



squid.inc

BAR & GRILL

Live Seafood from the Tank

Live Southern Lobster (A)	(MP)
Live Local Lobster (A)	(MP)
Live Western Lobster (A)	(MP)
Live Mud Crab (A)	(MP)
Live King Crab (A)	(MP)
Live Snow Crab (A)	(MP)
Live Baby Abalone (A) (No Cooking Fee)	\$15 Each
Live Black Lip Abalone (A) (No Cooking Fee)	\$59 Each
Live Green Lip Abalone (A)(No Cooking Fee)	\$59 Each

Choice of Cooking Style

Stir Fry: Ginger & Shallots, Singapore Chilli, Garlic Butter, XO, Salt & Pepper, Black Pepper, Steamed.

Grilled: Garlic Butter, Mornay.

Extras: Cooking Fee \$15 | Add Noodles or Rice \$10 | Sashimi \$25.

Live Seafood Specials

Live Lobster Spaghetti (A)	\$MP
Live whole Australian Rock Lobster cooked to order, cherry tomato, Napolitana, spaghetti.	
Live Lobster Special (A)	\$MP
Live whole Australian Rock Lobster cooked to order, egg noodles.	
Choice of cooking style: Singapore Chilli, X.O, Ginger & Shallots, Salt & Pepper, Black Pepper Steamed, Garlic Butter, Mornay.	
Live Royal Crab Special (A)	\$MP
Live 700g Royal Crab cooked to order, egg noodles.	
Choice of cooking style: Singapore Chilli, X.O, Ginger & Shallots, Salt & Pepper, Black Pepper, Steamed, Garlic Butter.	
X.O. Pipi's (A)	\$42
Live pipi's (500g) egg noodles and X.O sauce.	

Sashimi Bar

Scampi Sashimi (I)	\$15 Each 3 For \$40
Scampi served sashimi style with citrus & wasabi vinaigrette.	
Oysters Natural (A)	Sydney Rock \$20 Pacific \$18.5
½ dozen freshly shucked oysters, citrus & wasabi vinaigrette.	
Oysters Caviar (A)	Sydney Rock \$24.5 Pacific \$22.5
½ dozen oysters, sea urchin roe, salmon caviar, flying fish roe, ponzu.	
Sashimi Scallops (I)	\$29
½ dozen Sashimi scallops, seaweed, caviar, wasabi & citrus dressing.	
Sashimi (A)	\$31
Choice of either Tasmanian salmon, Hiramasa Kingfish, Tuna.	
Sashimi Platter (M)	\$42
Hiramasa Kingfish, Tasmanian Salmon, tuna, scallops, salmon caviar, sea urchin roe.	
Sea Urchin Platter (A)	MP
Tasmanian sea urchin, seaweed salad, salmon caviar, ponzu.	

Platters

Squid Inc. Platter (M)

\$59 / \$115 / \$225

Natural Pacific oysters, Queensland tiger prawns, calamari rings, seared Hervey Bay scallops, BBQ octopus, crispy battered or grilled barramundi fillet, chips. **For 1, 2 or 4 people.**

Fried Platter (M)

\$95 / \$185

Calamari rings, salt & pepper squid, seasoned whitebait, fish pieces, salt & pepper prawns, battered king prawns, whole salt & pepper fish of the day & chips. **For 2 or 4 people.**

Live Lobster Platter (M)

\$99 / \$195 / \$385

Live rock lobster (600–800gm) (mornay or garlic & herb butter), oyster Kilpatrick & mornay, BBQ prawns, BBQ octopus, seared Hervey Bay scallops, salt & pepper squid, chips & garden salad.

For 1, 2 or 4 people.

Seafood origin: **A** = Australian | **I** = Imported | **M** = Mixed origin

Attention! Kilpatrick contains pork. Some items may contain sesame seeds.

Small Plates

Calamari Rings (I)	\$22.5
Crumbed squid rings, served with tartare sauce & lemon.	
Stuffed Zucchini Flowers	\$23
Lightly battered zucchini flowers stuffed with ricotta & pecorino, seasoned with cracked pepper, drizzled with honey.	
Scallops (A)	\$24
½ dozen seared Hervey Bay scallops, garlic butter & herbs.	
Salty Squid (I)	\$24.5
Lightly dusted sliced baby squid, seasoned with salt & pepper, served with tartare sauce.	
Seasoned Whitebait (A)	\$24.5
Lightly dusted whitebait, seasoned with salt & pepper, served with tartare sauce & lemon.	
Lobster Roll (A)	\$26
Garlic butter confit WA lobster with yuzu mayo & Avruga caviar in a hotdog milk bun, served with chips.	
Oyster Kilpatrick (A)	\$27
½ dozen Pacific oysters, bacon, Worcestershire, light chilli.	
Oyster Mornay (A)	\$27
½ dozen Pacific oysters, béchamel, mozzarella.	
Steamed Oysters (A)	\$27
½ dozen Pacific oysters with ginger, shallots, chilli & soy sauce.	
BBQ Octopus (I)	\$29.5
Garlic Mediterranean marinade, lemon & oregano dressing, honey, crumbled feta.	
Shrimp on the Barbie (A)	\$32
XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.	
Fresh Prawns (A)	\$32
1 dozen cooked Tiger Prawns, lemon & cocktail sauce.	

