed in a fiery Sichuan crack pepper sauce – straight from the vibrant streets of Calcutta.

#### PANI PURI - \$15 (V | VG)

A popular Indian street food delight! Semolina puffed balls filled with spiced potato mash, tamarind chutney, and chilled mint water – an explosion of flavors in every bite.

#### LAMB SAMOSA - \$16

Golden fried pastry parcels stuffed with delicately spiced lamb mince and curry powder – crispy, flavorful, and simply irresistible.

### SUMMER SPECIALS

#### BASIL PESTO ARANCINI - \$18

Golden risotto balls infused with basil pesto, served with mango chutney and roasted cherry tomatoes – a vibrant twist on a classic.

#### CHARRED SEASONAL VEGETABLES - \$16 (V | VG | GF)

Perfectly charred seasonal vegetables finished with your choice of parsley, garlic, and olive oil, or a fragrant curry leaf and mustard seed seasoning.

#### CRUMBED CALAMARI RINGS - \$21

Lightly crumbed calamari rings served with crispy chips, fresh baby cos lettuce, and a side of tartare sauce.

#### STRANGE SALT + PEPPER SQUID - \$21

Delicately spiced squid tossed in salt and pepper seasoning, served with crispy chips and roasted garlic aioli.

#### CHARRED SCALLOPS - \$23 - (Chef's Recommendation) (GF)

Sweet, tender scallops charred to perfection, topped with smoked pepper and rich red miso butter.

#### THE CAESAR - \$18 - (Add Prawns + \$12 | Add Chicken + \$10)

Sweet, tender scallops charred to perfection, topped with smoked pepper and rich red miso butter.

## MAINS

### CALAMARI MUST HAVES

#### CHARRED PINEAPPLE & CASHEWS - \$27 - (Add Prawns +9)

#### (Chef's Recommendation) (V | VG)

Perfectly charred pineapple and roasted cashews, served with a tropical chili coconut sauce.

#### EXOTIC VEGGIES - \$25 (V | VG | GF)

Perfectly charred pineapple and roasted cashews, served with a tropical chili coconut sauce.

#### DAL MAKHANI - \$25 (V | GF)

Lightly spiced black lentils, slow-cooked to perfection in rich smoked butter – a classic North Indian delicacy.

#### CLASSIC BUTTER CHICKEN - \$25 (GF)

Tender chicken cooked in a velvety tomato-based sauce, finished with cream and smoky butter – a crowd favorite.

#### BAKED FISH - \$29 (GF)

Flaky baked fish served with a creamy coconut curry sauce and crispy fried shallots – known as Aunty's Fish Curry.

#### RAILWAY GOAT CURRY - \$30 (GF)

A rich and aromatic goat curry, a nostalgic dish inspired by meals served in the first-class carriages of British Colonial India.

#### KERALA BEEF PEPPER FRY - \$22 (GF)

Beef slivers stir-fried in coconut oil with house-ground spices, caramelized onions, and fragrant curry leaves – a specialty from Kerala.

## MAINS

### SUMMER SPECIAL

#### SPICED FISH N' CHIPS - \$25

Crispy fried fish, topped with sea salt, served with tartare sauce, lemon, and golden chips.

#### MARKET FISH - Tasmanian Salmon – 28 | Local Barramundi – 26

Pan-seared fish served with a luxurious truffle and curry pea purée, roasted garlic and chat potatoes, lemon asparagus, and a delicate masala beurre blanc.

#### CUMIN SALTED SCOTCH FILLET - 36

Juicy and tender scotch fillet seasoned with cumin salt, served with your choice of sides and sauces.

**SIDES** : Mash / Veggies / Chips / Steamed Rice / Sourdough

**SAUCES** : Indian Pepper Jus / Vindaloo Sauce / Curry Sauce / Gravy

### SHARED PLATES

#### SMOKED BBQ PORK RIBS - \$32

Tender, smoky pork ribs glazed with a rich bourbon-infused BBQ sauce, slow-cooked to perfection.

#### PEPPER CRUSTED CHICKEN SCHNITZEL - \$24

Crispy, golden chicken schnitzel coated with a pepper crust, served with your choice of sides and sauces.

**SIDES** : Mash / Veggies / Chips / Steamed Rice / Salad

**SAUCES** : Indian Pepper Jus / Gravy / Curry Sauce / Butter Chicken

### SIDES

#### NAAN (GARLIC/ CHEESE GARLIC) - \$12

#### GARLIC NAAN - \$12

#### STEAMED BASMATI RICE - \$13

#### CLASSIC FRIES - \$10 | MASALA FRIES \$12

#### TRUFFLE PARMESAN FRIES - \$15

#### CHEESE GARLIC NAAN - \$12

#### GARLIC POTATO MASH - \$12

### PASTAS

#### GARLIC PRAWN LINGUINE - \$25

Perfectly cooked linguine tossed with garlic butter prawns, capers, sundried tomatoes, mushrooms, and fresh basil.

#### SAFFRON RISOTTO - \$26

Creamy saffron risotto served with curried charred prawns, toasted pine nuts, and a touch of spice.

#### TRUFFLE & MUSHROOM GNOCCHI - \$27

Handcrafted gnocchi sautéed with truffle oil, wild mushrooms, thyme, sumac, and finished with shaved parmesan.

