



# The Fat Crab

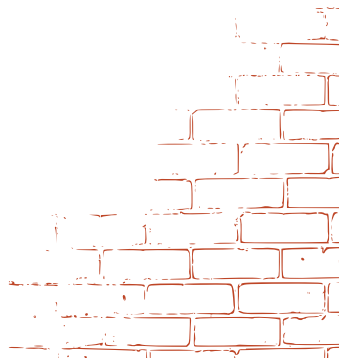
SEAFOOD & GRILL

AT

THE REDBRICK HOTEL

**FOOD**

**MENU**



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## *Welcome to The Fat Crab Restaurant at the Redbrick Hotel*

The hotel was first built in 1890 for Thomas Burke, Burke remained the owner and proprietor of the hotel until 1899 before selling it.

The hotel retains a fair amount of its original architecture, substantially intact for a nineteenth century hotel. Burke’s Hotel was later known as the Redbrick, not because of the hotel’s exterior, but the red 10 pound notes – known as ‘bricks’ – that were used by the bookies when settling bets in the public bar.



## OYSTERS

<b>Natural</b> freshly shucked (gf, df)	3.0
<b>Mignonette</b> (gf, df)	3.5
<b>Kilpatrick</b> (gf, df)	4.0

## STARTERS / TO SHARE

<b>Sourdough Garlic Bread</b> sourdough, garlic butter (v)	9.9
<b>Baguette</b> with smoked butter, olive oil, balsamic (v)	9.9
<b>Salt &amp; Pepper Squid</b> chilli jam, herb shoot salad, lime (gf,df)	19.0
<b>Crab &amp; Prawn Crostini</b> fresh mud crab & prawn meat, kewpie chive mayo, crispy turkish	18.0
<b>Seafood Chowder</b> prawns, scallops, calamari, fish, mussels	16.0
<b>Fish Tacos</b> (2) with herb shoot salad, lime, chipotle & guacamole	19.0
<b>Ceviche</b> fresh fish, lemon, lime, EVOO (gf,df)	19.0
<b>Steamed Mussels</b> chilled with salsa verde & croutons (gf,df)	17.0
<b>Grilled Moroccan Prawns</b> with cous cous, tzatziki & pomegranate	21.0

## MAINS

<b>Seafood Chowder</b> with 1/2 baguette	29.5
<b>Fresh Market Fish</b> with chips, salad, dill caper aioli, either grilled (gf, df*) or battered (df)	29.5
<b>Seafood Medley</b> fresh fish grilled, moroccan prawns, 1/2 chilli lime moreton bay bug, salt n pepper calamari, fries, salad & chilli jam (gf,df)	49.0
<b>Prawn &amp; Scallop Pie</b> with parmesan crust & salad	30.0
<b>Cioppino</b> fish, crab, prawn, squid, mussels, bug, fennel & saffron broth with a half baguette (gf*,df)	39.0
<b>Thai Green Curry Mussels</b> with cherry tomatoes, bok choy & rice (gf,df)	27.0
<b>Fat Crab Linguini</b> with prawns, crab, scallops, calamari, mussels, fish & garlic cream	39.0
<b>Rib Eye on the Bone</b> salsa verde, smashed kipfler potatoes, greens, choice of sauce (gf,df*)	63.0
<b>Polo Fromage</b> chicken supreme, smashed kipfler potatoes, broccolini, garlic infused mascarpone (gf,df*)	32.0

## MUD CRABS

<b>Chilled</b> (gf,df)	M.P.
<b>Steamed</b> (gf,df)	M.P.
<b>Chilli</b> (gf,df)	M.P. +10.0
<b>Thai Green Curry</b> (gf,df)	M.P. +10.0

## REDBRICK ORIGINALS

<b>Beef Burger</b> with fries, aioli (df*)	22.0
<b>Steak Sandwich</b> with fries, aioli (df*)	24.0
<b>Chicken Schnitzel</b> with fries, salad & sauce	25.0
<b>Chicken Parmigiana</b> with fries & salad	27.0
<b>Rump 250g</b> with fries, salad & sauce (gf*)	27.0

## SIDES

<b>Fries</b> with aioli (df,gf,v,vg*)	9.5
<b>Garden Salad</b> (df,gf,v,vg*)	8.5
<b>Smashed Kipfler Potatoes</b> with seeded mustard butter (v,gf)	9.5
<b>Broccolini</b> with roasted peppers, fetta & almonds (gf,v,df*,vg*)	12.0

## DESSERT

<b>Lemon Sorbet</b> with pistachio & strawberries (df,v,vg,gf)	11.0
<b>Crème Brûlée</b> with berry compote & whipped cream (gf,v)	12.0
<b>Warm Chocolate Brownie</b> with berry compote & whipped cream (v)	13.0
<b>Apple Strudel</b> vanilla bean ice cream & strawberries (v)	12.0
<b>Affogato</b> (gf,v)	9.0

## KIDS MEALS

<b>Battered Fish &amp; Chips</b> with salad (df)	10.5
<b>Chicken Nuggets</b> with chips & salad (df)	10.5
<b>Calamari</b> with chips & salad (df)	10.5

(gf) Gluten Friendly | (df) Dairy Free | (v) Vegetarian | (vg) Vegan

(\*) Dietary Requirement Options