

STARTERS

GARLIC BREAD (V) 5

PITA BREAD & DIPS 9

Pesto, Olive & Tomato (V)

PACIFIC OYSTERS (MINIMUM 3 PIECES)

Natural w/soy mirin, cocktail,
red wine vinaigrette **3.5ea**
Kilpatrick **4ea**

CALAMARI FRITTI 21

Wombok, coriander, lime & roasted
chilli sauce (D)

KATAIFI WRAPPED PRAWNS 20

Fried, served w/lemongrass chilli (D)

SOFT SHELL CRAB 20

Fried, Asian slaw, garlic flakes &
sweet chilli plum (D)

LOBSTER ROLLS (2) 19

Picked lobster, celery, lemon,
wasabi mayo (D)

SEARED SCALLOPS 22

Japanese mushrooms salad,
sesame dressing (D)

PORK BELLY BITES 20 | 36

Twice cooked tossed in sticky soy flavours (D)

CHICKEN RIBS 19

Ginger & spring onion hot sauce (D)

BEEF SATAY SKEWERS 19

Chargrilled and dip in house-made satay
sauce and asian slaw

KIMCHI RICE BALLS 17

w/kombu sauce (V)

TUNA TATAKI 21

Sesame, kombu, ginger & wakami (D)

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*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.

(V) Vegetarian (D) Dairy Free (G) Gluten Free.
Please notify your waiter of specific dietary requirements.



MAINS

SEAFOOD & FISH

QLD PRAWNS* 45

Partly shelled QLD prawns, garlic, sea salt, parsley (G)

MORETON BAY BUGS* 45

Split bugs, garlic, sea salt, parsley (G)
(Seasonal availability, please ask your waiter)

BUG & PRAWN COMBINATION* 45

Large shelled prawns, split bugs (G)
*All served with Miso butter & salad garnish

ATLANTIC SALMON 35

Medium rare, Japanese mushrooms, broccolini,
soy-mirin glaze, rice (D)

PACIFIC FUSION 35

Reef fish, prawns, scallops, calamari, mussels, coconut
basil sauce, rice & bok choy (G) (D)

CORAL TROUT 42

Coral Trout w cumin potatoes, rocket & citrus salad

MEAT

SIRLOIN 300G 36

Cargill Riverina Premium (NSW)
min 150 days grain fed (DG)

EYE FILLET 200G 39

Tablelands Blue (QLD) grass fed (DG)

RIB ON THE BONE 400G 42

Beaumont (QLD) 150 days grain fed (DG)

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

PASTA

MARINARA 31

Spaghetti, mixed fresh seafood, chunky napoli sauce (D)

PESTO PRAWN FETTUCCINE 31

Fresh basil pesto, cherry tomatoes, garlic, olive oil

CHICKEN PENNE 29

Bacon, onion, mushrooms, olive oil,
white wine, parmesan & cream

PLATTERS

CHILLED OCEAN PLATTER 155

Whole crayfish, chilled scallops, prawns,
natural oysters, smoked salmon, seasonal fruit,
house sauces (2 persons) (D)

MIXED GRILL PLATTER 170

Whole chargrilled crayfish, shelled prawns,
split bugs, reef fish, calamari, kilpatrick oysters
w/fries & salad

MUD CRAB, LIVE FROM THE TANK (MARKET PRICE)

Singaporean chilli & ginger medium-hot sauce steamed
served w/garlic butter (G)
Served with Greek salad & lemon

CRAYFISH, LIVE FROM THE TANK (MARKET PRICE)

Char-grilled – w/garlic butter (G)
Served with Greek salad & lemon

SALADS + VEGETARIAN

PRAWN & CRAB 30

Avocado, fresh mixed leaf, salmon roe,
mango dressing (DG)

HOUSE TOSSED SALAD 19

Salad of mixed leaf, fetta, cucumber, carrot, onion,
lemon poppy dressing (VG)

