



## WHO ARE WE

Welcome to Neyvine Seafood & Grill to celebrate life's simple pleasures with beautifully prepared food and impeccable sipping spirits. At Neyvine we passionately offer the best quality of food and wide range of beverages in a relaxed and affordable sitting.

## NEYVINE MENU

Our Menu is fresh, light and modern. Our talented chefs use only the best produce working with local suppliers to create pleasant and enjoyable dishes.

## NEYVINE BAR

Boutique vibes, grand presence, curated drinks & music.

Neyvine Bar offers a boutique experience with a grand presence as you enter.

It hosts a curation of beverages including signature cocktails along with a premium selection of wines, beers and spirits, sourced both locally and internationally.

Pull up a seat at the bar and take in the vibrant atmosphere and enjoy your drink.

## PRIVATE PARTIES

Host your next gathering at Neyvine, offering exclusivity and personalised service for private celebrations or business events.

## CELEBRATIONS

From birthdays to anniversaries, Neyvine creates memorable moments with customisable packages, ensuring every celebration is unique and unforgettable.

Immerse your guests in unparalleled luxury with Neyvine. Our versatile spaces cater to all your event needs, from small gatherings to grand celebrations.

## CORPORATE GATHERINGS

Neyvine sets the stage for successful corporate events, providing a sophisticated backdrop for meetings, conferences, and networking sessions.

## PRODUCT LAUNCHES

Impress clients and partners with Neyvine as your event host, providing a stylish and professional setting for product launches, brand showcases, and business events.

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Please advise your waiter for any allergies or dietary requirements.

All dishes are prepared with utmost care however small bones may be present in seafood and ragu.

Olives may contain pits. Traces of gluten, nuts and dairy may be present. All meat products are halal certified.



## COLD ENTRÉE

### OYSTERS

#### NATURAL

1/2 DOZEN \$29.9 DOZEN \$57.8

#### MORNAY

1/2 DOZEN \$30.9 DOZEN \$59.8

#### KILPATRICK

1/2 DOZEN \$31.9 DOZEN \$61.8

### MIX DIP PLATE TO SHARE (V)

Three types of home-made dip served with warm crusty bread

\$17.9

### MEZZE PLATE TO SHARE

Fresh prawns, oysters, vinaigrette octopus, smoked salmon, feta cheese & olives

\$64.9

### TASMANIAN SMOKED SALMON

Tasmanian smoked salmon, capers, pickled onions, extra virgin olive oil and lemon dressing

\$26.9

### MEDITERRANEAN VINAIGRETTE OCTOPUS

Octopus, pickled vegetables, oregano, extra virgin olive oil and lemon

\$26.9

### FRESH PRAWN COCKTAILS

Fresh king prawns served with apple slaw and homemade cocktails sauce

\$26.9

## HOT ENTREE

### GARLIC PRAWNS

Large prawns in sizzling olive oil, garlic and parsley served with crusty bread

\$25.9

### SALT AND PEPPER PRAWNS

Large prawns coated with flour, peppercorn, sea salt served with rocket and garlic aioli

\$25.9

### SALT AND PEPPER SQUID

Baby squid dust with salt and pepper, flour, pan fried in lemon butter

\$25.9

### CALAMARI

Marinated calamari rings grilled or deep fried served with garlic aioli

\$25.9

### GUN POWDER FISH BITE

Homemade fish cake deep fried, dusted with chef special gun powder seasoning (hot spicy) served with garlic aioli

\$25.9

### ARANCINI (V)

Italian rice balls made with truffle, mushroom and parmesan cheese

\$25.9

### MEAT BALL

Italian meat balls cooked in rich tomato base sauce, basil, and parmesan cheese

\$25.9

### CRISPY CAULIFLOWER WINGS (V)

Bite size cauliflower coated with Japanese panko crumb, parmesan cheese, herbs served with garlic aioli

\$25.9

### HALLOUMI (V)

Grilled Cypriot halloumi cheese, oregano, olive oil served with crusty bread

\$19.9

### SHORT RIB RAGU HOTPOT

Slow cooked beef short rib ragu in arrabbiata sauce, parmesan, fresh herbs served with crusty bread

\$29.9

### SEAFOOD HOTPOT

Local mussels, calamari, fish & king prawn in shallots, chilli garlic & napolitana sauce served with crusty bread

