



# the fish emporium

FRESH SEAFOOD KITCHEN

## on arrival

rustic pizza bread accompanied by garlic oil & creamed spinach dip.

## tapas share plates

salt & pepper calamari with a paprika mayo.

coconut prawns- shredded coconut crumb accompanied by chilli plum & fresh lime.

d.i.y san choy bow- served in a lettuce cup sticky hoisin beef, vermicelli noodle & salted peanuts.

salmon croquettes in panko crumb with chilli mayo.

chicken skewers with soy & ginger glaze.

chilled prawn cocktail, whipped avocado, cocktail sauce & fresh lemon.

mixed grain salad- lentils, sweet potato, quinoa, sultanas with pine nuts & lemon vinaigrette.

crabmeat salad- vermicelli noodle, carrot, beansprout, fresh mint & coriander with a nuoc cham dressing.



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“happiness is sharing good  
food.....with good friends”



tapas share plates menu \$50.00 per person  
minimum 10 guest.

