

@THERAWPRAWN



RAWPRAWNRESTAURANT.COM.AU

STARTERS

GARLIC BREAD (V)	5
PITA BREAD & DIPS (V) Pesto, olive & tomato	9
PACIFIC OYSTERS (Minimum 3 pieces)	
Natural w/ cocktail, soy mirin or red wine vinaigrette	4 Each
Kilpatrick	4.5 Each
CALAMARI FRITTI (D)	21
Wombok, coriander, lime & roasted chilli sauce	
KATAIFI WRAPPED PRAWNS (D)	22
Fried, served w/ lemongrass chilli	
SOFT SHELL CRAB (D)	22
Fried, asian slaw, garlic flakes & sweet chilli plum	
LOBSTER ROLLS (2) (D)	22
Picked lobster, celery, lemon, wasabi mayo	
SEARED SCALLOPS (D)	22
Japanese mushrooms salad, sesame dressing	
PORK BELLY BITES (D)	20/36
Twice cooked tossed in sticky soy flavours	
CHICKEN RIBS (D)	19
Ginger & spring onion hot sauce	
BEEF SATAY SKEWERS	19
Chargrilled and dip in house-made satay sauce & asian slaw	
KIMCHI RICE BALLS (V)	17
w/ kombu sauce	

(V) VEGETARIAN (D) DAIRY FREE (G) GLUTEN FREE

Please notify your waiter of specific dietary requirements.

PLATTERS

MIXED GRILL PLATTER	175
Whole chargrilled crayfish, shelled prawns, split bugs, reef fish, calamari, kilpatrick oysters w/ fries & salad	
MUD CRAB (G)	(Market Price)
LIVE FROM THE TANK	
Singaporean chilli & ginger medium-hot sauce steamed served w/ garlic butter served w/ greek salad & lemon	
CRAYFISH (G)	(Market Price)
LIVE FROM THE TANK	
Chargrilled w/ garlic butter served w/ greek salad & lemon	

SALAD & VEGETARIAN

PRAWN & CRAB (DG)	31
Avocado, fresh mixed leaf, salmon roe, mango dressing	
HOUSE TOSSED SALAD (VG)	19
Salad of mixed leaf, fetta, cucumber, carrot, onion, lemon poppy dressing	
CARROT & ZUCCHINI 'PASTA' (VG)	27
Carrot & zucchini ribbons, shaved almonds, creamy fetta, truffle oil & raisins	

*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.

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SEAFOOD

QLD PRAWNS* (G)	45
Partly shelled QLD prawns, garlic, sea salt & parsley	
MORETON BAY BUGS* (G)	45
Split bugs, garlic, sea salt & parsley (Seasonal availability, please ask your waiter)	
BUG & PRAWN COMBINATION* (G)	45
Large shelled prawns & split bugs *All served w/ miso butter & salad garnish	
ATLANTIC SALMON (D)	36
Medium rare, japanese mushrooms, broccolini, soy-mirin glaze & rice	
PACIFIC FUSION (GD)	35
Reef fish, prawns, scallops, calamari, mussels, coconut basil sauce, rice & bok choy	
CORAL TROUT	43
Coral trout w/ cumin potatoes, rocket & citrus salad	
MARINARA (D)	35
Spaghetti, mixed fresh seafood, chunky napoli sauce	
PESTO PRAWN FETTUCCINE	33
Fresh basil pesto, cherry tomatoes, garlic & olive oil	

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BBQ MEATS

SIRLOIN 300G (DG)	37
Cargill Riverina Premium (NSW) min 150 days grain fed	
EYE FILLET 200G (DG)	42
Tablelands Blue (QLD) grass fed	
RIB ON THE BONE 400G (DG)	45
Beaumont (QLD) 150 days grain fed Steaks served with chef jus and choice of sides: salad & chips or hand cut potatoes & broccolini, or mash & beans	
ADD REEF 'N' BEEF	+10
Your choice of the above steaks topped w/ grilled prawns in miso butter	
'CRYING TIGER' ½ BBQ CHICKEN (D)	32
Thai street style BBQ chicken w/ rice & slaw	

SIDES

MASH POTATO (V)	5
BROCCOLINI & BEANS (VG) W/ GARLIC AND LEMON ZEST	8
BOK CHOY (V) W/ KOREAN BBQ KETCHUP, CRISP ONION	7
SHOESTRING FRIES (V)	5
STEAMED RICE (VDG)	5
HAND CUT KIPFLER POTATOES (V)	5

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