



the fish emporium

FRESH SEAFOOD KITCHEN

entrée

house baked banette roll & whipped butter
chefs selection of share plates.

main course

(choice of)

daily catch

freshest catch from our fish mongers.

tasmanian salmon

green pea mash, fennel & radish salad,
chive crème & crackle

premium eye fillet

200g eye fillet accompanied by rustic potato
wedges, seasonal vegetables,
tempura onion rings & red wine jus

soft shell crab salad

vermicelli noodles, carrot, bean sprouts,
coriander, mint, chilled prawns
& nouc cham dressing





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dessert

white chocolate & raspberry panna cotta
fresh berries & hazelnut biscotti

passionfruit meringue pie
biscuit crumbs, passionfruit curd
& chantilly cream

