



Welcome to Neptune Seafood and Steak Restaurant. This menu is inspired by overseas cuisines to which we've added an Aussie twist, using Australian Native Ingredients. Those ingredients have been used by indigenous people for thousands of years. Most of them are very powerful in terms of flavor. If you'd like to know more about them, please ask our friendly staff!

We hope you'll enjoy the experience.



MENU

Entrees and starters

Garlic Bread \$9.00

Bread and Dips \$12.00

Ask our friendly staff for the flavors of the dips

Pimientos del Piquillo \$18.00

Small, tasty and sweet red peppers, originally from north of Spain and Basque Country, stuffed with Aniseed Myrtle infused Mashed potatoes and Barramundi, topped with a delicious creamy sauce.

Kangaroo Carpaccio \$16.00

Served on a thin and crispy slice of bread, with rocket, parmesan cheese, sprinkled with bush Tomato and smoked with aniseed Myrtle.

Chili Prawns \$18.00

Seared in Extra Virgin Olive Oil, seasoned with Bush Tomatoes, and finished with garlic, onions white wine and Napolitana Sauce, topped with rocket and Balsamic Reduction. Served with bread.

Slow cooked Pork Belly \$16.00

Poached overnight (12 hours) in Apple and Pineapple juice, infused with Aniseed Myrtle, the finished pan fried and served with Apple, pepper berry and aniseed Myrtle puree and caramelized apples.

Battered Calamari \$16.00

The batter is made with corn flour, Lemon Myrtle, Parmesan cheese and garlic, served with a Desert Lime Aioli, on a Rocket salad with red onions, Muntries Berries, Parmesan cheese, cherry tomatoes and topped with Extra Virgin Olive Oil and Balsamic Reduction.

Oysters

½ Dozen

Dozen

Natural, served with finger lime \$24.00 \$40.00

Bush-style Kilpatrick, chili & bush tomato,
BBQ and Worcestershire sauces and bacon \$26.00 \$42.00

Bush-style Bloody Mary \$26.00 \$42.00

Mains

Mud Crab..... \$90.00

Either cold served with your choice of sauce, chips and salad or ask our staff and you can get a live mud crab, cooked to order, straight out of the tank, to the pot, to the plate! We'll offer you a way to serve it, just the way you like it!

Barramundi..... \$35.00

Wrapped in foil with vegies and seasoned with beautiful Lemon Myrtle, served with salad and your choice of chips or Aniseed myrtle infused rice.

Crispy skin Salmon..... \$32.00

Cooked medium rare unless otherwise specified, served with a warm salad (Aniseed myrtle scented pickled fennel, cherry tomatoes, roasted potatoes, rocket) and topped with a creamy bush tomato sauce.

Hervey Bay Scallops..... \$32.00

Diced and pan fried, seasoned with pepperberry, mixed with mornay sauce and placed back in the shell, topped with parmesan cheese and bread crumb, finished under the salamander till golden. Served with Aniseed myrtle infused vegetables and rice.

Lamb Backstrap..... \$41.00

Cooked Medium rare unless otherwise specified, smoked with aniseed myrtle, served on wilted rocket, a side of potato gratin and aniseed myrtle infused vegetables, sandalwood smoked cherry tomatoes and topped with lilly pilly reduction and Prosciutto and Macadamia crumb.

Eye Fillet..... \$39.00

Cooked to your liking, served with your choice of sauce and sides.

Crocodile and Lemon aspen Risotto..... \$30.00

Cooked with Extra Virgin olive oil, red onions, garlic, a touch of chili oil, rocket, parmesan topped with Parmesan Crisp.

Chicken thighs..... \$31.00

Stuffed with rocket, hummus and parmesan cheese, topped with a creamy Macadamia sauce and served with your choice of sides.

Veal Axoa..... \$35.00
Veal mince, slow cooked like a stew with chilis, bush tomatoes, pepperberry, capsicums and onions. Served in a dried bush tomato flavored pancake with fried potatoes and topped with rocket and balsamic glaze.

Kangaroo fillet \$35.00
Cooked to your liking, served with your choice of sauce and sides.

Sides

Vegies \$8.00
Boiled and finished in a pan with our Aniseed myrtle seasoning.

Potato gratin \$9.00
Sliced potatoes, baked with cream, eggs and pepperberry seasoning.

