

Maisie's

SEAFOOD & STEAKHOUSE

Bread

Garlic Bread topped with Parmesan. \$13.00

Entrees

Seafood Chowder \$19.50
Served warm inside crusty bread bowl.

Lemon Pepper Calamari \$20.50 (GFO)
Grilled served with salad and lime aioli.

Noosa River Prawns \$25.00
6 Pan-fried in olive oil with chilli, garlic & paprika, with toasted Turkish bread.

Pacific Oysters (half dozen/dozen) Natural \$29.00/53.00 (GFO)
Served on rock salt with lemon Kilpatrick \$32.00/55.00 (GFO)
Mornay \$33.00/57.00 (GFO)

Salads

Thai Beef Salad (Mild or Hot) \$27.50
Sauteed Beef Tenderloin strips served with Asian slaw, green leaves and dry noodles in a Thai dressing

Sides each \$9.50

Steamed Greens, House Salad, Rice, Chips, Baked Potato, Mashed Potato, Turkish Bread.

Meat Lovers Mains

All steaks are chargrilled

Chicken Supreme \$33.50
Marinated Chicken, mashed potato, broccolini and gravy.

Steaks
Served with chips or baked potato, salad & your choice of sauce:
Cracked Pepper / Mushroom / Diane sauces

250g Eye Fillet \$42.00 (GFO)
300g Rib Fillet \$46.00 (GFO)

Steak Toppers: Moreton Bay bug (1) in garlic butter \$19.00
Grilled prawn cutlets in garlic butter \$13.00
Oysters mornay (2) \$15.00
Surf Sauce - Creamy garlic sauce with Mussell, prawn, scallop and calamari \$12.50

Seafood Lovers Mains

Crumbed Calamari Rings \$25.00
Served with chips, salad, tartare and lemon.

David's Fish Fillets \$32.00
Fish fillet (ask staff for fish of the day) battered or grilled (GFO), served with chips and garden salad "For the classic fish & chips".

Reef Fish & King Prawn Mornay \$35.00
Served with chips and garden salad on a hot dish.

Fisherman's Basket \$34.50
A selection of fried crumbed prawns, calamari, scallops, battered fish, served with chips, tartare sauce and salad.

Mick's Barramundi \$43.50
Grilled barramundi served with asparagus, cherry tomatoes, potatoes and lemon butter.

Gympie Terrace Seafood Combo (GFO) \$58.00
Stir-fry Fish, Prawn cutlets, Moreton Bay bug, mussels and calamari served sizzling in a garlic and/or chilli sauce served with rice and cabbage. (Please note: this dish has seafood still in its shell).

Noosa River Cold Platter (GFO) \$57.00
Natural oysters, Crab, Moreton Bay bug, King prawns, Mussels and Smoked salmon with garden salad and cocktail sauce.

Half or Whole Lobster (All served with salad & chips) (GFO) Half \$48
Whole \$85.00
Your choice of either: Mornay (Creamy cheese sauce)
Thermidor (Creamy mustard and mushroom sauce) (GF)
Creamy Garlic Sauce

Hot & Cold Seafood Platter for 2 \$91.00
Cold: Crabs, King prawns, Oysters, Moreton Bay bugs, Hot smoked salmon & Mussel.
Hot: Battered fish, Crumbed prawn cutlets, Scallops & Calamari with chips, garden salad, fruit and sauces.

Desserts

Sticky Date Pudding \$19.00
Caramel Sauce and Ice Cream.

Profiteroles \$19.00
with Custard Cream and Chocolate Sauce.

Dark Chocolate Mousse \$19.00
Served with Chocolate Cigars, whipped cream.

Maisie's Kids Heaven Vanilla Ice Cream (GFO) \$12.00
with a choice of Strawberry, Caramel or Chocolate Sauce and Sprinkles.

Affogato \$20.50
A Shot of Espresso coffee served with Ice cream and a shot of liqueur
Baileys, Cointreau, or Frangelico

Extras:
Cream or Ice Cream (1 scoop) \$ 7.00
Ports & Liqueurs \$11.00
Tea & Coffee \$ 6.00
Irish Coffee \$13.00

MENU CHANGE REQUESTS Please note that where possible, requests for changes to menu items are catered for, however various menu items are prepared immediately prior to service times, therefore some requests are unable to be fulfilled.

FOOD ALLERGIES Please note that all care is taken when catering for special requirements. It must be noted however that within these premises we handle nuts, seafood, shellfish, seeds, wheat, flour, eggs, yeast, fungi, animal fats and dairy products. Customers requests will be catered for to the best of our ability however the choice to order and consume a meal is the diner's responsibility. Should your dietary requirements be trend based then there is no cause for the disclaimer.

GFO* Gluten Free Option *Whilst every care is taken, please be aware our gluten free meals are prepared in a kitchen where gluten is present. Maisie's is a fully licensed venue. BYO bottled wine only – Corkage \$8. **No split bills please.**