

# POPI'S

## SEAFOOD BAR

*available every friday & saturday, 6.00 pm to 10.00 pm*

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Today's Selection of Seasonal Oysters – MP.

*served with seaweed mignonette, tabasco, lemon  
(ask the team for our varieties)*

Steamed Scottish Blue Mussels – 40.

*steamed live mussels, white wine and vermouth sauce, triple-cooked chips  
500 gm*

Charcoal Grilled Live Boston Lobster

Half – 68. | Whole – 128.

*bearnaise sauce, triple-cooked chips, mixed leaf salad*

Butterflied XL Australian King Prawns – 45.

*grilled over coals, parsley, lemon & chilli vinaigrette*

Whole Line-Caught Red Snapper – 58.

*roasted on the bone, tomato, tarragon, caper sauce  
600 gm*

## DESSERT

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Quince & Apple Crumble – 16.

*calvados custard, vanilla ice cream*

Pavlova – 14.

*coconut, passion fruit, mango (vg)*

Rye & Cinnamon Doughnuts – 12.

*hot chocolate mousse, coffee cream*

Freshly Churned House-made Gelato – 8.

*(ask our team for today's selection)*

Cheese Selection – 32.

*a selection of artisan cheese from our board,  
house-made chutney & crackers*



Reuben Davis | Executive Chef  
Jack Allibone | Head Chef

(v) Vegetarian | (vg) Vegan

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

*All prices are subject to 10% service charge and prevailing government taxes.*