

ONE FISH *two fish*

HOOK, LINE, & SINKER

OYSTERS (GF)(DF) natural, with oak-aged chardonnay mignonette & lemon	\$5.5 each
MOOLOOLABA BANANA PRAWNS (QLD)(DF)(GF) peeled & served with sriracha & lime aioli & lemon	\$4/\$34/\$68 (per piece/half kilo/whole kilo)
SOFT SHELL CRAB BAO BUNS (2) steamed buns filled with crispy soft shell & sriracha slaw	\$16
SALMON SASHIMI (TAS)(GF)(DF) Atlantic salmon with soy, ginger, garlic & sesame dressing topped with radish & purple shiso	\$23
BLACK SALT & PEPPER FAST-FRIED CALAMARI (QLD)(DF) with fried garlic & squid ink mayo	\$21
ZUCCHINI CRISPS (GF)(DF)(V) lightly battered & fried, served with lemon tahini mayo	\$14

OLD FISH NEW FISH

BATTERED, GRILLED OR CRUMBED COD (NZ) with traditional fat chips & garden salad	\$24
CRUMBED SAND WHITING (QLD) with coleslaw & traditional fat chips	\$26
GOLDBAND SNAPPER (QLD)(GF)(DF) grilled with zucchini, green peas, broad beans, radish, lemony tahini sauce & dukkah spice	\$38
CRUMBED RED EMPEROR (NT) with greek salad & traditional fat chips	\$32
GRILLED ATLANTIC SALMON FILLET (TAS) Tasmanian salmon with creamed spinach & lemony braised potato	\$42
HUNKY DORY BURGER (NZ) panko-crumbed John Dory, lettuce, cheese, house-made tartare & traditional fat chips	\$21

FANCY PANTS

MORETON BAY BUG RISOTTO (GF) Carnaroli rice, Moreton Bay bugs, local prawns, lemon, fennel & snapper broth	\$38
CEVAPI SAUSAGES (GF) European-style pork sausages with zingy slaw, flatbread & roasted red pepper & eggplant ajvar	\$29
PROVENÇAL FISH STEW (DF) local prawns, flakey red emperor, Spring Bay mussels, tomato, desiree potato, tarragon, saffron, topped with sour dough baguette	\$36
VEGAN FISH & CHIPS (GF) battered banana blossom with traditional fat chips & garden salad	\$24

BABY BARRAMUNDI (GF)(DF)
Whole 650g Coral Coast baby Barramundi
with lemon & little gem salad

\$52



SIDE KICKS ARE PEOPLE TOO

POTATO SCALLOPS (3)	\$9
SHOESTRING FRIES	\$12
TRADITIONAL FAT CHIPS	\$9
GARDEN SALAD (GF)(DF) mixed greens, tomato, cucumber & red onion	\$12
ZINGY SLAW (GF)(DF) cabbage, carrot, red onion, radish, lemon dressing & mayo	\$12
GREEK SALAD (GF) mixed greens, tomato, cucumber, red onion, olives & fetta	\$14
EGYPTIAN GREENS (GF) (DF) zucchini, green peas, broad beans, radish, lemony tahini & dukkah spice	\$14

SWEET THINGS

BLACK FOREST BRÛLÉE cherry brûlée topped with chocolate sponge, chantilly cream & chocolate shavings	\$14
CINNAMON & MAPLE PROFITEROLES profiteroles filled with cinnamon creme patisserie topped with maple	\$14
DEEP FRIED VANILLA ICE CREAM vanilla ice cream coated with crushed biscuit & coconut, with a passionfruit syrup & baked white chocolate crumble	\$14
SCOOP OF SORBET (DF)(GF) Ask your waiter for today's flavour selection	\$4



1.6% surcharge applies on all cards