



the fish emporium

FRESH SEAFOOD KITCHEN

amuse bouche

chefs choice.

entrée

house baked banette roll & chive butter.

chefs selection of share plates.

main course

(choice of)

daily catch

freshest catch from our fish mongers.

blackened salmon

cajun spice accompanied by white bean purée,
sautéed zucchini & lentils.

premium eye fillet

200g eye fillet accompanied by sweet potato,
broccoli floret, finished with confit of butter
grilled ½ bug.

crabmeat salad

shredded cabbage, carrot, beansprout, fresh
mint & coriander with nuoc cham dressing.



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dessert

vanilla bean panna cotta
raspberry gel, seasonal berries & cornflake crunch.

nutella & banana spring roll
butterscotch caramel, whipped cream
& crushed hazelnuts.

2 course menu choice \$65 per person
entrée, main.
main & dessert.

3 course menu choice \$70 per person
entrée, main, dessert.

4 course \$75 per person
amuse bouche, entrée, main, dessert.

