



DINE-IN MENU

Your meal is cooked fresh to order please be patient when restaurant is busy .

B.Y.O: \$3 corkage fee applies per glass

www.acesoceanfoods.com.au

STARTERS

Woodfired Bread*	12
Garlic or Herb Bread	12
Bruschetta	14
Fresh diced tomato, Spanish onion, salt flakes, extra-virgin olive oil finished with balsamic glaze	
Bruschetta Pizza*	23
Fresh diced tomato, Spanish onion, salt flakes, extra-virgin olive oil finished with balsamic glaze	
Garlic & Cheese Pizza*	22
White base, garlic, fior di latte, finished with oregano & parsley	
Margherita*	22
Tomato base topped with fior di latte, finished with extra-virgin olive oil	
Salt & Pepper Squid	19
Salt & Pepper Prawns	23
Moreton Bay Bugs	33
• Garlic, lemon juice, olive oil served with Jasmine rice • Cajun creamy sauce served with Jasmine rice • Napolitana sauce served with Jasmine rice • Served cold	33
Sizzling Prawn Hot Pot	31
• Garlic, lemon juice, olive oil served with Jasmine rice • Cajun creamy sauce served with Jasmine rice • Napolitana sauce served with Jasmine rice	
Seared Sea Scallops	26
Sautéed with garlic, lemon butter and white wine	
Crumbed Calamari	16
Prawn Cutlets	22
Crab Claws	16
Potato Scallops	16
Fries	small 13 family 18
Wedges	16
served with sour cream & sweet chilli	

OYSTERS

Natural	19	36
Served with cocktail sauce & balsamic vinaigrette		
Kilpatrick	24	42
Bacon & Worcestershire sauce		
Mornay	24	42
Cheese, mornay sauce		
Sashimi	MP per serve	
Choice of fresh salmon / king fish / tuna thinly sliced served with soy sauce & wasabi		
Cold Fresh Seafood Platter (min 2 people)	23:⁹⁰ per person	
Prawns, oysters, smoked salmon & avocado served with cocktail sauce & balsamic vinaigrette		

SALADS

	SML	FAM
Seafood	16	27
Mixed seafood, homemade seasoning & special dressing		
Prawn & Avocado	24	31
Marinated prawns, avocado & special dressing		
Greek	16	24
Tomato, cucumber, Spanish onion, capsicum, Kalamata olives, feta & oregano dressing		
Garden	16	24
Mixed greens, Spanish onion, tomato, cucumber, carrot & Italian dressing		
Coleslaw	16	24
Mixed cabbage, carrot, celery & coleslaw mayonnaise		
Pumpkin Salad	18	26
Dukkah roasted pumpkin, beetroot, rocket, baby spinach, pinenuts, Danish feta & honey balsamic dressing		

Any variations to our menu will incur an additional charge.

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CHEF'S RECOMMENDATIONS



Garlic King Prawn Pizza* 32

Tomato base, fior di latte, prawns, Spanish onion, roasted capsicum, extra-virgin olive oil



Caprese Gourmet Wood Fired Pizza* 26

White base, fior di latte, bocconcini, sliced tomato, extra-virgin olive oil, salt flakes



Nutella Pizza* 22

Nutella, strawberry & banana finished with icing sugar

FOR THE SWEET TOOTH

Ace's Surf 'n' Turf

Scotch fillet MSA grass-fed served with prawns on a bed of Jasmine rice

- Diane sauce
- Mushroom Sauce
- Pepper Sauce

38

SIGNATURE DISH

Char-Grilled Seafood Salad

Mixed grilled seafood served on a bed of green salad & special dressing

38



Salt & Pepper Snapper

Whole snapper coated in salt & pepper served with chips & salad

48

SIGNATURE DISH



Penne Marinara

Penne pasta combined with a mix of fresh seafood in our home-made Napolitana sauce, served with bread

38



Samke Harra (Barramundi)

A spicy modern twist on a traditional favourite, served with wood-fired bread

44

BE SURE TO CHECK OUT OUR DESSERT BAR!

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KIDS EAT FREE TUESDAY'S!

