

# Maisie's

## SEAFOOD & STEAKHOUSE

### Bread

**Garlic Bread** topped with Parmesan. **\$14.50**

### Entrees

#### Maisie's Favourite Seafood Chowder

prepared with Seafood and vegetables on cream sauce, served in a bread bowl (check availability)

Entrée size 150g **\$23.00**

Main size 300g (topped with parmesan cheese) **\$33.50**

**Lemon Pepper Calamari** (GFO) **\$23.00**

Grilled served with salad and lime aioli.

**Noosa River Prawns** **\$28.00**

6 Pan-fried in olive oil with chilli, garlic & paprika, with toasted Turkish bread.

**Pacific Oysters** (half dozen/dozen)

Served on rock salt with lemon

**Natural** (GFO) **\$31.00/58.00**

**Kilpatrick** (GFO) **\$34.00/65.00**

**Mornay** (GFO) **\$35.00/67.00**

### Salads

**Veggie Salad** **\$19.50**

Mix of fresh vegetables served with capers, cheese, croutons with a orange-lime dressing

Add 100g chicken breast **+\$9.00**

Add 90gr smoked salmon **+\$11.00**

### Sides each \$11.50

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

### Desserts

**Sticky Date Pudding** **\$19.00**

Caramel Sauce and Ice Cream.

**Profiteroles** **\$19.00**

Custard Cream and Chocolate Sauce.

**Dark Chocolate Mousse** **\$19.00**

Chocolate Cigars, whipped cream.

**Maisie's Kids Heaven Vanilla Ice Cream** (GFO) **\$12.00**

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.**

# Maisie's

SEAFOOD & STEAKHOUSE

## Seafood Covers Mains

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| <p><b>Crumbed Calamari Rings</b><br/>Served with chips, salad, tartare and lemon.</p> <p><b>David's Fish Fillets</b> (GFO)<br/>Fish fillet (ask staff for fish of the day)<br/>battered or grilled, served with chips and garden salad<br/>"For the classic fish &amp; chips".</p> <p><b>Reef Fish &amp; King Prawn Mornay</b><br/>Served with chips and garden salad on a hot dish.</p> <p><b>Fisherman's Basket</b><br/>A selection of fried crumbed prawns, calamari, scallops, battered fish, served with chips, tartare sauce and salad.</p> <p><b>Mick's Barramundi</b><br/>Grilled barramundi served with broccolini, cherry tomatoes, potatoes and lemon butter.</p> <p><b>Seafood Pasta</b><br/>Creamy Spaghetti served with Seafood, sauté in garlic with Neapolitan sauce, cream and cheese.</p> | <p><b>\$28.00</b></p> <p><b>\$33.50</b></p> <p><b>\$35.00</b></p> <p><b>\$38.00</b></p> <p><b>\$43.50</b></p> <p><b>\$39.50</b></p> | <p><b>Gympie Terrace Seafood Combo</b> (GFO)<br/>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).</p> <p><b>Noosa River Cold Platter</b> (GFO)<br/>Natural oysters, Crab, Moreton Bay bug, King prawns, Mussels and Smoked salmon with garden salad and cocktail sauce.</p> <p><b>Half or Whole Lobster</b> (All served with salad &amp; chips) (GFO)<br/><i>Half \$53.....Whole \$95.00</i><br/>Your choice of either:<br/><b>Mornay</b> (Creamy cheese sauce)<br/><b>Thermidor</b> (Creamy mustard and mushroom sauce) (GF)<br/><b>Creamy Garlic Sauce</b></p> <p><b>Hot &amp; Cold Seafood Platter for 2</b><br/><b>Cold:</b> Crabs, King prawns, Oysters, Moreton Bay bugs, Hot Smoked Salmon &amp; Mussels.<br/><b>Hot:</b> Battered fish, Crumbed prawn cutlets, Scallops &amp; Calamari with chips, garden salad, fruit and sauces.</p> | <p><b>\$65.00</b></p> <p><b>\$61.00</b></p> <p><b>\$101.00</b></p> <p><b>\$19.00</b></p> <p><b>\$14.00</b></p> <p><b>\$15.00</b></p> <p><b>\$12.50</b></p> |
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## Meat Covers Mains

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| <p><b>Steaks</b><br/>All steaks are chargrilled.<br/>Served with chips or baked potato, salad &amp; your choice of sauce:<br/>Cracked Pepper / Mushroom / Diane sauces</p> <p><b>250g Eye Fillet</b> (GFO)</p> <p><b>300g Rib Fillet</b> (GFO)</p> | <p><b>\$43.50</b></p> <p><b>\$46.00</b></p> | <p><b>Steak Toppers</b><br/>Moreton Bay bug (1) in garlic butter<br/>Grilled prawn cutlets in garlic butter<br/>Oysters mornay (2)<br/>Surf Sauce - Creamy garlic sauce with Mussell, prawn, scallop and calamari</p> | <p><b>\$19.00</b></p> <p><b>\$14.00</b></p> <p><b>\$15.00</b></p> <p><b>\$12.50</b></p> |
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| <p><b>Chicken Supreme</b><br/>Marinated Chicken, mashed potato, broccolini and gravy.</p> | <p><b>\$35.50</b></p> |
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