

ONE FISH *two fish*

HOOK, LINE, & SINKER

OYSTERS	\$4
natural, with oak-aged chardonnay mignonette & lemon (GF)(DF) each	
MOOLOOLABA BANANA PRAWNS (QLD)	\$4/\$34/\$68
peeled and served with sriracha and (per piece/half kilo/whole kilo) lime aioli & lemon (DF)(GF)	
SALMON SASHIMI (TAS)	\$19
atlantic salmon with yuzu and truffle dressing topped with finger lime caviar, seaweed & purple shiso (GF)(DF)	
GRILLED BUG BAO BUNS (2)	\$16
with house xo sauce & lime slaw	
BLACK SALT AND PEPPER FAST-FRIED CALAMARI	\$16
with fried garlic & squid ink mayo	
MUSHROOM AND HALLOUMI CROQUETTES	\$12
with truffle aioli (V)	

OLD FISH NEW FISH

BATTERED, GRILLED, CRUMBED OR VEGAN COD (NZ)	\$21
with fries & garden salad	
CRUMBED SAND WHITING (QLD)	\$23
with coleslaw & fries	
GRILLED GOLDBAND SNAPPER (QLD)	\$36
black rice, confit garlic puree, rocket & pistachio romesco (GF)(DF)	
CRUMBED RED EMPEROR (NT)	\$26
with greek salad & fries	
GRILLED ATLANTIC SALMON (TAS)	\$32
wild mixed grains, shellfish stock, blistered cherry tomatoes & salsa verde	
QUARTER FLOUNDER BURGER	\$16
panko-crumbed flounder, lettuce, cheese, house-made tartare & fries	

FANCY PANTS

SEAFOOD BOUILLABAISSSE	\$36
mussels, prawns, cod, potato, saffron broth & herb oil crusty baguette	
SRI LANKAN VEGAN COCONUT AND PUMPKIN CURRY (GF)(DF)	\$24
with seasonal greens, pickled vegetable and shaved coconut salad & steamed rice	
add coral coast barramundi fillet (QLD)	\$12
CEVAPI SAUSAGES	\$24
european-style pork sausages with zingy slaw, flatbread & roasted red pepper & eggplant ajvar	
FRASER ISLE SPANNER CRAB (QLD)	\$36
house-made tagliatelle, shallots, garlic, chilli & white wine	
VEGAN STICKY TOFU POKE BOWL	\$24
sweet & sour vegetables, edamame, crispy nori & mushroom soy dressing	
add salmon sashimi	\$8

SIDE KICKS ARE PEOPLE TOO

SHOESTRING FRIES (GF)	\$8
BEER-BATTERED CHIPS	\$8
POTATO SCALLOPS (3)	\$8
GARDEN SALAD	\$12
mixed greens, tomato, cucumber & red onion	
ZINGY SLAW	\$12
cabbage, carrot, red onion, radish, lemon dressing & mayo	
KALE & WILD GRAIN PALEO SALAD	\$14
tomato, cucumber, sumac & lemon dressing	

SWEET THINGS

YUZU CREME BRULEE	\$14
with almond biscotti	
WARM WHITE CHOCOLATE BLONDIE	\$14
with espresso caramel & condensed milk ice cream	
BANOFFEE PIE	\$14
with banana & maple cream	
SCOOP OF SORBET	\$4
choose from wild berry or coconut (DF)(GF)	

credit card surcharge applies