

# the fish emporium

FRESH SEAFOOD KITCHEN

## bread and soup

- banette roll** – whipped butter 3
- crusty baguette** – chefs choice dip, flavoured butter 15
- new england style seafood chowder** – warm bread 24

## chilled oysters (6 or 12) 26/46

- natural** – lemon
- emporium** – native fingerlime, ginger vinegar
- wakame** – compressed apple, thai vinaigrette

## cooked oysters (6 or 12) 26/46

- kilpatrick** – smoked bacon, worcestershire
- tempura** – lightly battered, chilli mayo
- burnt butter** – tobasco, lemon

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

- salmon 24 tuna 26
- kingfish 28 assorted 44

## share plates

### chilled

- scallop ceviche** – compressed apple, radish, fingerlime 19
- poached salmon** – horseradish crème, bagel seasoning, red onion, capers, baguette crisps 21
- local prawns** – peeled, housemade cocktail sauce, mixed leaf, lemon, crusty bread 28
- seafood plate** – natural oysters (4), local prawns (4), ½ bugs (2), lemon & dill mayo, crusty bread 49

### hot

- calamari** – salt & pepper dusted, lemon & dill mayo 19
- tempura bug** – chilli mayo, pickled pawpaw, radish, herbs (6) 23
- grilled king prawn** – tomato & chilli jam, herb salad, crispy shallots, lime (4) 24
- seared clearwater scallops** – butternut pumpkin, apple, fennel, pea shoots (3) 24
- fremantle octopus** – red harissa, soft herbs, smoked paprika, lemon 24
- handmade spring rolls** – mushroom & vegetable, vietnamese dipping sauce (5) 19
- sticky fried chicken** – sweet & spicy glaze, pickled cucumber, white sesame, pecorino (6) 20
- wagyu short rib** – avocado, jalapeno, pickled onion, baby cos, soft tortillas 26
- 1/2kg steamed organic mussels** – braised leek, cider & saffron veloute, herbs, crusty bread 27

## salads

- caesar** – cos wedge, boiled egg, crispy pancetta, white anchovy mayo, pecorino, croutes 22
- heirloom tomato** – mixed leaves, medley heirloom tomatoes, fresh bocconcini, evoo, pecorino crumb 24
- poached salmon** – baby cos, avocado, fennel, radish, green goddess dressing, toasted sunflower seeds 28

## classics (served with chips, house tartare & lemon)

- calamari** – salt & pepper dusted 26
- barramundi** – battered 28
- whiting** – crumbed 32
- seafood box** – barramundi, crumbed whiting, battered prawns, calamari, grilled ½ bug 44

## daily catch (served with 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
- fresh crustaceans** – straight from the tank m.p

## signature dishes

- butternut pumpkin risotto** – goats curd, braised leek, toasted pepitas, pecorino 34
- tasmanian salmon** – miso broth, slow egg, greens, soba noodles, seaweed, sesame 38
- garlic prawns** – roast garlic cream, prawn oil, crispy shallots, fragrant jasmine rice 38
- spaghetti marinara** – prawns, scallops, mussels, calamari & ½ bug, garlic, chilli, tomato, evoo 42
- moreton bay bugs & king prawns** – grilled, herbed garlic butter or xo butter & choice of side m.p
- chicken breast** – bacon lardons, charred baby cos, garden peas, fresh herbs, pan juices 38
- premium 220g eye fillet** – mushroom puree, roasted carrots, triple cooked potatoes, king oyster mushroom, red wine jus 44

## sides 8

- mixed leaf salad** – honey mustard vinaigrette
- cos wedge salad** – green goddess dressing
- classic chips** – ketchup or aioli
- sweet potato fries** – rosemary salt
- fragrant jasmine rice** – steamed
- roasted carrots** – goats curd, dukkah
- seasonal greens** – sautéed
- triple cooked potatoes** – chive, sour crème

## desserts 18

- cookies & cream**  
chocolate chip cookies, warm chocolate fudge, malted milk ice cream
- passionfruit cheesecake**  
biscuit crumbs, passionfruit curd, mango, meringue
- chocolate espresso tart**  
chocolate ganache, espresso caramel, mascarpone ice cream
- sticky date pudding**  
whiskey caramel, vanilla bean ice cream
- shared dessert platter**  
a sample of all four desserts 44

*operating hours:*  
restaurant - wednesday to saturday 11am till late  
sunday 11am till 3pm  
retail - daily 10am till 8pm  
takeaway - daily 11am till 8pm