



Claypots Evening Star Menu

Our menu is quite flexible, either is your first time and you want to try a little bit of everything, or you know the list from a to z, and you want to order your favourite fish and side.

The starters or bar plates such as pintxos, grilled king prawn or oysters, simian anchovies with toast are a great beginning.

There are dishes to share; for instance, Classic Evening Marinara Bianca and Singapore shellfish stir-fry, generally are for up to 4 people.

Our Black Board with a fantastic list of different kind of fish like John Dory, Garfish these boards are allocated around the restaurant. Keep in mind, sometimes the prices and availability change due to the costs and offer of the Market, our principal and only provider.

We have a large variety of sides or vegetarian options that you will love. For instance Evening Star Greek salad, or roasted vegetables.

Our Spaghetti are amazing and unique, for this reason, we never add parmesan, that word does not exist here.

If you come with kids, we have some choices for them as well.

In case, you have a particular diet requirement just let the floor staff know; we'll make sure to prepare it in the way you prefer.



Claypots Evening Star Menu

Vegetables

| | |
|--|--------------------------|
| Quail Eggs with Mint Yoghurt | \$7 |
| Semi-Dried Olives (Greece) | \$5 |
| Chilli Organic Sourdough Bread | \$4 |
| Sauté Greens with Caper crumbs | \$10 |
| Ruba's Green. Beans | \$8 |
| Marinated Field Mushroom | Refer to the black board |
| Crushed Potatoes with wine vinegar and black garlic | \$7 |
| Burghul Pilaf (Raw nuts, dried fruits and peppers) | \$8 |
| Swooning Hodja (Stuffed Eggplant with onion and tomato) | \$12 |
| Charred Tomato Salad with Black Garlic and Sherry Dressing | \$8 |
| Grilled Vegetables with Sheep Fetta | \$12 |
| Evening Star Greek Salad, Horseradish dressing & Olive Jam | \$12 |
| Cheese Board Maria's selection from Emerald Hill Deli | \$35 |

Seafood Bar Plates

| | |
|---|--|
| Coffin Bay Oyster | Natural - \$1 Kilpatrick Free Range Bacon - \$4 |
| Grilled King Prawn with Coriander Sambal. | Refer to the black board |
| Moreton Bay Bug (QLD) Salmon Roe (Yarra Valley) | Refer to the black board \$12 |
| Mussels (Mount Martha) | \$15 |
| Red Lentil Soup with Grilled Trevally | \$10 |
| Artisan Galician Anchovies with Caramelised Onion & Onion | \$18 |
| Crab with Tamarind Ginger | \$20 |
| Lobster Tail with Blackened Sumac Butter | Refer to the black board |
| Sesame Half Shell Scallop (Hervey Bay) | \$4 |
| Scampi (NZ) Clams (NZ) in Spanish Fino & Garlic | Refer to the black board \$12 |
| Seafood Cocktail Our own Tamarind Chutney with Lime, Fresh chillies & Dark Rum Poured over Scallops, Oysters and a King Prawn | \$19 |



Claypots Evening Star Menu

Seafood Plates

| | |
|---|--------------------------|
| Octopus Pinxto. | \$12 |
| Cuttlefish Pinxto with chilli squid ink | \$6 |
| Stingray Pinxto | \$10 |
| Grilled Green Lip Abalone (Farmed) | Refer to the black board |

Pastas

| | |
|---------------------------------------|------|
| Spaghettoni with White Anchovies | \$14 |
| Cuttlefish Spaghettoni with Squid Ink | \$18 |

Shared Dishes

| | |
|--|------|
| Evening Star Classic Marinara Bianca (Spaghetti with Mussels, prawns, pieces of fish) | \$45 |
| Singapore Shellfish Stir Fry (Crabs, King Prawn and Mussels) | \$90 |

Meat

| | |
|------------------------------|------|
| Lamb Cutlets with Puttanesca | \$12 |
|------------------------------|------|

Some of the fish in the Black Board

| |
|-----------------------------|
| Crispy Skin John Dory |
| Grilled King Fish Cutlet |
| Snapper Puttanesca |
| Cajun Flathead |
| Grilled Garfish with Zatar |
| Red Mullet with Salad |
| Grilled King George Whiting |
| Chilli Crab with Mussels |
| King Fish Head and Tail |
| Plate of Silver Whiting |
| Barramundi Wings |
| Murray Cod |
| And more... |