\$34.9

### SCALLOP MORNAY

Half shelled scallops served in Mornay sauce, topped with melted cheese

\$27.9

### MEDITERRANEAN PRAWN SAGANAKI

Large prawns cooked in Mediterranean style rich tomato base sauce, fresh herbs, cherry tomato, feta cheese served with crusty bread

\$25.9

### CHILLI MUSSELS

Local mussels cooked in napolitana sauce, garlic, basil, cherry tomato, chilli served with crusty bread

\$25.9



## SALAD

<b>CHICKEN KALE AND QUINOA SALAD</b>	<b>\$21.9</b>
Baby cos lettuce, kale, cherry tomato, cucumber, onion, capsicum, carrot, apple, quinoa and char-grilled chicken with vinaigrette dressing	
<b>GRILLED BEEF SALAD</b>	<b>\$24.9</b>
Mix lettuce, cherry tomatoes, cucumber, carrot, onion, capsicum, and grilled beef with honey chilli dressing	
<b>ROCKET SALAD (V)</b>	<b>\$17.9</b>
Fresh rocket, cherry tomato, apple, carrot and parmesan cheese with vinaigrette dressing	
<b>SMOKED SALMON AND FRESH PRAWN SALAD</b>	<b>\$24.9</b>
Apple slow salad with cocktail dressing topped with smoked salmon and fresh prawns	
<b>LAMB SALAD</b>	<b>\$24.9</b>
Fresh lettuce, cherry tomato, cucumber, carrot, onion, capsicum, green apple and avocado with Italian dressing and Moroccan style marinated lamb	
<b>CHICKEN CAESAR SALAD</b>	<b>\$19.9</b>
Cos lettuce, crunchy croutons, grilled chicken, bacon & parmesan with caesar dressing	

## BREAD

<b>GARLIC BREAD - 2 SLICES (V)</b>	<b>\$7.9</b>
<b>HERB BREAD - 2 SLICES (V)</b>	<b>\$7.9</b>
<b>CRUSTY BREAD (V)</b>	<b>\$9.9</b>
With olive oil & balsamic vinegar	
<b>BRUSCHETTA (V)</b>	<b>\$14.9</b>
Diced roma tomatoes, fresh basil, oregano, garlic and olive oil topped with balsamic glaze	

## PASTA

<b>SPAGHETTI MARINARA</b>	<b>\$34.9</b>
Fresh prawns, mussels, calamari, fish cooked with garlic, basil, oregano, cherry tomato and napolitana sauce	
<b>LINGUINE GAMBARI</b>	<b>\$28.9</b>
Fresh prawn, cherry tomato, garlic, rocket, white wine cooked in creamy pink sauce	
<b>TORTELLINI BOSCAIOLA</b>	<b>\$28.9</b>
Beef tortellini cooked with fresh mushroom, crispy bacon, shallot, basil, parmesan cheese in creamy sauce	
<b>SPAGHETTI BOLOGNESE</b>	<b>\$28.9</b>
Slow cooked beef mince cooked in napolitana sauce, fresh basil (no pork mince)	
<b>SPAGHETTI VONGOLE</b>	<b>\$34.9</b>
Fresh vongole, chilli, fresh Italian herbs, garlic and extra virgin olive oil	
<b>WILD MUSHROOM TORTELLINI ALLA VODKA (V)</b>	<b>\$28.9</b>
Mushroom stuffed tortellini cooked in vodka creamy pink sauce and chilli flakes	
<b>TUNA SPAGHETTI</b>	<b>\$28.9</b>
Tuna fish cooked with garlic, anchovy, capers, green herbs, cherry tomato, chilli flecks, white wine, rocket, fresh lemon and olive oil	
<b>PENNE GENOVESE</b>	<b>\$28.9</b>
Chicken, mushroom, garlic, white wine, sundried tomato and pesto cream sauce	
<b>PENNE PRIMAVERA (V)</b>	<b>\$28.9</b>
Penne pasta cooked with broccoli, snow peas, green peas, onion, garlic, rocket, parmesan cheese and creamy pink sauce	

## RISOTTO

<b>SEAFOOD RISOTTO</b>	<b>\$34.9</b>
Fresh fish, prawns, mussels, octopus, calamari cooked with garlic, cherry tomato, basil, white wine in napolitana sauce	
<b>CHICKEN RISOTTO</b>	<b>\$28.9</b>
Chicken, mushroom, sundried tomato, garlic, basil, white wine in creamy pink sauce	
<b>CHILLI PRAWN RISOTTO</b>	<b>\$28.9</b>
King prawns, fresh herbs, fresh chilli in napolitana sauce	
<b>PUMPKIN RISOTTO (V)</b>	<b>\$28.9</b>
Roasted pumpkin, sage butter, fresh herbs, white wine and pine nuts	
<b>RISOTTO AL FUNGI (V)</b>	<b>\$28.9</b>
Fresh mushroom, herbs, truffle pesto in creamy sauce	



