

# FISH & SPRITZ

FIVE UNIQUE SPRITZES. FRIDAY - SUNDAY LUNCH.  
6 COURSE TASTING MENU & SPRITZ ON ARRIVAL \$55.  
6 COURSE TASTING MENU & BOTTOMLESS SPRITZ \$79.

## 6 courses —

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FRESHLY SHUCKED OYSTER  
with lime granita

WHOLE COOKED MOOLOOLABA PRAWNS  
with sriracha & lime aioli

TASMANIAN SALMON SASHIMI  
with soy ginger & garlic dressing

CRUMBED FLOUNDER, CHARCOAL BAO BUNS  
with pickled veg, chilli & coriander

BLACK SALT & PEPPER FAST FRIED CALAMARI  
with fried garlic & squid ink aioli

PRAWN DUMPLINGS  
with green curry, asian herbs & steamed rice

## Spritz —

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APEROL SPRITZ  
Aperol, Bouy oh Bouy Prosecco, Soda

LIMONCELLO SPRITZ  
Limoncello, Bouy oh Bouy Prosecco, Soda

PINK PEACH SPRITZ  
Edgerton Pink Gin, Bouy oh Bouy Prosecco, Lemon, Soda

CUCUMBER & MINT SPRITZ (no sugar just botanicals)  
Ketel One Cucumber & Mint Botanical Vodka, Soda

CAMPARI SPRITZ  
Campari, Bouy oh Bouy Prosecco, Soda



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