Shoestring chips \$8.00

Aniseed Myrtle infused rice..... \$5.00

Warm Salad \$9.00
Aniseed myrtle scented pickled fennel, cherry tomatoes, roasted potatoes, rocket

Sauces

Tomato Sauce..... \$1.00

Barbecue Sauce \$1.00

Desert Lime Aioli..... \$2.00

Chili Aioli \$2.00

Bush tomato Mayonnaise..... \$2.00

Pepperberry Mayonnaise \$2.00

Desserts

All \$14.00

Crème Brulée

Infused with strawberry gum, served with a tuile and ice cream.

Trio of cheese cakes

Ask our staff for the different flavors.

Chocolate, Wattle Seeds and Bunya Nuts Pudding

Served warm with Raspberry and Pepperberry Coulis, Strawberry gum infused anglaise and Ice Cream.

Trio of ice cream and sorbet

Ask our friendly staff for our available flavors.



White Wine

	Glass	Bottle
Jacob's Creek Chardonnay	\$6.50	\$26.00
Jacob's Creek Sauvignon Blanc	\$6.50	\$26.00
Gossip Moscato.....	\$6.50	\$26.00
Brown Brothers Crouchen Riesling.....	\$7.00	\$29.00
Houghton White Classic.....		\$31.00
Secret Stone Sauvignon Blanc.....		\$33.00
Goundrey Homestead Unwooded Chardonnay		\$33.00
Moondah Brook Verdelho		\$35.00
Brookland Valley Verse 1 Semillion Sauvignon Blanc ...		\$45.00

Sparkling

Jacob's Creek 200ml	\$8.00
Asti Riccadonna.....	\$26.00

Beers

XXX Gold	\$5.50
Carlton Mid	\$5.50
Hahn Light.....	\$5.50
Toohey's New	\$6.50
Great Northern Original.....	\$6.50
XXX Bitter	\$6.50
XXX Summer	\$6.50
Hahn Super Dry	\$6.50
Toohey's Extra Dry.....	\$6.50
Pure Blonde	\$6.50
VB.....	\$6.50
James Boags.....	\$7.00
Crown Lager	\$7.00
Strongbow Original	\$7.00
Corona	\$8.00
Heineken.....	\$8.00

Red Wine

	Glass	Bottle
Jacob's Creek Merlot	\$6.50	\$26.00
Jacob's Creek Shiraz	\$6.50	\$26.00
Jacob's Creek Cabernet Sauvignon.....	\$6.50	\$26.00
Brown Brothers Dolcetto & Syrah		\$30.00
Banrock Station Crimson Cabernet		\$30.00
Houghton Red Classic Cabernet Shiraz Merlot.....		\$32.00

Pre-Mix

Bundaberg & Coke..... \$9.50

Jim Beam & Cola \$9.50

Flavored Vodka \$9.50

Soft Drinks

Coca-Cola \$3.00

Diet Coke \$3.00

Sprite \$3.00

Lift..... \$3.00

Fanta \$3.00

Orange Juice \$3.50

Apple Juice..... \$3.50

Pineapple Juice \$3.50

Mount Franklin \$3.00

Ginger Ale \$3.00

Soda Water \$3.00

Tonic Water \$3.00

Spirit

\$8.00 eachp

Bundaberg

Johnie Walker

Jim Beam

Jack Daniels

Wild Turkey

Vodka

Cointreau

Malibu

Tia Maria

Jameson

Bailey's

Kahlua

Midori

Bacardi

Galway Pipe

Jose Tequilla

Gordon's Gin

Southern Comfort

Captain Morgan

Barbaresso Oyzo

The bush tomato is a small desert plant approximately 30cm in height, with grey to bronze leaves and attractive mauve/blue flowers. It grows naturally through the central deserts from Tennant Creek in the Northern Territory to Marla in South Australia.

Part of the tomato family (which includes potatoes and capsicums), there are over 100 species of Solanums (Wild Tomatoes) in Australia. However, only six are known to be edible, and Kutjera – Desert Raisins – are the most well-known and certainly the most consumed species of the “bush tomatoes”.

This arid land fruit has been a staple food of the indigenous desert dwellers of Central Australia for many thousands of years. A rich source of minerals, particularly potassium, they are also high in vitamin C. The traditional harvesting method is to collect the sun-dried fruits of the small bush in the autumn and winter months. In the dried form, Bush Tomato can be stored for several years.