## MAIN FROM THE SEA

<b>MIX GRILLED PLATTER</b>	FOR 1 \$69.9	FOR 2 \$129.9
Barramundi Fillet, prawns, calamari, Tassie scallops, octopus & mussels served with your choice of chips or rice & salad		
<b>MIX COLD PLATTER TO SHARE</b>		\$149.9
Fresh prawns, oysters, smoked salmon, vinaigrette octopus, Qld blue swimmer crabs		
<b>HOT &amp; COLD PLATTER TO SHARE</b>		\$178.9
Barramundi fillets, prawns, calamari, Tassie scallops, octopus & mussels served with your choice of chips or rice, salad served with aioli sauce. Fresh prawns, oysters, smoked salmon, vinaigrette octopus, Qld blue swimmer crabs with variety of seasonal fruits		
<b>MIX FRY SEAFOOD PLATTER</b>		\$99.9
Deep fry battered fish fillet, prawn cutlet, calamari rings, Tasmanian scallops, mussels, chips and salad served with aioli sauce		
<b>WHOLE SNAPPER</b>		\$48.9
Grilled whole snapper served with herb butter sauce and choice of your side		
<b>FISH AND CHIPS</b>		\$38.9
Fresh fish coated with battered deep fried, crispy chips served with tartar sauce		
<b>CATCH OF THE DAY</b>		\$38.9
Grilled fish served with tartar sauce and choice of your side		
<b>CHILLI CRAB</b>		\$74.9
1 kilo of blue swimmer crab cooked in rich home-made Asian style chilli sauce, fresh herbs served with crusty bread or rice		
<b>WHOLE OCEAN TROUT</b>		\$48.9
Fresh whole baby ocean trout grilled with lemon butter sauce served with choice of your side (Chef's recommendation truffle mash)		
<b>CHAR-GRILLED BBQ KING PRAWN DINNER</b>		\$38.9
Serving of 5 pieces of large king prawn marinated with fresh herbs, secret spices, garlic, and olive oil char-grilled served with choice of your side		
<b>BBQ OCTOPUS</b>		\$38.9
Mediterranean octopus BBQ in char-grilled served with choice of your side		
<b>THAI SALMON</b>		\$38.9
Atlantic salmon grilled topped with Thai inspired sauce served with choice of your side (Chef's recommendation mash, veg or rice)		
<b>CORIANDER BARRAMUNDI</b>		\$38.9
Fillet of barramundi fish marinated with fresh coriander, green herbs, lemongrass, ginger & garlic, served with choice of your side		
<b>TERIYAKI TUNA</b>		\$38.9
Tuna steak grilled (Medium Rare Cooked) topped with home-made teriyaki sauce served with choice of your side (Chef's recommendation veggies or rice)		
<b>BRANDY PERCH</b>		\$38.9
Deep sea perch fillet cooked in chef special brandy sauce with fresh herbs, honey, mustard & garlic served with choice of your side (Contains alcohol)		
<b>SLIPPER LOBSTER</b>		\$78.9
A kilo of slipper lobster cooked in white wine butter with fresh herbs, cherry tomato and garlic served with crusty bread		
<b>SEAFOOD PAELLA TO SHARE</b>		\$59.9
Fresh fish, prawns, calamari, mussels & crabs cooked with delicious saffron & seafood broth		
<b>SEAFOOD SKEWERS</b>		\$38.9
Fish, prawn, calamari, scallops, octopus in skewer Mediterranean marinade, char-grilled served with choice of your side		
<b>LOBSTER MORNAY</b>	HALF \$44.9	FULL \$78.9
Half or whole lobster medallions, mixed through rich cream sauce, topped with tasty cheese & accompanied with your choice of side		
<b>CHILLI LOBSTER</b>	HALF \$44.9	FULL \$78.9
Half or whole lobster marinated with home-made Cajun spice, fresh herbs, garlic & lime butter accompanied by choice of side		





