

the fish emporium

FRESH SEAFOOD KITCHEN

bread and soup

- banette roll** – whipped butter 3pp
crusty baguette – romesco, confit garlic & herb butter 15
crostini – cured ocean trout, sour crème, fennel & radish 17
new england style seafood chowder – warm roll 22

chilled oysters (6 or 12) 26/44

- natural** – lemon
citrus – finger lime dressing
wakame – thai vinaigrette & sesame

cooked oysters (6 or 12) 26/44

- kilpatrick** – smoked bacon & worcestershire
tempura – lightly battered & chilli mayo
rockefeller – herbed butter & pecorino crumb

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

- salmon 22 tuna 24
kingfish 26 assorted 41

share plates

- grilled king prawn** – chermoula, yoghurt, herbs & prawn oil (4) 22
popcorn prawn taco – battered, slaw, green chilli sauce & lime (2) 18
baby squid – flash fried, black garlic aioli, salt & pepper dusted 18
tempura bug – chilli mayo, pickled pawpaw, radish & herbs (5) 22
hiramasa kingfish ceviche – cucumber, jalapeno, radish & finger lime (5) 22
seared canadian scallop – smashed green pea, chorizo butter & micro herbs (3) 24
fremantle octopus – beet tzatziki, cucumber ribbons, mint & red sorrel (3) 22
chicken skewers – sticky honey glaze, spring onion, kewpie, chilli flakes & lemon (4) 20
twice cooked pork shoulder – fermented red cabbage, mustard seeds & crackle 20
handmade spring rolls – asian mushroom & vegetable & nouc cham dipping sauce (5) 18
baby caesar – cos wedge, boiled egg, pancetta, white anchovy mayo & pecorino crumb 18
chilled local prawns – peeled, housemade cocktail sauce, lemon & crusty bread (6) 26
1/2kg black mussels – white wine, braised fennel, tomato broth, 'ndjua & crusty bread 26
- ## 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 22

classics (served w/ chips, house tartare & lemon)

- calamari** – salt & pepper dusted 24
barramundi – battered 26
whiting – crumbed 28
seafood box – barramundi, crumbed whiting, battered prawns, calamari & grilled ½ bug 42

daily catch (served w/ 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** – green pea, lemon labneh, spring onion, snow peas, radish & crackle 36
garlic prawns – shallots, white wine cream, roast garlic & fragrant jasmine rice 38
linguine marinara – prawns, scallops, mussels, calamari & ½ bug, chilli, tomato & evoo 41
seared scallop & prawn risotto – zucchini, soft herbs, reduced cream & pecorino crisp 41
moreton bay bugs & king prawns – grilled, herbed garlic butter & choice of side m.p
chicken breast – romesco, roasted carrots, hazelnut dukkah, whipped feta & herbs 38
premium 220g eye fillet – paris mash, seasonal vegetables, tempura onion rings & red wine jus 42

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
paris mash – rich & creamy

desserts

- flourless chocolate torte**
peanut butter ice-cream, choc crème & peanut caramel 17
strawberry shortcake
vanilla panna cotta, macerated strawberry, white chocolate & rice crispies 17
banoffee pie
banana parfait, biscuit crumbs, caramelized banana & whipped cream 17
crème catalana
burnt cream custard, candied orange & hazelnut biscotti 17
shared dessert platter
a sample of all four desserts 42

operating hours:
restaurant – wednesday to saturday 11am till late
sunday 11am till 3pm
retail – daily 10am till 8pm
take away – daily 11am till 8pm