

# RAISE *the* BAR

# \$35

SEACUTERIE PLATTER + 2 GLASSES OF WINE

## Seacuterie Platter —

---

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

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

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

FLOUNDER GOUJONS – with homemade tartare sauce

### CHOOSE YOUR GLASSES

NV Buoy Oh Buoy Prosecco

2018 The One That Got Away Sauvignon Blanc Semillon

2016 Hook Line and Sinker Cabernet/Merlot

*Everyday*

---

f/onefishtwofishbrisbane | @onefishtwofish  
onefish-twofish.com.au | hello@onefish-twofish.com.au

---



ONE FISH

*two fish*