CARROT & ZUCCHINI 'PASTA' 27

Carrot & zucchini ribbons, shaved almonds, creamy
feta, truffle oil & raisins (VG)

SIDES

MASH POTATO (V) 5

BROCCOLINI & BEANS WITH GARLIC AND LEMON ZEST (VG) 8

BOK CHOY KOREAN BBQ KETCHUP, CRISP ONION (V) 7

SHOESTRING FRIES (V) 5

STEAMED RICE (VDG) 5

HAND CUT KIPFLER POTATOES (V) 5

DESSERT

CRÈME BRÛLÉE 14

Please ask your waiter for today's flavour

BANANA PUDDING 14

Banana pudding with ginger butterscotch
sauce & vanilla ice cream

FAR NORTH TASTER 14

Selection of sorbet

CHOCOLATE FONDANT 14

w/vanilla bean ice cream

DESSERT WINE

	GLASS	BOTTLE
Mr Riggs 'Sticky End' Viognier SA	9.5	49
Stanton & Killeen Rutherglen Topaque VIC	9.5	49
Stanton & Killeen Rutherglen Muscat VIC	9.5	40



DRINKS

The Raw Prawn Seafood Restaurant,
The Esplanade Centre (Trilogy Apartments) Esplanade, Cairns
www.rawprawnrestaurant.com.au

All wine is current vintage unless otherwise stated

CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Raw Prawn Brut ^{NV SA}	8.5	35
Brown Bros 'Extra Dry' Prosecco ^{King Valley}	10	45
Jansz Brut Rose ^{TAS}	59	
Vasse Felix Idée Fixe ^{Margaret River}	15	75
Innocent Bystander Moscato (250mL) ^{Yarra}		14.5
Mumm Grand Cordon Brut ^{NV Reims Fr}	19	105
Mumm Grand Cordon Rose ^{NV Reims Fr}		125
Bollinger Brut ^{NV Aÿ Fr}		135

WHITE

	RIESLING		
	150ML	250ML	BOTTLE
Langmeil 'Live Wire' (sweet) ^{Eden Valley}	9	14	39
Knappstein ^{Clare Valley}			51
Pewsey Valley ^{Eden Valley}	11	17	49

	PINOT GRIS/GRIGIO		
Tamar Ridge Gris ^{Tamar Valley}	12	19	54
Redbank 'Sunday Morning' Gris ^{King Valley}	9.5	14.5	40
Dal Zotto Grigio ^{King Valley}	10	16	45

	SAUVIGNON BLANC		
Vavasour ^{Marlborough}	9.5	14.5	40
Twin Islands ^{Marlborough}	9	14	36
The Paper Nautilus ^{Marlborough}			75
Shaw & Smith ^{Adelaide Hills}	13	20.5	59
Devil's Corner ^{TAS}	9	14	37

	CHARDONNAY		
Raw Prawn ^{SA}	8.5	13	35
Heggies 'Cloudline' ^{Eden Valley}	9.5	14.5	42
Giant Steps Estate ^{Yarra Valley}	14.5	22.5	65
Pacha Mama ^{Yarra Valley}	9.5	14.5	42
Busselton Boys ^{Margaret River}	10.5	17	48
Leeuwin Estate 'Art Series' ^{Margaret River}			175

RED

	ROSÉ		
	150ML	250ML	BOTTLE
Barosé ^{Barossa}	9	14	37
Triennes Provence ^{Fr}	10.5	17	47
Rogers & Rufus ^{Barossa}			45

	PINOT NOIR		
Opawa ^{Marlborough}	10.5	17	48
Innocent Bystander ^{Yarra}			42
Storm Bay ^{Coal River TAS}	11	17.5	50
Tolpuddle ^{Coal River TAS}			145

