

Dishes to share

To enjoy a diversity of seafood, we recommend shared dining from the selection below

Oysters

natural with red wine vinaigrette & fresh lemon

kilpatrick with smoked streaky bacon, tomato & worcestershire sauce

½ dozen 19.50 dozen 38.50

Mezze of taramasalata & herb toast, warm olives, roasted capsicum & feta 12.50

Fritted zucchini with anchovy mayonnaise 12.50

Crispy Busselton whitebait with island dressing 16.90

Grilled tiger prawn salad with avocado, spinach & wasabi yuzu dressing 27.50

Ocean trout carpaccio w/ fresh goat's curd & pistachio salad, Petra lemon olive oil 23.50

Char grilled squid with 'latho lemano' dressing, sautéed currents & zucchini 21.50

Octopus ala grec, simmered in red wine then grilled & tossed with braised leeks 22.50

Sizzling garlic prawns, with a little chilli, served with crusty baguette 24.90

Herb & garlic crusted Esperance scallops with fresh chilli (4) 26.50

Devil barramundi wings with hot & spicy soy glaze, crispy shallots (4) 22.50

Grilled scampi with fresh garlic & lemon parsley butter (4) 28.90

From the pot

Creamy seafood chowder served house baked baguette 21.50

For the table

Greek salad with extra virgin olive oil dressing 13.50

Tomato, basil & feta dressed with evoo & aged balsamic 12.50

Caesar salad with smoked streaky bacon & anchovy dressing 17.50

Leaf salad w/ shaved Reggiano parmesan & cracked black pepper Side 6.50 Share 11.50

Sautéed seasonal vegetables in tarragon butter Side 6.50 Share 11.50

Roasted royal blue potatoes with wild oregano & sea salt 9.50

Grilled Torbay asparagus with lemon infused oil & toasted almonds 9.50

Bowl of chips Side 4.50 Share 8.00

House baked baguette with evoo 7.50

Warm herb & garlic bread 8.50

Mains

Traditional Fish n' Chips – crispy fried or grilled fillet served with chips & house tartare	entrée 25.90 main 32.50
Crispy fried King George Whiting with thick cut chips, aioli & salsa verde	39.50*
'Fritto Misto' of snapper, squid & prawns in a light crisp batter served with chips and aioli	37.50
Sourdough Snapper 'Club Sandwich' with kasundi relish, butter lettuce salad, tomato, thick cut chips & aioli	22.50
Fresh Mussels steamed with white wine, chilli & napolitana sauce and served with crusty bread	26.90
Herb & Almond Crusted Snapper with lemon hollandaise, sautéed zucchini & roasted new potatoes	38.90*
Spicy Salt & Pepper Squid served with Thai salad & nam jim dressing and green chilli jam	entrée 25.90 main 32.50
Seared Tasmanian Salmon with avocado and green bean citrus salad, dressed with honey grain mustard vinaigrette	38.90*
Crab Linguini with fresh chilli, garlic & parsley, drizzled with extra virgin olive oil	entrée 28.50 main 36.50
Whole Grilled NZ Flounder with 'latho lemano' dressing and roasted royal blue potatoes, oregano & sea salt	38.90
Pan fried Dhufish Meuniere with gourmet baby potatoes and snow peas	48.50*

Local Rock Lobster

3 Cheese mornay with grilled fresh asparagus

Grilled with pernod herb butter & roasted royal blue potatoes, oregano & sea salt
Half Lobster 38.00 Whole Lobster 74.00

**These dishes are also available simply grilled or crispy fried & served with house tartare along with your choice of chips or leaf salad with shaved parmesan or sautéed seasonal vegetables.*

Where does our seafood come from?

Kailis Bros proudly sources its seafood from sustainably managed fisheries operating off our pristine WA coastline and from around Australia & New Zealand.

Keeping it real & keeping it healthy

Our menu also reflects our commitment to complement the natural flavour of seafood by using only the finest ingredients and only cooking with monounsaturated sunflower or olive oil, both of which are cholesterol free & virtually trans-fat free.

Go fishing in our Market

You may also purchase seafood from our FISH MARKET, open 8am to 6pm and have your catch cooked by our chefs. A cooking & plating surcharge of \$12.00 per person is applicable.

*Group & Speciality Menus are also available by prior arrangement
Please note some dishes may contain traces of nuts, shellfish or other allergens not listed.*