(1 child per paying adult)

\$12

KIDS MENU

Cheeseburger
with fries

Battered Fish
with salad & fries

Crumbed Calamari
with salad & fries

Penne Pasta
Napolitana sauce

Margherita Pizza*

Seafood Basket
with salad & fries

Crumbed Chicken Tenderloins
with salad & fries

* Only available after 5pm

WEDNESDAY NIGHT IS PIZZA NIGHT!

5PM - 9PM

TRADITIONAL

\$18

GOURMET

\$22



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All prices GST inclusive. Fior di latte is a semi-soft, fresh cheese made in the traditional Italian style of mozzarella.
Gluten free available \$5. No half/half. 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

OFF THE GRILL

**SPECIAL
OF THE DAY**
Ask one of our friendly staff



Family Banquet

Grilled fish, octopus, calamari, BBQ prawns, mussels, sea scallops, natural oysters, fresh prawns, salad & fries

(minimum 4 people)
per person **55**



Whole Snapper

Grilled whole snapper in house marinade, lemon garlic butter and spices, served with salad & fries

48



Salmon Steak

Brushed with lemon garlic butter & herbs served with salad & Jasmine rice

38



Rainbow Trout

Brushed with lemon garlic butter & herbs served with salad & fries

36



Barramundi Fillet

Brushed with lemon garlic butter served with salad & fries

38



Whole Lemon Sole

Brushed with lemon garlic butter & herbs served with salad & fries

28



Perch Fillet

Brushed with lemon garlic butter served with salad & fries

33



Grilled Fish

Brushed with lemon garlic butter & herbs served with salad & fries

27

Add extra grilled fish **+13**

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WHY NOT
LET US CATER YOUR
NEXT PARTY OR EVENT

OFF THE GRILL



Seafood Platter For 1

Fish, calamari, octopus, sea scallops, prawns, mussels, salad & fries

38



Mussel Hot Pot

Served with bread & your choice of:

- Napolitana sauce
- White wine, garlic, shallot & fresh herb sauce

28



Seafood Platter For 2

Fish, calamari, octopus, sea scallops, prawns, mussels, natural oysters, salad & fries

88



Gourmet Seafood Hot Pot

Fish, octopus, calamari, prawns, mussels, sea scallops in a Napolitana sauce, served with bread

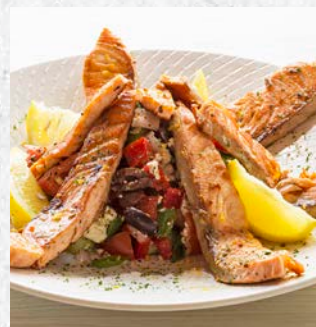
38



Seafood Skewers

Salmon, prawns, sea scallops & Spanish onion served with salad & fries

38



Ace's Seared Salmon

Seared salmon served on a bed of green salad & special dressing

36



BBQ Octopus or Calamari

Marinated in cajun, garlic, oil & herbs served with salad & fries

32



Chargrilled octopus salad

Octopus marinated in cajun, garlic, oil & herbs served on a bed of salad

32

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DEEP FRIED MEALS

**SPECIAL
OF THE DAY**
Ask one of our friendly staff



Junior Pack 24

Fish cocktails & calamari rings served with salad & fries



Crab Claws 24

Crab claws served with salad & fries



Salt & Pepper Squid 26

Salt & pepper squid served with salad, fries & aioli



Salt & Pepper Prawns 28

Salt & pepper prawns served with salad, fries & aioli



Fish & Chips 23

Battered or crumbed fish served with salad, fries & tartare sauce



Family Fish Feed serves 5 55

Battered fish served with salad, fries & tartare sauce

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DEEP FRIED MEALS

WHY NOT
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TO
SHARE



Party Pack

44

15 fish cocktails served with tartare sauce



Snack Pack

26

Fish cocktails served with salad & fries



Prawn Cutlet

29

Prawn cutlets served with salad & fries



Calamari Crumbed

24

Calamari rings served with salad & fries



Battered Family Banquet

per person 35

Fish, calamari, prawn cutlets, crab claws, sea scallops, potato scallops served with salad, fries & tartare sauce

(minimum 4 people)



Deep Fried Seafood Platter

For 1 fish cocktails, crab claw, sea scallop, calamari ring, seafood stick served with salad, fries & tartare sauce

32

For 2 fish, calamari rings, crab claws, prawn cutlets, sea scallops, seafood sticks, potato scallops served with salad, fries & tartare sauce

