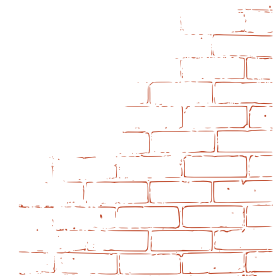




The Fat Crab
SEAFOOD & GRILL
AT
THE REDBRICK HOTEL

MENU



*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

Natural freshly shucked (a,gf,df)	4.5
Mignonette (a,gf,df)	5.0
Kilpatrick (a,gf,df)	5.5
Pickled Ginger, Sesame Oil, Crispy Shallots (a,gf,df)	5.0
Crème Fraiche, Chives, Lime (a,gf)	5.5

STARTERS / TO SHARE

Garlic Bread sourdough, garlic butter (v)	10.9
Baguette smoked butter, olive oil, balsamic (v)	11.9
Crab & Prawn Crostini fresh mud crab & prawn meat, kewpie chive mayo, crispy turkish (a)	20.0
Sichuan Pepper Calamari squid ink vinaigrette, micro herbs (i,gf,df)	19.0
Ceviche fresh fish, red wine vinegar, evoo (a,gf,df)	22.0

ENTREES

Seafood Chowder prawns, scallops, calamari, fish, mussels, velouté, toasted crostini (m)	23.9
Crab & Prawn Mousse Lasagne fresh mud crab, sand crab, layered pasta, cheesy tomato bechamel, crustacean bisque (a)	29.0
King Prawn Sliders (2) tempura, crab remoulade, chiffonade iceberg, marie rose sauce (a)	23.9
Crispy Pork Belly red cabbage puree, caramelised apple, black vinegar glaze, micro herbs	22.0

MUD CRABS

Chilled (a,gf,df)	M.P.
Steamed (a,gf,df)	M.P.
Chilli (a,gf,df)	M.P. +10.0

(gf) Gluten Friendly | (df) Dairy Free | (v) Vegetarian | (vg) Vegan | (*) Dietary Requirement Options
(evoo) Extra Virgin Olive Oil | (a) Australian Seafood | (i) Imported Seafood | (m) Mixed Seafood

SIGNATURE PLATTER

Fat Crab Seafood Platter for 2-3	180.0
chilli mud crab, fresh grilled australian barramundi, chilled king prawns, moreton bay bug, freshly shucked oysters, kilpatrick oysters, chilli thyme mussels, charred octopus, sichuan pepper squid, lemon, lime, marie rose sauce, tartare, aioli (m,gf,df)	

MAINS

Fresh Market Fish	38.0
saffron dashi broth, poached tofu, spinach ohitashi (a,gf,df)	
Seafood Chowder	35.9
prawns, scallops, calamari, fish, mussels, velouté, baguette (m)	
Mediterranean Octopus Tentacle	32.9
pomme puree, truss tomato, olives, chilli, shallots, burnt lemon, evoo (a,gf)	
Fat Crab Linguini	39.9
prawns, crab, scallops, calamari, mussels, reef fish, bonito cream (m)	
Beef Ragu Rigatoni	29.9
red wine braised brisket, napoletana sauce, baby spinach, pecorino	
Confit Duck Maryland	34.9
pomme terrine, beet relish, candied walnuts, plum cherry glaze (gf,df)	
Black Funghi Risotto	29.0
wood ear mushrooms, truffle butter, pecorino	
Pan Tossed Vongole	32.0
new zealand clams, white wine butter, thyme, chilli, baguette (i)	
Seafood Feast	49.0
freshly shucked oysters, chilled king prawns, half a moreton bay bug, sand crab, chilli thyme mussels, sichuan pepper squid, fries, tartare, marie rose sauce, lemon (m,gf)	

FROM THE GRILL

300g Wagyu Rump MB 5+	49.0
pomme puree, charred baby carrots, red wine jus (gf,df)	
300g Rib Fillet	49.0
house salad, fries, choice of sauce: mushroom, pepper or red wine jus	
Grilled Prawn Topper	19.0
(3) large mooloolaba prawns, nori butter (a)	

SUBSTANTIAL SIDES

Fries, Aioli	10.0
(df,v,vg)	
Creamy Mash Potato	9.0
(gf,v)	
Garden Salad	10.0
(gf,df,v,vg)	
Steamed Asian Greens	10.0
chinese broccoli, sweet soy sesame oil, crispy shallots (gf,v,df)	
Charred Broccolini	12.0
whipped feta, almonds, evoo (gf,v,df)	

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REDBRICK ORIGINALS

Wagyu Burger fries, aioli (df*)	28.0
Steak Sandwich fries, aioli (df*)	28.0
Chicken Schnitzel fries, salad, sauce	27.0
Chicken Parmigiana fries, salad	30.0
Rump 250g fries, salad, sauce (gf*)	32.0
Fresh Australian Barramundi fries, salad, dill caper aioli, either grilled (a,gf,df*) or battered (a,df) or crumbed (a)	29.9

KIDS MEALS (under 12 years)

Battered Fish fries, salad (i,df)	14.0
Chicken Nuggets fries, salad	14.0
Calamari fries, salad (i,df)	14.0

DESSERT

Crème Brûlée berry compote, whipped cream (gf,v)	12.0
Warm Chocolate Brownie strawberries, berry compote, vanilla ice cream (v)	13.0
Cheese Plate for (2) a selection of hard cheese, cream cheese, blue cheese, grapes, sweet relish, dried fruits, nuts, crackers	24.0
Affogato (gf,v)	9.9

