

the fish emporium

FRESH SEAFOOD KITCHEN

bread and soup

- banette roll** – whipped butter 3pp
crusty baguette – wood smoked salmon & evoo 15
bruschetta – green pea, pecorino & lemon oil 16
new england style seafood chowder – warm roll 22

chilled oysters (6 or 12) 24/42

- natural** – lemon & nothing else
granita – grapefruit & mint
wakame – pickled ginger & sweet miso

cooked oysters (6 or 12) 24/42

- kilpatrick** – smoked bacon & worcestershire
tempura – lightly battered & chilli mayo
thai style – toasted coconut & lime

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

- salmon 21 tuna 23
kingfish 25 assorted 39

share plates

- grilled king prawn** – chilli, miso glaze, coriander & sesame seeds (4) 22
coconut prawn – shredded coconut crumb, fresh lime & chilli plum sauce (4) 21
seared canadian scallop – smashed green pea, pancetta & herb oil (3) 22
scallop, prawn & ginger dumpling – shitake broth, szechuan oil & crispy shallots (3) 19
tempura bug – chilli mayo, pickled pawpaw, radish & herbs (5) 21
calamari – salt & pepper dusted, flash fried & lime aioli 18
crispy soft shell crab – cabbage & peanut slaw, chilli crab sauce & lime (3) 21
fremantle octopus – romesco, grilled chorizo, lemon & red sorrel (4) 20
twice cooked pork shoulder – young ginger, cucumber pickle & pork ponzu 19
chicken skewers – satay sauce, crushed peanuts & coriander (4) 18
handmade spring rolls – asian mushroom & vegetable, daikon & thai sweet chilli (5) 18
chilled local prawns – peeled, housemade cocktail sauce, lemon & crusty bread (6) 24
1/2kg black mussels – white wine, chilli, herbs, tomato broth & crusty bread 24

salads

- soft shell crab** – vermicelli noodles, carrot, bean sprouts, coriander, mint, chilled prawns & nouc cham dressing 32
cous cous – dukkah crusted chicken, cucumber, tomato, parsley, onion & honey mustard dressing 24
heirloom tomato – mixed leaves, medley heirloom tomatoes, fresh bocconcini, evoo & pecorino crumb 22

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

- calamari** – salt & pepper dusted 22
barramundi – battered 24
whiting – crumbed 26
fish burger – battered, lettuce & tartare 22
seafood box – barramundi, crumbed whiting, coconut prawns, calamari & grilled ½ bug 39

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 mash, fennel & radish salad, chive crème & crackle 34
garlic prawns – shallots, white wine cream, roast garlic & fragrant jasmine rice 36
linguine marinara – prawns, scallops, mussels, calamari & ½ bug, chilli, tomato & evoo 39
seared scallop & prawn risotto – zucchini, soft herbs, reduced cream & pecorino crisp 39
moreton bay bugs & king prawns – grilled, herbed garlic butter & choice of side m.p
premium 220g eye fillet – rustic potato wedges, seasonal vegetables, tempura onion rings & red wine jus 39
add ½ grilled bug or king prawns (2) 10

sides 8

- house salad** – honey mustard vinaigrette
classic chips – ketchup or aioli
sweet potato fries – rosemary salt
fragrant jasmine rice – steamed
seasonal vegetables – sautéed
rustic potato wedges – chive crème

desserts

- cookies & ice cream**
double chocolate cookie, brownie pieces & peanut caramel 16
passionfruit meringue pie
biscuit crumbs, passionfruit curd & chantilly cream 16
white chocolate & raspberry panna cotta
fresh berries & hazelnut biscotti 16
spanish crème brûlée
burnt cream custard & candied orange 16
share dessert platter
a sample of all four desserts 38

operating hours:

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