65

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OVEN BAKED MEALS

**SPECIAL
OF THE DAY**
Ask one of our friendly staff



Barramundi Mornay **43**
Barramundi in mornay sauce, cheese, herbs, prawns, Kalamata olives



Barramundi **39**
Barramundi fillet marinated in your choice of:
• Lemon garlic & herb • Spicy lemongrass
• Sweet dill mustard • Lime chilli coriander



Lobster **Half 42** **Whole 76**
Your choice of:
• Mornay
• Lemon garlic butter sauce



Sea Scallops **39**
Oven baked in half shell with mornay sauce, lemon garlic butter & herbs



Prawn Delight **48**
Prawns in lemon garlic butter, herbs, cheese, mornay sauce



Salmon Mornay **43**
Salmon in mornay sauce, fior di latte, herbs

All dishes are served with salad & fries

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BURGERS



Salmon

Salmon marinated, cheddar cheese, capers, lettuce, tomato & dill aioli

25



Grilled Fish

Grilled fish, pickled cucumber, tomato, garden leaves & dill mayo

23



Barramundi

Barramundi, lettuce, tomato, Spanish onion & dill aioli

24



Marinated Grilled Chicken

House-made chicken patty, tasty cheese, tomato, garden leaves & piri piri aioli

21



Crumbed / Battered Fish

Crumbed/battered fish, pickled cucumber, tomato, garden leaves & dill mayo

22



Gourmet Angus Beef

Angus beef, cheddar cheese, tomato, pickles, garden leaves, caramelised onion, dill aioli & Napolitana sauce

21



Calamari

Crumbed calamari, potato scallop, garden leaves, pickled cucumber, Spanish onion & dill aioli

21



Gourmet Steak

Scotch fillet, lettuce, tomato, caramelised onion, pickled beetroot & piri piri aioli

25

Extras

Egg / cheddar cheese / pineapple

2.50

All burgers are served with fries

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TRADITIONAL WOOD FIRED PIZZA



Garlic Pizza

22

White base, garlic with oregano and parsley

Supreme

24

Tomato base, fior di latte, ham, pepperoni, mushroom, onion, capsicum, pineapple and olives

Garlic & Cheese Pizza

22

White base, garlic, fior di latte, finished with oregano & parsley

Margherita

22

Tomato base, fior di latte, and extra-virgin olive oil

Capricciosa

24

Tomato base, artichokes, fior di latte, ham, cabanossi, mushroom and olives

Pepperoni

24

Tomato base, fior di latte and pepperoni

Hawaiian

24

Tomato base, fior di latte, ham and pineapple

Aussie

24

Tomato base, fior di latte, ham, bacon and egg

Vegetarian

24

Tomato base, fior di latte, mushroom, capsicum, onion, pineapple and olives

Mexicana

24

Tomato base, fior di latte, pepperoni, onion, capsicum and chilli flakes

Meat Lover

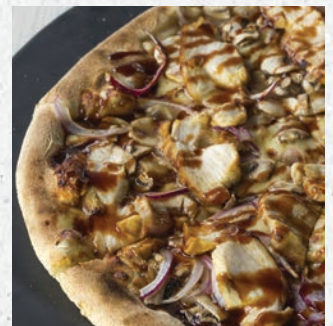
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BBQ base, fior di latte, ham, pepperoni and cabanossi

BBQ Chicken

24

BBQ base, fior di latte, marinated chicken breast, mushroom and onion



Extra toppings: \$3 / Meat \$4 / Prawns (3) \$7

HALAL

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GOURMET WOOD FIRED PIZZA



Garlic King Prawns 32

Tomato base, fior di latte, king prawns, Spanish onion, roasted capsicum and salt flakes

Ace's Special 32

Tomato base, fior di latte, garlic king prawns, octopus, squid and mussels

Pumpkin - Feta 28

Tomato base, fior di latte, roasted pumpkin, feta, topped with rocket, balsamic glaze and parmesan cheese

Chicken Avocado 28

Tomato base, fior di latte, marinated chicken breast, semi dried tomato and avocado

Caprese 28

White base fior di latte, bocconcini, fresh tomato, extra-virgin olive oil, sea salt flakes and balsamic glaze

