

# take away menu

## fresh

### natural oysters

half a dozen	14 gf
dozen	26 gf

## sashimi

*all m.p per kg*

tuna	gf
salmon	gf
kingfish	gf
soy, wasabi & ginger	0.50 ea
wakame	

## stovetop specialties

<b>new england style seafood chowder</b> – warm bread	18
<b>garlic prawns in a creamy sauce</b> – steamed rice	22
<b>spaghetti marinara</b> – garlic, basil, chilli, evoo	28

## classics

*“served with chips, lemon & house tartare sauce”*

<b>calamari</b> – salt & pepper crumb	17 gfa
<b>barramundi</b> – battered/ crumbed	19 gfa
<b>whiting</b> – crumbed/ battered	21 gfa
<b>snapper</b> – battered, crumbed or grilled	25 gfa
<b>seafood box</b> – barramundi, battered prawns, calamari & crumbed whiting	28 gfa
<b>fish mongers daily catch</b> – crumbed, battered or grilled	30 gfa

## burgers

*“house made”*

<b>fish</b> – battered barramundi, lettuce & house tartare	
<b>beef</b> – fresh pattie, cheese, lettuce, ketchup & mustard	
<b>chicken</b> – crumbed schnitzel, lettuce & aioli	

**burger combo** – burger, chips & choice of drink **18.5**

gluten free bun **2**

*gf - gluten free/ gfa - gluten free available*

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## something smaller

<b>potato scallop</b>	2 ea
<b>dim sim</b> – fried/ steamed	2 ea
<b>chicken nuggets (6)</b>	8
<b>calamari</b>	11 gfa
<b>salmon croquette (3)</b>	9
<b>fish bites (4)</b> – battered/ crumbed	9 gfa
<b>prawn cutlets (3)</b> – battered/ crumbed	10 gfa
<b>garlic bread</b>	6.5

## sides

*portion serves*

	regular	large
<b>classic chips</b> gf	6.5	10.5
<b>sweet potato fries</b> gf	8.5	13.5
<b>mixed leaf salad</b> gf	5.5	10.5

## drinks

<b>soft drinks</b>	3
<b>still water</b>	3
<b>sparkling water</b>	4

## sauce

<b>classic</b> – tomato, bbq	0.50 ea gf
<b>house made</b> – tartare, aioli & cocktail	1 ea gf

*phone orders – 07 5539 9257*  
*email – info@thefishemporium.com.au*  
*website – www.thefishemporium.com.au*

*operating hours:*  
*retail – daily 10am till 8pm*  
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