	RED VARIETALS		
Grant Burge 'Hilltop' Merlot ^{Barossa}			52
Thorn-Clarke 'Sandpiper' Merlot ^{Barossa}	9	14	37
Yalumba 'Samual's' ^{Barossa}	10.5	17	47
Bush Vine Grenache ^{Barossa}			
Charles Melton 'La Belle Mère' GSM ^{Barossa}	11	17.5	50
Campo Viejo Tempranillo ^{Rioja Sp}			38

	SHIRAZ & BLENDS		
Chaffey Bros 'Synonymous' ^{Barossa}			48
Kalleske 'Zeitgeist' ^{Barossa}	12	19	55
Penfolds 'St Henri' ^{SA}			250
Grant Burge 'Filsell' Old Vine ^{Barossa}			89
Yangarra Estate ^{McLaren Vale}	13.5	21.5	62
Raw Prawn Shiraz/Cab ^{SA}	8.5	13	35
Penfolds 'Bin 389' Shiraz/Cab ^{SA}			180

	CABERNET SAUVIGNON & BLENDS		
Ringbolt ^{Margaret River}	12	19	54
Langmeil 'Blacksmith' ^{Barossa}			63
Yalumba 'Sanctum' ^{Coonawarra}	10	16.5	46
Busselton Boys Cab/Merlot ^{Margaret River}	10.5	17	48

COCKTAILS

COSMO	17
Cointreau, Vodka, Lime Juice, Cranberry	
LYCHEE & PASSIONFRUIT MARTINI	17
Gin, Soho, Passionfruit Pulp Lemon Juice	
ESPRESSO MARTINI	17
Vanilla Vodka, Kahlua, Licor 43, Fresh Espresso	
MARGARITA	17
Tequila, Cointreau, Lime Juice Shaken or Frozen	
APEROL SPRITZ	13
Prosecco, Aperol & Soda water	

TAP BEER

ASAHI	10.5
JAMES SQUIRE PALE ALE	8.5
XXXX GOLD	7.5

BOTTLED BEER

GREAT NORTHERN	8
CORONA	8
PERONI	8
MOUNTAIN GOAT STEAM ALE	9
JAMES BOAGS	8
ROGERS AMBER ALE	8
GREAT NORTHERN SUPER CRISP	8
JAMES BOAGS LIGHT	7

SPIRITS

WHISK(EY) & SCOTCH		GIN	
Jamesons	9	Beefeater	9
Wild Turkey	9.5	Bombay Sapphire	10
Jack Daniel's	9.5	Tanqueray	10
Canadian Club	9	Hendricks	12
Maker's Mark	9.5	Wolf Lane Tropical (made in Cairns)	12
Jim Beam	9	Wolf Lane Navy Strength (made in Cairns)	14
Johnny Walker Red	9	RUM	
Ballantine's	9	Bundaberg	9
Glenfiddich 12 years	11	Havana Club	9
Chivas Regal	10	Captain Morgan	9
Lagavulin 16 years	14	Mount Gay	9.5
VODKA		Kraken Spiced	9.5
Wyborowa	9	Sailor Jerry Spiced	9.5
Absolut	9.5	Ron Zacapa	11
Grey Goose	10		
TEQUILA			
Olmecca	9		

JUICE & SOFT DRINKS

JUICES	4.5
Orange, Pineapple, Apple, Pink Grapefruit, Cranberry	
SOFT DRINKS	4.5
Coke, Diet Coke, Lemonade Lemon Squash, Ginger Ale, Tonic, Soda Water, Ginger Beer, Lemon Lime & Bitters	

TEA & COFFEE

ESPRESSO	4	LIQUEUR COFFEE	12
ASSORTED COFFEES	4.5	Irish, Roman, French, Italian, Café Amaretto	
Cappuccino, Latte, Flat White, Long Black		ASSORTED TEAS	4
HOT CHOCOLATE	5.5	Earl Grey, English Breakfast, Green, Peppermint, Camomile	
AFFOGATO	9 (with liquor 15)		
+ .5	Extra shot, Decaf, Soy milk		