

CAIRNS AUSTRALIA

# RAW PRAWN



## RAW PRAWN EXTRAVAGANZA

Allow minimum 30 minutes (2 persons) (market price)

Chilled – Scallops, prawns, oysters, mussels, smoked salmon.

Hot – Whole crayfish, mud crab prepared your style, char-grilled prawns, moreton bay bugs, grilled barramundi, calamari, seasonal fruit, house sauces

## SEAFOOD PLATTERS

### CHILLED OCEAN PLATTER 199

Whole crayfish, whole mud crab chilled scallops, prawns, natural oysters, NZ mussels, smoked salmon, seasonal fruit, house sauces (2 persons) (D)

### MUD CRAB (MARKET PRICE)

Singaporean chilli & ginger medium-hot sauce  
Steamed served w/ garlic butter (G)

*Crab is accompanied with Greek salad & lemon*

### CRAYFISH (MARKET PRICE)

Char-grilled – w/garlic butter served with green leaf salad & lemon (G)

Sashimi w/wasabi, pickled ginger, lemon, soy sauce

### MIXED GRILL PLATTER 46 PP

Shelled prawns, split bugs, barramundi, calamari, Add whole chargrilled crayfish (not live tank) approx. 700 – 800g **+90 PER LOBSTER**

SOMETHING SPECIAL

## STARTERS

### GARLIC BREAD (V) 5

### PITA BREAD & DIPS 9

Pesto, Olive & Tomato (V)

### PACIFIC OYSTERS (MINIMUM 3 PIECES)

Natural w/soy mirin, cocktail, red wine vinaigrette **3.5 ea**

Kilpatrick **4 ea**

Natural w/smoked salmon & pearls **4 ea**

### CHILLED PRAWNS 17

Whole, cocktail sauce, lemon (200g approx.)

### CHILLI PRAWNS 20

Tiger prawns, chilli & ginger sauce, wok tossed beans & herbs

### SEARED SCALLOPS 22

Japanese mushrooms salad, sesame dressing (D)

### TUNA TATAKI 21

Sesame, kombu, ginger & wakami

### CALAMARI FRITTI 21

Wombok, coriander, lime & roasted chilli sauce (D)

### SOFT SHELL CRAB 20

Fried, Asian slaw, garlic flakes & sweet chilli plum

### TASMANIAN MUSSELS 20 | 32

Chunky napolitana sauce or chilli style, bread roll (G)

### LOBSTER ROLLS (2) 19

Picked lobster, celery, lemon, wasabi mayo

### PORK BELLY BITES 18

Twice cooked tossed in sticky soy flavours

### CHICKEN RIBS 19

Ginger & spring onion hot sauce

### PULLED BEEF DUMPLINGS 16

(6) w/sweet soy sauce (D)

### KIMCHI RICE BALLS 17

w/kombu sauce

### SKEWERS FROM THE CHARGRILL

Chargrilled with Asian inspired Raw Prawn BBQ sauce (mild chilli), also great to share (choose from the following)

Beef, chicken, kangaroo, crocodile, mixed (D)

**15** for ½ doz or **25** for dozen

Prawn, tuna, squid, mixed (D)

**17** for ½ doz or **27** for dozen

## SALADS + VEGETARIAN

### PRAWN & CRAB 30

Avocado, fresh mixed leaf, salmon roe, mango dressing (DG)

### SMOKED SALMON 25

Rocket, cucumber, avocado, lemon poppy dressing (DG)

### HOUSE TOSSED SALAD 17

Salad of mixed leaf, cucumber, carrot, onion, lemon poppy dressing (DGV)

### GREEK SALAD (V) 19

### WARM SWEET POTATO 24

Rocket goat's cheese, pepitas & capsicum (V)

### CARROT & ZUCCHINI 'PASTA' 27

Carrot & zucchini ribbons, cherry tomatoes, rocket, broccoli, garlic, white wine, hint of chilli, goat's cheese (V)



