the fish emporium

FRESH SEAFOOD KITCHEN

breads and soup

banette roll – whipped butter *3*

crusty baguette – chefs choice dip, flavoured butter *15*

salmon rillettes – caperberries, baby cornichons, pickled cauliflower, croutes *17*

new england style seafood chowder – warm bread *24*

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

natural – lemon

bloody mary – tomato, horseradish, celery

wakame – thai vinaigrette, sesame

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

kilpatrick – smoked bacon, worcestershire

tempura – lightly battered, chilli mayo

xo – chilli, spring onion

sashimi *(basic approx. 150g/ assorted approx. 300g)*

accompanied with pickled ginger, wasabi, soy

salmon *24* tuna *26*

kingfish *28* assorted *44*

share plates

scallop ceviche – fried corn tortilla, avocado, jalapeno, tomato, finger lime (2) *19*

calamari – salt & pepper dusted, black garlic aioli *19*

tempura bug – chilli mayo, pickled pawpaw, radish, herbs (5) *23*

grilled king prawn – xo butter, finger lime, herbs (4) *24*

seared canadian scallops – corn puree, ginger, shallot, chinese sausage (3) *24*

prawn tortellini – lemon beurre blanc, chorizo, prawn oil, micro herbs (4) *24*

fremantle octopus – whipped avocado, grapefruit, fennel, black garlic *24*

chicken skewers – sticky honey glaze, spring onion, spiced salt, lemon (4) *20*

slow cooked lamb belly – smoked yoghurt, gremolata, baby kale *20*

handmade spring rolls – mushroom & vegetable, nouc cham dipping sauce (5) *19*

baby caesar – cos wedge, boiled egg, pancetta, white anchovy mayo, pecorino crumb *19*

chilled local prawns – peeled, housemade cocktail sauce, lemon, crusty bread *28*

1/2kg black mussels – white wine, braised fennel, tomato broth, 'ndjua, crusty bread *27*

salads

soft shell crab – glass noodles, carrot, bean sprouts, coriander, mint, chilled prawns, nouc cham dressing *32*

heirloom tomato – mixed leaves, medley heirloom tomatoes, fresh bocconcini, evoo, pecorino crumb *24*

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

tasmanian salmon – heirloom tomato, whipped feta, cucumber, pickled onion, olive crumb, parsley *38*

garlic prawns – shallots, white wine cream, roast garlic, fragrant jasmine rice *38*

linguine marinara – prawns, scallops, mussels, calamari & ½ bug, garlic, chilli, tomato, evoo *42*

seared scallop & prawn risotto – zucchini, soft herbs, crustacean cream, pecorino crisp *42*

moreton bay bugs & king prawns – grilled, herbed garlic butter & choice of side *m.p*

chicken breast – sweet corn, chorizo crumb, charred leek, seasonal vegetables, pan jus *38*

premium 220g eye fillet – crispy potato, watercress, pearl onions, dutch carrots, horseradish, red wine jus *44*

add ½ grilled bug or king prawns (2) *12*

sides *8*

house salad – honey mustard vinaigrette

classic chips – ketchup or aioli

sweet potato fries – rosemary salt

fragrant jasmine rice – steamed

seasonal vegetables – sautéed

potato rosti – chive, sour crème

desserts

bread & butter pudding
brioche, white chocolate, sour berries, clotted cream *18*

textures of chocolate & raspberry
dark chocolate mousse, white chocolate ice-cream, raspberry *18*

caramelized pineapple
coconut crumb, mango parfait, whipped coconut cream *18*

citrus tart
shortbread pastry, lemon curd, meringue, raspberry *18*

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
take away – daily 11am till 8pm

menu selection may vary according to market availability. all prices include gst. 15% surcharge on public holidays.
2.5% surcharge on amex. no byo. one bill per table no exceptions.
we are a little bit nuts but please let us know if you are allergic to anything.