

Appetizers & Entrees

Warm Greek Olives with roasted capsicum & feta 6.90

Taramasalata with warm Turkish Bread 12.90

Kailis 'Seafood Mezze' Plates to Share

Herb & Garlic Crusted Scallops with fresh chilli 4 pce 15.90 8 pce 29.50

Blue Crab Croquettes with spice island dressing 16.50

Prawn Spring Rolls with Thai chilli & coriander dressing 4 pce 15.90 8 pce 29.50

Char Grilled Octopus 'Ala Grec' with braised leeks 15.90

Crumbed Calamari with lime mayonnaise 13.90

Moroccan Spiced Cuttlefish with tzatziki dressing 13.90

Fresh Oysters Selection

Natural with red wine vinaigrette ½ dozen 15.90 dozen 27.90

Classic Kilpatrick ½ dozen 16.90 dozen 29.90

Crispy Oysters with wasabi mayonnaise ½ dozen 16.90 dozen 29.90

3 Way Oyster sampler plate ½ dozen 16.90 dozen 29.90

Salad Niçoise with 'Tetsuya' Smoked Ocean Trout & grain mustard vinaigrette 24.50

Caesar Salad shaved Reggiano parmesan, anchovies, bacon, egg, croutons 17.90

with Tasmanian Smoked Salmon 23.90

Kailis' Seafood Chowder chunky & creamy and served with crusty bread 16.90

Traditional Chilli Mussels with white wine, chilli & napolitana salsa 19.50

Crispy Whitebait lightly seasoned and served with chilli jam 17.50

Sizzling Garlic Prawns sautéed in olive oil with fresh garlic, parsley & chilli

Entrée 19.90 Main 36.90

Extras for the Table

Sauteed Seasonal Vegetables 11.50

Bowl of Chips 6.50

Traditional Greek Salad 12.90

Herb and Garlic Bread 6.50

Fresh Garden Salad 11.50

Crusty Bread with Kailis Organic EVOO 5.50

Tomato, Basil & Feta Salad 11.50

Turkish Bread toasted w/ EVOO & sea salt 6.50

Spinach, Goats Cheese & Pine Nut Salad 14.90



Private Dining

Conferencing

Boardroom

Banquet Dining

Functions @ Kailis Bros

Consider Kailis Bros for your next corporate, business or family event.

Function & Conferencing facilities include our ground floor Private Dining Room offering exclusive ala carte & specialty dining in a relaxed atmosphere. Our 1st floor facilities offer exclusive Conferencing, Banquet & Boardroom options with audio visual & internet access.

Mains

Fish of the Day served crispy fried or grilled with home style tartare & your choice of Chips or Garden Salad or Seasonal Vegetables. Entrée 23.50 Main 29.50

Grilled Fish Burger with fresh garden salad & dill mayo in toasted panini bread and served with potato wedges & aioli 18.90

Premium Selection served crispy fried or grilled with roasted pepperonata, home style tartare & your choice of Chips or Garden Salad or Seasonal Vegetables

King George Whiting 34.90

Snapper 34.90

South West Cobbler 32.50

Local Dhufish 42.50

Spaghetti Marinara simmered with a rich tomato salsa & tossed through spaghetti
Entrée 24.50 Main 32.50

Seared Tasmanian Salmon with Spanish salsa & avocado and dressed with Kailis Organic blood orange infused olive oil 37.90

Whole Grilled NZ Flounder simply grilled and served with Chips or Garden Salad or Seasonal Vegetables 36.90

Spicy Salt & Pepper Squid served with noodle & mushroom jungle salad and green chilli jam
Entrée 23.50 Main 32.50

Almond Crusted Snapper with ribbon zucchini, spiced new potatoes and lemon hollandaise 38.50

Mediterranean BBQ'd Squid served with sweet potato & chickpea salad dressed with spicy cumin yoghurt riata
Entrée 23.50 Main 32.50

Blue Crabmeat & Linguini Pasta with chilli, garlic & Italian parsley and drizzled with Kailis organic EVOO
Entrée 24.50 Main 33.50

Grilled Spicy King Prawns w/ organic somen noodle salad & chilli lime dressing 38.50

Kailis Rock Lobster

Chilled Lobster with melon & citrus salad and spice island dressing

Lobster Mornay with Blue Cow 3 cheese gratin & served with sauteed asparagus

Grilled Lobster with Pernod & herb butter and garlic gourmet potatoes

Half Lobster 32.50 Whole Lobster 55.00

Kailis Seafood Platters

Great Aussie Seafood Platter - All of your favourites

Herb Crumbed Snapper, Crispy fried Squid, Crumbed Prawn Cutlets, Oyster's Kilpatrick. Served with Chips and Tartare Sauce 45.00 per person

Grilled Seafood Platter - A selection of our finest seafood

Grilled Snapper fillet, Jumbo King Prawns split and grilled with garlic butter, Herb Crusted Scallops, Grilled Baby Squid with 'latho lemano' dressing and Char Grilled Octopus 'ala Grec'. Chips & Aioli mayonnaise 54.00 per person

Select your own Fresh Fish!

You can also purchase seafood from our FISH MARKET for our Chefs to prepare for you. Surcharges apply: 1-2 dishes \$12.50 per person, 3-4 dishes \$15.50 pp, 5 dishes or more \$19.50 pp. Lobster Surcharge \$15.50 per person.

Seasonal & weather conditions may restrict the availability of some menu items.
Our wait staff will advise of any variations. Major credit cards accepted. Diners, Amex 2.75% surcharge