# MAINS

## SEAFOOD FROM THE CHARGRILL

### QLD PRAWNS\* 45

Partly shelled QLD prawns, garlic, sea salt, parsley (G)

### MORETON BAY BUGS\* 45

(Seasonal availability, please ask your waiter)  
split bugs, garlic, sea salt, parsley (G)

### BUG & PRAWN COMBINATION\* 45

Large shelled prawns, split bugs (G)

### MIXED SEAFOOD GRILL\* 46

Shelled prawns, split bugs, barramundi, calamari (G)

*\*All served with Miso butter & salad garnish*

## FRESH FISH

### FLAMED SWORDFISH 35

w/smashed potatoes, cucumber, rocket, salsa verde (G)

### ATLANTIC SALMON 35

Medium rare, Japanese mushrooms, broccolini,  
Soy-mirin glaze, rice (D)

### WILD BARRAMUNDI 35

w/roasted potatoes, asparagus, avocado salsa, lemon butter (G)

### GRILLED CAJUN RED EMPEROR 34

Cajun spices, fresh mixed leaf, lemon butter (G)

### PACIFIC FUSION 35

Reef fish, prawns, scallops, calamari, mussels,  
coconut basil sauce, rice & bok choy (G)

## PASTA

### MARINARA 31

Spaghetti, mixed fresh seafood, chunky napoli sauce (D)

### SPAGHETTI VONGOLE 30

NZ clams, parsley, olive oil, chilli, white wine, garlic (D)

### PESTO PRAWN FETTUCHINI 31

Fresh basil pesto, cherry tomatoes, garlic, olive oil

### CHICKEN PENNE 29

Bacon, onion, mushrooms, olive oil, white  
wine, parmesan & cream

(V) Vegetarian (D) Dairy Free (G) Gluten Free. Please notify your waiter of specific dietary requirements.

\*The Raw Prawn endeavours to source seafood from sustainable fisheries and quota drive areas as set by authorities. This underpins our buying procedures and can also affect availability of supply from time to time.

## CHARGRILLED TASTES OF AUSTRALIA

### KANGAROO 240G 34

(Meat tenderness does not benefit from cooking past medium rare) (G)

### CROCODILE 240G (G) 34

**AUSSIE GAME DUO 34**  
Kangaroo, crocodile 240g (G)

### HOP, SWIM & JUMP 38

Kangaroo, crocodile, barramundi

### ADD SURF 'N' TURF 10

Your choice of the above game dishes topped w/ grilled prawns in miso butter  
*Game dishes served with red wine jus, sweet potato mash, green beans, rosella chutney & red papaya jam*

## FROM THE LAND

*The Raw Prawn sources only the best quality beef from across Australia*

### SIRLOIN 300G 36

Cargill Riverina Premium (NSW) min 150 days grain fed (DG)

### EYE FILLET 200G 39

Tablelands Blue (Qld) grass fed (DG)

### RIB ON THE BONE 350G 42

Tableland Blue (Qld) grass fed (DG)

*Steaks served with chef jus, and choice of sides:*

Salad & chips

Hand cut potatoes & broccolini

Sweet potato mash & beans

### ADD REEF 'N' BEEF 10

Your choice of the above steaks topped w/ grilled prawns in miso butter

### PORK RIBS 33

Sticky ribs, Asian greens & rice

### SHOESTRING FRIES (V) 5

**STEAMED RICE** longgrain rice (VDG) 4

**SWEET POTATO MASH (VG) 4**

**HAND CUT KIPFLER POTATOES (V) 5**

**KIMCHI (V) 3**

**BROCCOLINI & ASPARAGUS 8**

w garlic & lemon zest

**CAULIFLOWER** miso butter 8

**BOK CHOY** Korean BBQ ketchup, crisp onion 7

**CARROTS** w soy-mirin glaze 7

SIDES