Salads & Sides

Chips	\$7.5
Garlic Bread	\$8
Potato Wedges	\$9
Garden Salad	\$15
Mixed leaf & vegetable garden salad with Mediterranean dressing.	
Greek Salad	\$16.5
Sliced tomatoes, red onion, cucumber, traditional Greek feta, Kalamata olives, fresh oregano, Mediterranean dressing & olive oil.	
Steamed Greens	\$16.5
Braised broccolini, asparagus, edamame beans & roasted almonds.	

Signature Mains

Fish & Chips (A)	\$17.5
Barramundi fillet, crispy battered.	
Seafood Fried Rice (M)	\$22
Jasmine rice with prawns, calamari and abalone, wok-tossed with garlic and oyster sauce.	
Southern Fried Chicken Burger	\$22
Buttermilk southern fried chicken fillet, slaw & chipotle mayo on a potato bun, served with chips.	
Flathead with Chips & Salad (A)	\$23
NSW flathead fillet, lightly battered or grilled with Mediterranean dressing, served with garden salad. (GF option avail).	
Barra Burger (A)	\$24.5
Crumbed Humpty Doo Barramundi (NT) with slaw & cheddar cheese on a potato bun, served with chips.	
Seafood Noodles (M)	\$25
Egg noodles with prawns, calamari & abalone, wok-tossed with garlic & oyster sauce.	
Chicken Skewers	\$26.5
Chargrilled chicken skewers served with Greek salad, pita bread & homemade tzatziki. (GF option avail).	
Barramundi Fillet (A)	\$29
NT Barramundi fillet, sweet potato mash, Dutch carrots & broccolini, served with ginger & soy sauce. (GF option avail).	
Salmon Fillet (A)	\$30
Tasmanian Salmon fillet, paired with mash potato & broccolini, finished with lemon garlic butter.	
Murray Cod Fillet (A)	\$32
Murray Cod fillet with sautéed Brussels sprouts & potato wedges, finished with lemon caper sauce.	
Pot of Mussels (A)	\$35
Kinkawooka black mussels, spicy Napolitana sauce, served with sourdough.	
Singapore Chilli Mussels (A)	\$35
Kinkawooka black mussels in Singapore chilli sauce, served with sourdough.	
Whole Baby Barramundi (A)	\$35.5
Whole baby barramundi grilled with ginger and soy sauce, served with chips and salad.	
Whole NZ Baby Snapper (I)	\$35.5
Whole NZ baby snapper grilled with Greek herb and lemon dressing, served with chips and salad.	
Cream Prawn Fettuccine (A)	\$36.5
Fettuccine with XL Australian prawns, cherry tomatoes, white wine & cream sauce.	
Pork Ribs	\$38.5
Chargrilled pork ribs, glazed with homemade smoky BBQ sauce, served with chips.	
Lobster Tail (M)	\$39
Lobster tail doused in garlic & herb butter, served with chips & garden salad. (GF option avail).	

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Squid Inc. Spaghetti Marinara (M)	\$39
Squid ink Spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallops, nduja, parmesan, white wine, napolitana sauce.	
Sirloin	\$39
300g grass-fed MBS2+ Riverina NSW sirloin, potato gratin, sauté seasonal veggies, mushroom sauce.	
Lobster Fettuccine (M)	\$41
½ Lobster, cherry tomatoes, chilli.	
Moreton Bay Bug (A)	\$49
Grilled with garlic butter & herbs, served with rocket salad and shaved parmesan. (GF option avail).	
Rock Lobster (M)	Half \$41 / Whole \$72
Half or whole rock lobster, mornay or garlic & herb butter, served with chips & garden salad. (GF option avail).	

Kids Menu

Nuggets & Chips	\$13
Fettuccine Napolitana	\$13
Calamari Rings & Chips (I)	\$15
Fish & Chips (A)	\$15
Lightly battered Barramundi fillet.	

Desserts

Affogato	\$7.5
48g of fresh espresso/decaf, vanilla ice cream. Frangelico (+ \$8.5).	
Tiramisu	\$14
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cake.	
Raspberry & White Chocolate Cheesecake	\$14
Creamy white chocolate cheesecake on a buttery biscuit base, swirled with raspberry and finished with a light berry coulis.	
Limoncello Gelato	\$14
Refreshing lemon gelato infused with limoncello liquor.	

Drinks

COLD DRINKS

Filtered Water \$5.0

Premium filtered still or sparkling water by Pureza 750ml.

Soft Drinks \$5.5

Coke, Coke No Sugar, Fanta, Lift, Sprite, Lemon Lime & Bitters, Ginger Beer.

Juice \$5.5

Apple, Orange, Pineapple, Cranberry, Mango.

SMOOTHIES

No artificial sweeteners or preservatives

Evergreen \$13

Kiwi, kale, mango, pineapple, milk of your choice.

Amazonian \$13

Acai, blueberry, raspberry, banana, milk of your choice.

