

Our aim is to source and serve a school of 8-14 species daily, to learn and understand the texture and qualities of each species and recommend to our customers the best way to cook and serve for the ultimate experience when eaten, with our chefs creating sauces to compliment the meal.

TODAY'S FRESH FISH

Barramundi (Coral Coast, QLD)	Oven baked	Lemon beurre blanc	46.5
Whl baby barramundi (Coral Coast, QLD)	Crispy fried	Soy & spring onion	47.0
Atlantic salmon (Tasmania)	Oven Baked	Salsa verde	46.0
Tuna (Cairns, QLD)	Char grilled	Smoked romesco	46.0
Goldband snapper (Cairns, QLD)	Soda batter	Ginger vinaigrette	44.0
Blue eye	Pan fried	Pico de gallo	41.0
King fish (Port Adelaide, S.A)	Crispy skin	Peas, Olive tapenade	55.0
John Dory (Nelson, NZ)	Pan fried	Spicy pineapple	46.0

TWO FISH COMBINATION (for one person)

Gold band snapper (Cairns, QLD)	Citrus crumb	Spiced yoghurt	54.5
Atlantic Salmon (Tasmania)	Pan fried	Olive tapenade	

ALTERNATIVE COOKING FOR YOUR FISH

BATTERS

Soda
Beer
Saffron
Curry
Gluten free

CRUMBS

Szechuan pepper
Parmesan
Sesame seed
Citrus and dill
Panko

SIDES

Shoestring fries with black salt & aioli	
Fat chips with black salt & malt vinegar	9.0
Lyonnise potato sautéed with caramelized onion & parsley	9.0
Baked pear & Kale salad with goats cheese	9.0
Crisp iceberg salad with parmesan garlic custard, gremolata & bacon crumbs	10.0
Stir fry green vegetables chilli & roasted cashews	9.0
Truffle mashed potato with chives	10.0
Steamed rice with toasted sesame seeds	10.0
	9.0