

FISH & BOTTOMLESS SIPS

\$69PP

SEAFOOD LUNCH + 2 HR BOTTOMLESS ROSÉ

Seacuterie Platter —

COOKED TIGER PRAWNS – peeled, with finger lime mayo (GF/DF)

KINGFISH SASHIMI – dressed with green nam jim dressing, coconut cream and soft herbs (DF)

BLACK SALT AND PEPPER FAST FRIED CALAMARI – with fries and squid ink mayo (DF)

FLOUNDER GOUJONS – with homemade tartare sauce

Mains — your choice of

BATTERED OR GRILLED COD – with fries and garden salad

THAI GREEN CURRY – green vegetables, Asian herbs, dumplings & steamed jasmine rice (DF) *choose vegetarian or prawn dumplings*

POKÉ BOWL – with kingfish, zucchini, avocado, carrot, daikon, rice noodles, seaweed, sesame, Asian dressing and Kewpie mayo

CHEVAPI – European-style skinless sausages, served with red pepper and eggplant Ajvar, flat bread and cabbage salad

Sundays

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ONE FISH

two fish