Veggie Deluxe 28

Tomato base, fior di latte, eggplant, semi dried tomato, feta, olives and oregano

Salmon Deluxe Wood Fired Pizza 28

White base, fior di latte, smoked salmon, capers, Spanish onion & special dressing

Peri Peri Chicken 28

Tomato base, fior di latte, marinated chicken breast, roasted capsicum and Spanish onion drizzled with peri peri aioli

Smokey BBQ 28

Tomato base, fior di latte, marinated chicken breast, ham, pepperoni and cabanossi

Four Seasons 28

Tomato base, fior di latte, king prawns, ham, mushroom and capsicum

Chicken Parmigiana 28

Tomato base, fior di latte, marinated chicken breast, roasted eggplant and parmesan cheese

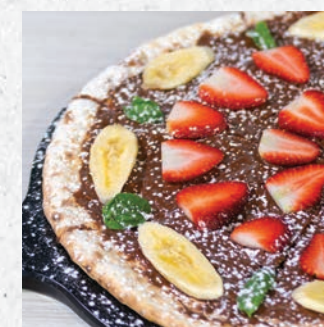
Gluten free available \$5.00 / No half/half pizzas
Extra toppings: \$2.00 / Meat \$3.00 / Prawns (3) \$5.00

Pizzas available Tuesday to Thursday from 5pm.
Friday to Sunday from 12pm

DESSERT PIZZA



Nutella & Marshmallow Calzone 22



Nutella 22

Nutella base, strawberry & banana finished with icing sugar

FOR THE SWEET TOOTH

HALAL

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NIGHT IS

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5PM - 9PM

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COFFEE MENU

	SMALL	LARGE		SMALL	LARGE
Cappuccino	5	6	Mocha	5	6
Flat White	5	6	Hot Chocolate	5	6
Latte	5	6	Chai Latte	5	6
Long Black		6	Tea (Loose Leaf)	5	6
Macchiato	4		English Breakfast		
Piccolo	4		Earl Grey		
Espresso	3		Green Tea		
Extra Shot	0.80		Apple & Summer Berries		
Flavoured Shot	1		Lemongrass & Ginger		
Hazelnut			Milkshakes	10	
Caramel			Chocolate		
Vanilla			Strawberry		
			Vanilla		
			Caramel		
			Banana		
			Iced Coffee	8	

Please see our cake display for our assorted cakes & desserts

BREAKFAST

**BREAKFAST
AVAILABLE
FROM
8.30AM-11AM**



Ace's Breakfast 22
Bacon, eggs (scrambled, poached or fried), sausage, hash brown, sautéed mushrooms, grilled tomato & pane di casa



Bacon & Eggs 16
Bacon & eggs (scrambled, poached or fried), grilled tomato & pane di casa



Bacon & Egg Roll 12
Brioche roll filled with bacon & two fried eggs with your choice of sauce



Omelette 18
1. Spinach, capsicum, olives, Spanish onion & feta
2. Bacon, tomato, mushroom



Eggs Benedict 18
Poached eggs served on toasted English muffin with sautéed spinach, topped with bacon & hollandaise sauce



Mediterranean Breakfast 18
Scrambled eggs, spinach, smoked salmon & pane di casa

Add smoked salmon 3



Smashed Avocado 18
Smashed avocado, rocket, bacon, egg, with dill aioli on pane di casa



Open Melt 14
1. Chicken, semi-dried tomatoes, mozzarella cheese
2. Feta cheese, spinach, avocado, mozzarella cheese



Creamy Dill Smoked Salmon 18
Smoked Salmon, feta cheese, dill, capers, Spanish onion, topped with balsamic glaze on pane di casa

EXTRAS

Hash brown, sausage, grilled tomato, spinach **3**

Egg, bacon, feta cheese, sautéed mushrooms, baked beans, hollandaise sauce **4**

Smoked salmon, grilled haloumi, avocado **5**



LET US CATER FOR YOUR NEXT PARTY OR EVENT!