This stunning rainforest tree is both highly ornamental and a very desirable for its bushfood characteristics. It's quite rare in the wild, native to a few areas of North East New South Wales. The tree can reach up to 45 metres in a rainforest environment but most often 8-10 metres as a small to medium tree in open garden situations. It's usually harvested as a hedge to 2-3 metres in bushfood plantations. The plant has a dense cover of fine lush green foliage throughout the year with white scented flowers in the spring.

It has strong aniseed scented and flavoured leaves which are often used for flavouring desserts, sweet sauces and preserves. It also is popular as a scented savoury sauce or marinade for meats and sets a deep fragrant flavour to salad dressings.

Made from the crushed leaves of Aniseed Myrtle it has a subtle sweet liquorice flavour. Great with fish or port, steamed rice, seafood, biscuits, ice-cream or tea.

Traditionally used for weight loss, lactation and stomach complaints.



The Australian Desert Lime is small with an intense, piquant flavour. An extremely versatile fruit they can be used in any product or process where 'normal' limes or lemons are used, the main difference being their small size, lack of peel and more intense flavour.

Desert limes require no peeling or preparation. They have the valuable attribute of freezing down without losing flavour or presentation characteristics when thawed later for use. The fruit has been analysed as a very healthy food source, having three times the amount of Vitamin C compared to oranges.

They were eaten by aborigines and have been used by generations of Australian outback people to make cordials, sauces, garnishes marmalades, pickles and chutneys. Thirsty stockmen eat the fruit straight from the trees while mustering as a thirst quencher.



Wild Finger Lime (Citrus Caviar) is an exquisite rainforest fruit. Lime crystals explode in your mouth, giving a unique lime sensation. A variety of skin and flesh colours (yellow, green, pink, red and clear) are grown. Each variety has its own distinctive flavour. Finger Limes can be used in many ways, Salads, Seafood, Pasta, Curry, Sushi, Sashimi, Deserts and Cocktails



Lemon Aspen is found in tropical and tableland forests of northern Queensland, up towards Cape York.

A pale lemon coloured fruit with a tough star shaped core – textured much like an apple core. The core often contains very small black seeds and the thin flesh is spongy. The fruit exudes an incredible tropical citrus aroma and a very strong acid flavour of lemon and tropical spice characters.

Lemon Aspen has a wonderfully tart lemon taste with a hint of grapefruit. It works well with Quandongs and Muntries. They need to be picked slightly underripe. 100g of lemon aspen equals something close to the juice, zest and pulp of about 6 large lemons.



A beautiful Australian shrub naturally occurring in the wetter coastal areas of northern New South Wales and southern Queensland. It grows up to 3 metres high, with graceful hanging branches of soft green leaves. The clusters of cream feathery flowers occur in Autumn, creating a spectacular fragrant display.

Used fresh, the Lemon Myrtle leaf is a most versatile and refreshing herb. For storage, the leaves are cool dried (to prevent loss of essential oils) and then ground and stored in a cool, dry manner for later use.

Lemon Myrtle is without a doubt the most popular of Australia's native herbs, with its fresh fragrance of creamy lemon and lime. It complements so many culinary delights, from fish and chicken to ice cream or sorbet.

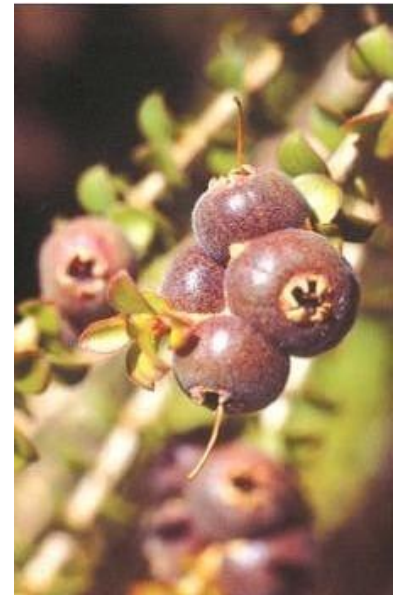


Known as emu apples or native cranberries, muntries are a low growing shrub found on the south coast of Australia. When ripe the berries are green with a red tinge and have the flavour of spicy apples.