Bahama \$13

Mango, passionfruit, pineapple, banana, milk of your choice.

Strawberry Kiss \$13

Strawberry, banana, dragonfruit, dates, milk of your choice.

FRAPPES

Tropical \$13

Mango, pineapple, passion fruit blended w/ crushed ice.

Strawberry & Mint \$13

Strawberry, mint blended w/ crushed ice.

Watermelon \$13

Seedless watermelon blended w/ crushed ice.

HOT DRINKS

Coffee Sml \$4.5 / Lrg \$5.5

By Black Drum Roasters. Extra shot, soy/almond/oat milk +0.80.

Tea \$4.5

Organic teas by Arkadia. English breakfast, peppermint, chamomile, earl grey, lemon & ginger, green tea.

ICE DRINKS

Iced Long Black \$7

Iced Latte \$8

Iced Mocha \$8.5

Iced Matcha Latte \$8.5

Iced Coffee \$9.5

Sparkling & Champagne

Deakin Estate Sparkling Chardonnay (Riverina, AUS)	\$9.5 / \$38
Craigmoor Cuvée Rosé (Australia)	\$10 / \$40
Cantine Vedova Wine Art Prosecco DOC (Veneto, IT)	\$15 / \$60
Piper-Heidsieck Champagne Cuvée Brut (Reims, FR)	\$99
Charles Heidsieck Blanc de Blancs (Reims, FR)	\$212

White Wine

Folklore Sauvignon Blanc Semillon (South West, WA)	\$9.5 / \$38
LaLa Land Pinot Gris (Riverina, AUS)	\$11 / \$44
Ara 'Single Estate' Sauvignon Blanc (Marlborough, NZ)	\$12 / \$48
Whipbird Chenin Blanc (Margaret River, WA)	\$13.5 / \$54
Robert Oatley Signature Series Chardonnay (WA)	\$14.5 / \$58
Hentley Farm Riesling (Eden Valley, SA)	\$15 / \$60
La Vis Pinot Grigio (Trentino, IT)	\$18 / \$72
Penfolds Bin 51 Riesling 2025 (Eden Valley, SA)	\$19 / \$76
Penfolds Cellar Reserve Chardonnay 2024 (Tumbarumba, NSW)	\$19 / \$76
La Chablisienne Chablis "La Pierrelee" (Chablis, FR)	\$129
J. de Villebois AOP Sancerre Blanc (Loire, FR)	\$144
Penfolds Bin A Chardonnay 2019 (Adelaide Hills, SA)	\$205

Rosé & Moscato

NV Beach Hut Pink Moscato (South-East Australia)	\$9 / \$36
Gerard Bertrand 'Gris Blanc' Grenache Rosé (France)	\$11.5 / \$46
2025 Château Du Rouët Villa Esterelle Rosé (Côtes de Provence, FRA)	\$79

Red Wine

Deakin Estate Merlot (South-East Australia)	\$9.5 / \$38
Ara 'Single Estate' Pinot Noir (Marlborough, NZ)	\$11.5 / \$46
Robert Oatley Signature Series Shiraz (McLaren Vale, SA)	\$17 / \$68
Penfolds Bin 28 Shiraz 2023 (South Australia)	\$85
Penfolds St Henri Shiraz 2019 (South Australia)	\$220

Stubbies

Heineken Zero	\$9
James Boag's "Light"	\$9.5
James Squire Apple Cider	\$10
Tsingtao Premium Lager	\$10
Byron Bay Premium Lager	\$10
Guinness Draught Stout	\$13

Beer On Tap

Stone & Wood Easy Pale Ale (Mid Strength)	Schooner \$10 / Pint \$13
Heineken	Schooner \$11 / Pint \$14
Kirin Ichiban Lager	Schooner \$11 / Pint \$14
James Squire Lashes	Schooner \$11 / Pint \$14

Signature Cocktails

Yuzu Spritz	\$19
Elderflower, yuzu, mint, Prosecco, soda.	
Matcha Made in Heaven	\$21
Gin, lemon, matcha, lychee, cream, popcorn.	
Rummin' on Passion	\$21
Rum, passionfruit, lime, pineapple, raspberry.	
Whisky in the Garden	\$22
Whisky, lemon, pandan, coconut water, coconut, cucumber.	
Quarantine	\$22
Gin, Dom Bénédictine, lemon, passionfruit, raspberry.	

Mocktails

Crimson Breeze	\$16
Mango, cucumber, lime, and cranberry, finished with sparkling soda.	
Mango Mirage	\$16
Mango, passionfruit, cranberry, lemon, and jalapeño.	
Tropix	\$17
Coconut water, orange, lemon, and passionfruit, with homemade whipped cream.	

Classic Cocktails

Mimosa	\$15	Margarita	\$20
Aperol Spritz	\$17	Piña Colada	\$20
Whiskey Sour	\$18	Mojito	\$20
Negroni	\$18	Passionfruit Mojito	\$20
Old Fashioned	\$18	Lychee Martini	\$20
Amaretto Sour	\$19	Bloody Mary	\$21
Espresso Martini	\$20		