**A selection of hot & cold
seafood platters are now available.**

**See one of our friendly staff or visit
our website for more info.**

www.acesoceanfoods.com.au

PLEASE SEE ONE OF OUR FRIENDLY STAFF TO DISCUSS PRICING

Corporate Menu

BREAKFAST & MORNING TEAS

Bakers Choice

Fresh selection of muffins Danish pastries & sweet filled croissants

Breakfast Basket

Oven baked cocktail egg ham frittatas, savory filled croissants, English muffins with assorted spreads & feta cheese & tomato tarts

Guilt Free

Fat free muffins, hi protein muffins, low gi biscuits, fruit salad & low fat yogurts

Executive Cookie Selection

Homemade biscuits & biscotti's

Fruit platter

Selection of seasonal fresh cut fruit

AFTERNOON TEAS

Cheese Plate

Matured Australian cheese with crusty bread, rye lavosh & sun dried fruits

Vegie Crudités

Selection of vegetable battons served with a assortment of dips

Mini Sensations

Mini selection of tartlets, crumbles, cakes & slices

Lunch Menu

Traditional Sandwiches 1.5pp

A mix of traditional & gourmet fillings made on a selection of white rye & grain breads

Deluxe Mix 1.5

A mix of traditional & gourmet fillings made on a selection of Turkish bread, flat rye rolls, Italian wood fire rolls & baguettes

Mediterranean Wraps 1.5pp

Lavosh wraps filled with a selection of Mediterranean antipasto with char grilled chicken, pesto, ham, falafel & marinated vegetables

Bite Size Rolls

Assorted petite rolls with gourmet fillings

DIY Wraps Kit

Platters of lamb kebabs, chicken shish kebab, beef souvlaki, grilled mushroom skewers, tomato, onion, tabouli, hummus, cheese & garlic sauce

Salad Selections

- Grilled chicken Caesar
- Garden salad with vinaigrette
- Rocket & parmesan salad with balsamic
- Asian noodle salad with oriental dressing
- Creamy potato salad
- Mediterranean pasta salad
- Greek salad
- Tuna & bean salad
- Roast pumpkin & chickpea salad

Platters

Cheese & Pate

Selection of matured Australian cheese, pate, lavish crisps, biscuits, dried fruits & nuts

Fruit Platter

Selection of seasonal fresh cut fruit

Antipasto Platter

Prosciutto, ham, salami with marinated vegetables, bocconcini, feta cheese, Kalamata olives & bruschetta mix served with garlic crostini's

Mezze Plate

Marinated feta cheese, falafel balls, hummus dip, marinated octopus, lamb sticks with tzatziki, pita bread & avocado salsa

Asian Platter

Chef selection of sushi & nori rolls, Vietnamese cold spring rolls, salt & pepper squid, Chinese chicken dim sims & Thai fish cakes

Chefs Grill Platter

Marinated char-grilled octopus, beef shish kebabs, honey mustard, tenderloins, grilled haloumi & beef mignonettes

Fresh Bread Selection

Selection of wood fire bread rolls

BUFFET MENUS



MENU 1

Wood fire bread rolls

Baby rocket semi dried tomatoes topped with pinenuts and goats cheese

Moroccan couscous salad

Thai beef salad with Asian greens

Cherry tomato baby bocconcini & green bean salad

Beef carpaccio served with cracked pepper & sea salt and extra virgin olive oil

Lamb cutlets in a ratatouille sauce

Cajun spiced roasted chats

Pesto & shitake mushroom risotto

Grilled tuna fillets in a chilli glaze bedded on bok choy

MENU 2

Wood fire bread rolls

Roma tomato feta cheese Spanish onion & fresh basil leaf salad

Oven roasted chats sweet kumara & snow pea salad

Mediterranean tabouli salad

Wild rocket sundried tomato avocado & crispy bacon salad

Asian spiced smoked salmon

Roast potato caramelized onion frittata

Veal medallions in a bacon & mushroom jus

Tandoori crusted chicken topped with cucumber yoghurt

Tomato spinach mushroom & feta cheese cannelloni

Salt & pepper squid with prawns served with a garlic aioli

MENU 3

Wood fire bread rolls

Italian style eggplant salad

Roast pumpkin & black sesame salad

Octopus Greek salad

Antipasto platter

Assorted sushi & sashimi served with soy & wasabi

Grilled chicken breast topped with avocado sundried tomato cream sauce

Thai fish cakes with a chilli plum sauce

Penne pasta with a tomato basil & olive sauce

Asian greens stir fry infused with ginger & shallots