## MAIN FROM THE LAND

<b>DRY AGED TOMAHAWK STEAK</b>	<b>\$119.9</b>
An unmissable glamour experience to have at your table and with the combo of the 42-day dry aged process takes it to the next level of rich beef flavour and juiciness, served with choice of your side and sauce	
<b>EYE FILLET STEAK</b>	<b>\$49.9</b>
300G eye fillet tenderloin served with mash and veg with choice of your sauce	
<b>FILLET MIGNON</b>	<b>\$55.9</b>
300G eye fillet tenderloin wrapped with prosciutto served with creamy mash potatoes and veggies with mushroom marsala sauce	
<b>SIRLOIN STEAK</b>	<b>\$44.9</b>
300G mbs4+grass fed sirloin steak served with choice of your side & sauce	
<b>SURF AND TURF</b>	<b>\$58.9</b>
Eye fillet steak with king prawn, scallop, broccoli topped with cheesy pink sauce served on truffle mash	
<b>BEEF SHORT RIBS</b>	<b>\$49.9</b>
Slow cooked for 12 hours basted with our special Smokey BBQ sauce served with chips and apple slow	
<b>CHICKEN SCHNITZEL</b>	<b>\$34.9</b>
Chicken fillet coated with Japanese panko crumbed, parmesan cheese, served with choice of your side and mushroom sauce	
<b>CHICKEN PARMIGIANA</b>	<b>\$35.9</b>
Chicken schnitzel topped with napolitana sauce, melted cheese served with choice of your side	
<b>CHICKEN FUNGI</b>	<b>\$34.9</b>
Char grilled chicken fillet topped with creamy mushroom sauce served with choice of your side	
<b>CHICKEN CACCIATORE</b>	<b>\$34.9</b>
Grilled chicken fillet with onion, capsicum, olive, tomato & napolitana sauce	
<b>VEAL SALTIMBOCCA</b>	<b>\$36.9</b>
Veal fillet with prosciutto, sage & white wine sauce	
<b>VEAL BOSCAIOLA</b>	<b>\$36.9</b>
Grilled veal medallions cooked in fresh cream, crispy bacon, shallot, basil, white wine and parmesan cheese	
<b>VEAL MILANESE</b>	<b>\$36.9</b>
Veal fillet coated with Japanese panko crumbed, parmesan cheese pan fried served with choice of your side and creamy mushroom sauce	
<b>VEAL SCALLOPINI AL MARSALA</b>	<b>\$36.9</b>
Veal fillet pan fried topped with, marsala mushroom sauce served with choice of your side	

## CHOICE OF SIDE

**CHIPS, SALAD, RICE, STEAM VEGGIES, POTATO MASH**

## EXTRA SIDES

<b>TRUFFLE MASH</b>	<b>\$9.9</b>
<b>POTATO CHIPS</b>	<b>\$7.9</b>
<b>SWEET POTATO CHIPS</b>	<b>\$9.9</b>
<b>WEDGES</b>	<b>\$9.9</b>
<b>SALAD</b>	<b>\$8.9</b>
<b>RICE</b>	<b>\$6.9</b>
<b>STEAM VEGGIES</b>	<b>\$9.9</b>
<b>POTATO MASH</b>	<b>\$7.9</b>



## KIDS MENU (SERVED WITH A CHOICE OF SOFT DRINK)

<b>KIDS SPAGHETTI</b> Spaghetti served with parmesan cheese	<b>\$9.9</b>
<b>KIDS FISH &amp; CHIPS</b> Battered fish served with potato chips & tomato sauce	<b>\$9.9</b>
<b>KIDS NUGGETS &amp; CHIPS</b> Chicken nuggets served with potato chips & tomato sauce	<b>\$9.9</b>
<b>KIDS CALAMARI &amp; CHIPS</b> Battered calamari served with potato chips & tartare sauce	<b>\$9.9</b>

*\*Kids under 10 years only*

## DESSERT

<b>MIX GELATO (3 SCOOPS)</b>	<b>\$17.9</b>
<b>BROWNIE</b> Homemade Brownie with crumble, chocolate sauce served with vanilla ice cream	<b>\$14.9</b>
<b>CAKE OF THE DAY</b> Homemade fresh cake, fresh fruit served with vanilla ice cream	<b>\$14.9</b>
<b>AFFOGATO</b> Hot espresso coffee, Frangelico liqueur served with vanilla ice cream	<b>\$19.9</b>

## KIDS DESSERT

<b>THICKSHAKES</b> Oreo, Kitkat, Maltesers, Tim Tam	<b>\$14.9</b>
<b>MILKSHAKES</b> Strawberry, Chocolate, Vanilla	<b>\$9.9</b>

