



Dishes to share

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

Oysters

natural with condiments of red wine vinaigrette, ponzu dressing & pepperonata salsa

kilpatrick with streaky bacon & tomato worcestershire sauce ½ doz 21.50 doz 38.50

Taramasalata with toasted herb croutons 13.90

Salad nicoise with confit of yellow-fin tuna 24.50

Hiramasa kingfish with Kailis organic lime olive oil, salted capers, Spanish onion & a pinch of sweet smoked paprika 22.50

Tin of Ortiz anchovies with crusty toasted baguette 19.50

Crispy whitebait lightly seasoned, served with island dressing & lime 15.50

Char grilled octopus ala grec with braised leeks 22.50

Greek island style squid grilled with 'latho lemeno' dressing 19.50

Crispy jumbo prawns with wasabi mayo glaze & fresh lime 4pce 19.50 8pce 36.50

Blue crab croquettes with spice island dressing 4pce 19.50 8pce 36.50

Herb & garlic crusted scallops with fresh chilli 4pce 21.50 8pce 38.50

Fresh mussels steamed with white wine, chilli & napolitana sauce 23.50

Sizzling garlic prawns, with a little chilli & crusty baguette 23.50

Crispy snapper goujon's with aioli & fresh lemon 6pce 28.50

From the pot

Pernod bisque with local crab meat 18.50

Seafood chowder 19.50

Both of the above served with fresh baked baguette

For the table

Greek salad 14.90

Tomato, basil & feta salad 13.50

Spinach, goat's cheese & pine nut salad 16.50

Caesar salad 18.90

Dutch baby carrots sauteed with Kailis 'dolce' organic olive oil 9.50

Grilled asparagus dressed with lime olive oil 9.50

Roasted royal blue potatoes with wild oregano & sea salt 9.50

Bowl of chips 8.00

Warm olives, roasted capsicum & feta 8.00

Fresh baked baguette with Kailis EVOO 7.00

Herb & garlic bread 8.00

Fish of the Day crispy fried or grilled with house tartare entrée 24.90 main 32.90

Premium Selection crispy fried or grilled w/roasted pepperonata & house tartare

King George Whiting 38.50

Snapper 36.50

South West Cobbler 34.50

Local Dhufish 42.50

Whole Grilled NZ Flounder with 'latho lemeno' dressing 36.50

Suggested sides available with above -

Chips, Garden salad or Seasonal vegetables 4.80

For the table to share -

Dutch baby carrots sautéed with Kailis 'dolce' organic olive oil 9.50

Grilled asparagus dressed with lime olive oil 9.50

Roasted royal blue potatoes with wild oregano & sea salt 9.50

Grilled Snapper in a toasted baguette with garden salad, dill mayonnaise and rustic chips & aioli 21.50

Spaghetti Marinara with shellfish and fish simmered with napolitana salsa and tossed through spaghetti entrée 26.50 main 36.50

Spicy Salt & Pepper Squid served with Thai salad and green chilli jam entrée 26.90 main 36.90

Blue Crabmeat & Linguini with fresh chilli, garlic & parsley, drizzled with Kailis organic EVOO entrée 26.90 main 36.90

Local Rock Lobster

3 Cheese mornay with grilled asparagus & Kailis organic olive oil

Grilled with pernod herb butter & roasted royal blue potatoes with oregano & sea salt

Half Lobster 33.50 Whole Lobster 59.50

Seafood Platter

Jumbo Prawns split and grilled with garlic butter, Crispy Snapper goujons,

Orange glazed Scallops with salmon pearls, Char Grilled Octopus 'ala Grec'

and Grilled Squid with 'latho lemano' dressing

Served with Chips or Garden Salad or Seasonal Vegetables and aioli 62.00 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.



Kailis Bros supports sustainable fishing practices, working in harmony with our marine environment, ensuring abundance for the future. Our menu also reflects our commitment to providing only the finest seafood, simply prepared with the best quality ingredients. We only cook with premium quality monounsaturated sunflower & olive oils, both of which are cholesterol free and virtually transfat free.

Please note some menu items may contain traces of nuts not listed.