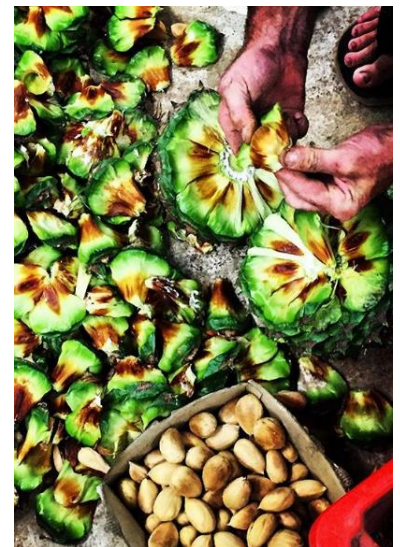
These tasty little berries are high in antioxidants, (4 times blueberries). This fruit has a sweet spicy apple flavour and can be eaten fresh or used in many sweet and savoury dishes.

So versatile is this amazing fruit, it is used in the making of jam, chutney, pies, fruit straps, wine, desserts, sweet and savoury sauces, fruit salad, platters and salads and chocolates. It can also be used instead of apples or sultanas.

The anti-oxidants and wax are extracted to make hand cream and other beauty products.



Bunya Nuts are native to south-eastern Queensland especially the Bunya Mountains National Park. The bunya nut tree is a huge tree which bears a crop only after the tree itself is around 100 years old, and then it crops once every 2 or 3 years only. Football-sized green bunya pine cones are hidden in the tree canopy weighing 5-10 kilograms and containing between 30 and 100 nuts. The cones will fall from the tree when mature and should be harvested and frozen or processed within a week.



Macadamia nuts grow encased in a hard, woody shell, which is protected by a green-brown fibrous husk. In its natural state a macadamia tree will have flowers, nutlets and mature nuts growing simultaneously, in profusion for much of the year. The nuts fall to the ground between March and September each year and are harvested by pin wheel harvesters at regular intervals.



Used both as an ornamental as well as a bush tucker plant the Mountain pepper berry trees will grow to 4 - 5m and prefer a cool climate.

Two products are produced from the tree - the leaf and the berry.

The berries when eaten fresh at first seem sweet and then the hot peppery taste kicks in, be aware this is a hot taste, so be careful.

Pepper berries are more versatile than conventional peppercorn, able to be used in sweet and savoury dishes. The leaves, stems and berries have an aromatic peppery taste producing approx. 3 times the antioxidants of blueberries. Native birds, such as the Black Currawong, eat the berries.



The Peppermint Gum tree grows to about 30 metres and has peppermint flavoured leaves.

Its minty overtones are excellent in tea, desserts, cakes & savoury dishes. As well as into sauces, pie crusts & stuffings for meat dishes.



The lilly pilly (riberry) is an evergreen rainforest plant with glossy green leaves. Many varieties have flushes of colourful new growth, ranging from brilliant pink to a red-brown. In spring to early summer most lilly pillies have fluffy white or greenish flowers followed by long lasting red, purple or whitish berries.

The fruit matures from December to February, being a pear-shaped red berry, known as a Riberry, growing to 13 mm long, covering a single seed, 4 mm in diameter.



Santalum spicatum, Australian sandalwood, is a tree native to semi-arid areas at the edge of Southwest Australia. It is traded as sandalwood, and its valuable oil has been used as an aromatic, a medicine, and a food source.



Eucalyptus olida, also known as the Strawberry Gum, is a medium-sized tree to 20 m, restricted to the Northern Tablelands of New South Wales.

Flowers are cream coloured and are followed by small woody capsules. The glossy green leaves are intensely aromatic.

Strawberry gum is used to enhance the flavour of cooked fruit dishes, desserts or spiced jams, bringing out the classic 'berry' flavour. Use also in herbal teas and carbonated beverages.



Wattle seed, the Acacia, have been a mainstay in the diet of Indigenous Australians for thousands of years providing them with a rich source of protein and carbohydrate in times of drought. The seed was crushed into flour between flat grinding stones and cooked into cakes or damper. Even the green seeds of some species were eaten after baking in the hot coals.

Wattle seed contains potassium, calcium, iron and zinc in fairly high concentrations. With a low glycaemic index, they are good for diabetics, providing a steady stream of sugars that do not produce sudden rises in blood glucose levels. Most vitamins are found except for C, B12 and riboflavin. they are high in fibre – over 30%.

