

the fish emporium

FRESH SEAFOOD KITCHEN

entrée

cold poached salmon horseradish crème, red onion, cucumber, baguette crisps

tempura bug chilli mayo, pickled pawpaw, radish, herbs

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

main

old whiting panko crumbed, chips, house salad, tartare, lemon

prawn linguine prawns, confit garlic, chilli, tomato, herbs, evoo

market fish pan seared, spring vegetables, lemon beurre blanc, soft herbs

fish pie creamy veloute, potato, leek, spring onion, crisp puff pastry

dessert

chocolate tart shortbread pastry, roasted hazelnut, clotted cream, berries

vanilla bean cheesecake biscuit crumb, mixed berry compote, meringue

2 course menu \$39 per person/ 3 course menu \$49 per person