### KIDS

#### CHICKEN NUGGETS & CHIPS - \$12

#### KIDS FISH N CHIPS - \$14

#### KIDS CREAMY PASTA - \$14

### DESSERTS

#### SEA SALT CHOCOLATE MOUSSE - \$20

Silky smooth chocolate mousse with a hint of sea salt, offering the perfect balance of sweet and savory

#### THE BOOZY SPOON SPECIALS - \$20

Spicy Paloma

Limoncello Spritz

Mango Daiquiri

#### GULAB JAMUN - \$12

Soft and spongy dumplings soaked in a fragrant sugar syrup, served warm for a traditional Indian sweet ending.

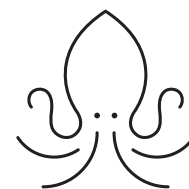
### MOCKTAILS

#### LAVENDER LEMONADE - \$13

A soothing blend of lavender syrup, zesty lemon, and sparkling soda – refreshing and floral.

#### TROPIC YUZU - \$13

A vibrant mix of tropical juices, fresh lemon, and fizzy soda, finished with a tangy Yuzu twist.



## CALAMARI SPECIAL COCKTAIL

### Peach by the Sea - \$18

White Rum, Peach Schnapps, Lemon, Sugar & Soda  
A refreshing burst of peachy sweetness balanced with zesty lemon and soda bubbles, perfect for coastal vibes.

### SPICY MANGO PALOMA - \$18

Mango, Tequila, Brown Sugar, Jalapeño Juice  
A bold fusion of tropical mango, smoky tequila, and a kick of jalapeño heat for those who like their summer sips with a twist.

### GIN N' TONIC - \$15

Classic Gin, Tonic Water & Fresh Lime  
A timeless favorite – crisp, clean, and perfectly balanced with a hint of lime.

### MANGO MOJITO - \$

White Rum, Fresh Mango, Mint & Lemon  
A tropical twist on the classic Mojito, bursting with juicy mango, zesty lemon, and refreshing mint.

## COCKTAILS

MARGARITA	\$19
KRAKEN CHERRY DAIQUIRI	\$20
MOJITO	\$18
ELDERFLOWER WHISKEY SOUR	\$21
OLD FASHIONED	\$24

## BEER

Kingfisher	\$7
Coopers	\$6
Great Northern	\$7
Corona	\$7

## WINES

### RED

AUDREY WILKINSON'S SHIRAZ	G \$14 / B \$50
DEBORTOLI WOODFIRED CABERNET SAUVIGNON	G \$16 / B \$60
OLD WINERY PINOT NOIR, NSW	G \$12 / B \$45
BOYDELLS MERLOT	B \$45
PARALIAN GRENACHE	B \$85

### WHITE

TYRELLS SEMILLON	G \$12 / B \$45
BESIDE BROKE SAUVIGNON BLANC	G \$14 / B \$50
TYRELLS VERDELHO	G \$12 / B \$45
COCKFIGHTERS GHOST CHARDONNAY	B \$60
TROUT VALLEY PINOT GRIS	B \$60

### ROSE

DEBORTOLI ROSE	G \$10/ B \$40
AUDREY WILKINSON'S MOSCATO	G \$12/ B \$45
BULMAN ROSE, BAROSSA VALLEY SA	B \$66

### SPARKLING

CHARDONNAY PINOT NOIR, HUNTER VALLEY	B \$50
DEBORTOLI PROSECCO	B \$45

## SPIRITS

### WHISKEY

JOHNNIE WALKER RED	\$11
JOHNNIE WALKER BLACK	\$12
JACK DANIELS	\$13
SOUTHERN COMFORT	\$12
JIM BEAM	\$12
MAKERS MARK	\$13
GENTLEMAN JACK	\$16

### RUM

BUNDEBERG	\$10
BACARDI	\$11
CAPTAIN MORGAN	\$11
SOUTHERN COMFORT	\$15

### TEQUILA

JOSE CUVERO	\$12
EL JIMADOR	\$14

### GIN

HAYMANS SLOE	\$14
TANQUERY LONDON DRY	\$15
FOUR PILLARS	\$16

### VODKA

BELVEDERE	\$15
GREY GOOSE	\$14
ABSOLUT CLASSIC/ VANILLA	\$14

### COGNAC

HENESSEY	\$16
GRAND MARNIER	\$14

### LIQUEURS

\$12

### TEA & COFFEE

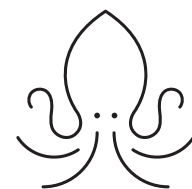
Flat White/ Cappucino/ Latte/ Mocha (Cream/ Skim)	s \$5/ l \$6
Extras - Almond Milk/ Oat Milk	\$2
Long Black/ Espresso/ Picolo	\$4
Masala Chai	s \$4/ l \$5.5
Tea Infusion Cup	\$4
Tea Pot (2 small cups)	\$9

### SODA

Coke/ Coke Zero	\$5
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# CALAMARI WEEKLYS



## MONDAY MAINS

### Your Weeknight Feast – All Mains for \$22

Start the week with flavor! Enjoy your favorite mains at a special price.

## WEDNESDAY SCHNITZEL NIGHT

### Crispy Perfection for Just \$14

Golden crumbed chicken schnitzel served with your choice of sides and sauce. A midweek treat for schnitty lovers!

## THURSDAY STEAK NIGHT

### Scotch Fillet Special – \$24

Juicy, cumin-salted Scotch Fillet served with your choice of sides and sauce. The perfect way to savor Thursday evenings!

## FISHY FRIDAY

### Seafood Delights – All Entrées for \$15

Dive into our fresh seafood entrées at an irresistible price. Perfect for seafood lovers to end the week.

