

Garlic Pita Bread \$7.50

Prawn Paté ^{GF}
Accompanied with crostini bread \$15.50
Gluten free bread available \$16.50

Shrimp Cocktail \$14.90
Cocktail shrimp served with traditional seafood dressing

Salt & Pepper Squid \$16.00
Lightly coated seasoned squid with garlic and caper mayonnaise

Mushroom & Parmesan Rice Cakes ^{GF/V} \$17.80
Served with salad greens and caesar dressing

Fish of the Day \$24.50
Herb and beer battered fish, with fries, salad and tartare sauce
We recommend: Japanese Asahi beer

Chicken Dish Available
Please ask our wait staff

GF – Gluten Free V – Vegetarian
Surcharge applies on public holidays

Prawns

HUKA PRAWN PARK SPECIALITY DISHES

Steamed Whole Prawns ^{GF}
Accompanied with soya and a chilli citrus sauce
½ Kilo \$49.90
1 Kilo \$98.90
optional - tossed in garlic butter

Prawn Chowder \$19.50
A silky thick soup, with prawn tails & crusty ciabatta bread
We recommend: Bell Bird Bay Chardonnay

Crispy Battered Prawns \$21.00
Six lightly battered prawns with a chilli citrus dipping sauce
We recommend: Zeffe Crisp Apple Cider

Warm Prawn Skewer Salad ^{GF} \$26.00
Mango and cucumber salad, with a fresh citrus dressing & lime aioli dipping sauce
We recommend: W5 Pinot Gris

Prawn Curry ^{GF} \$26.00
Prawn tails in a mild curry sauce, served with steamed rice
We recommend: Wishbone Sauvignon Blanc

One account per table please

SIDES

Fries \$7.50
Chunky Fries with your choice of one sauce - Tomato Sauce or Aioli
Extra Sauce \$1.00

Green Salad ^{GF} \$9.50
Mixed salad greens, tomatoes, capsicum, with a honey mustard dressing

Greek Salad ^{GF} \$10.90
Salad greens, olives, feta, tomatoes, with a fresh greek dressing

Bowl of Steamed Rice ^{GF} \$4.50

Extra Sauces \$1.00
Aioli, Lime Aioli, Soya, Tartare, Seafood, Chilli Citrus, Vinegar, Hot Chilli Oil

Homemade Desserts Available
Please ask our wait staff

Huka Prawn Park advises not all prawns served are grown onsite.

Have you been fishing yet?

