

the fish emporium

FRESH SEAFOOD KITCHEN

bread and soup

- banette roll** – whipped butter 3pp
crusty baguette – smoked fish pate & evoo 15
bruschetta – wood smoked salmon, lebna & fried capers 16
new england style seafood chowder – warm roll 22

chilled oysters (6 or 12) 22/38

- natural** – lemon & nothing else
granita – salmon pearls
cucumber relish – mustard seeds
wakame – pickled ginger & sweet miso

cooked oysters (6 or 12) 24/42

- kilpatrick** – smoked bacon & worcestershire
tempura – lightly battered & chilli mayo
mornay – three cheese & pecorino crumb
thai style – toasted coconut & lime

sashimi (basic approx. 150g/ assorted approx. 300g) accompanied with pickled ginger, wasabi & soy

- salmon 19 tuna 21
kingfish 25 assorted 39

share plates

- chilled prawn tostada** – whipped avocado, pickled onion & salsa fresca (4) 18
coconut prawn – shredded coconut crumb, fresh lime & chilli plum sauce (4) 20
grilled king prawn – chilli, miso glaze, coriander & sesame seeds (4) 21
yellowfin tuna – soy & ginger reduction, edamame, asian slaw & fresh lime 19
scallop, prawn & ginger dumpling – shitake broth, szechuan oil & crispy shallots (3) 19
seared canadian scallop – mushy pea fritter, pancetta & salsa verde (3) 21
prawn & pork shu mai – sticky soy, fermented chilli paste & coriander (4) 19
tempura bug – chilli mayo, pickled pawpaw, radish & herbs (5) 21
calamari – salt & pepper dusted, flash fried & lime aioli 18
grilled baby octopus – sherry vinegar, cannellini beans, cherry tomato & parsley (8) 18
crispy soft shell crab – vermicelli noodle salad, singapore chilli crab sauce & lime (3) 20
d.i.y san choy bow – lettuce cup, sticky hoisin beef, vermicelli noodle & peanuts (6) 18
chicken skewers – satay sauce, crushed peanuts & coriander (4) 18
chinese barbecue pork – cucumber pickle, shallot & sweet hoisin & steamed pancakes (4) 19
handmade spring rolls – asian mushroom & vegetable, daikon & thai sweet chilli (3) 18

classics (served w/ chips, house tartare & lemon)

- calamari** – salt & pepper dusted 22
fish burger – battered, lettuce & tartare 22
barramundi – battered 24
whiting – crumbed 26
seafood box – barramundi, crumbed whiting, coconut prawns, calamari & grilled ½ bug 39

salads

- pearl cous cous** – mixed leaves, cucumber, marinated tomatoes, sultanas, pine nuts & lemon vinaigrette 21
crispy noodle – chinese bbq pork, asian slaw, shallots, edamame & honey sesame dressing 23
chilled prawn & crabmeat – vermicelli noodles, carrot, bean sprouts, coriander, mint & nouc cham dressing 32

daily catch (served w/ matching sauce & choice of 1 side)

ask your friendly server for today's fresh market selections...
all seafood is dependent on availability & charged at a market price

- fresh fillets** – the best of australia & new zealand m.p
whole fish – fish mongers selection m.p
fresh crustaceans – straight from the tank m.p

signature dishes

- large moreton bay bugs** – ½ bugs, lemon, thyme butter & house salad m.p
moules mariniere – black mussels, shallots, confit garlic, parsley, white wine cream & crusty bread 34
garlic prawns – white wine cream, roast garlic & jasmine rice 36
linguine marinara – prawns, scallops, mussels, calamari & ½ bug, chilli, tomato & evoo 39
grilled king prawns – fragrant coconut broth, jasmine rice, coriander, crispy shallots & lime 42
bouillabaisse – prawns, mussels, white fish, salmon, herbs, tomato broth, saffron aioli & crusty bread 38
tasmanian salmon – miso glaze, asian greens, edamame, chilli & sesame crackle 34
seared s.a. kingfish – prawn bisque, vermicelli noodles, grilled king prawn & petit herb salad 38
premium 220g eye fillet – herbed potatoes, greens, cherry tomatoes & salsa verde 38
add ½ grilled bug or king prawns (2) 10

sides 8

- house salad** – lemon vinaigrette
classic chips – ketchup
sweet potato fries – rosemary salt
fragrant jasmine rice – steamed
potato gratin – pecorino crumb
seasonal vegetables – sautéed
new potatoes – parsley butter

operating hours:

restaurant – wednesday to saturday 11am till late
sunday 11am till 3pm
retail – daily 10am till 8pm
take away – daily 11am till 8pm