

Our aim is to source and serve a school of 8-14 species daily and to learn and understand the texture and qualities of each species. We can then recommend to our customers the best way to cook and serve each species for the ultimate experience when eaten.

WHOLE FRESH FISH

Baby Barramundi (<i>Humpty Doo, NT</i>)	Crispy fried	Bonito soy	57.00
Baby Rainbow Trout (<i>Tasmania</i>)	Oven baked	Chili sambal	48.00

FRESH FISH FILLETS

Terrigal Jew (Central Coast)	Oven baked	Coconut broth	38.00
Huon Salmon (Tasmanian)	Pan-fried	Salsa verde (gf)	39.00
Red Emperor (Far North QLD)	Pan-fried	Salsa verde (gf)	42.00
Barramundi (Coral Coast, WA)	Pan-fried	Salsa verde (gf)	41.00
Spanish Mackerel (North Queensland)	Grilled	Chili sambal (gf)	41.00
Mahi Mahi (Mooloolaba, QLD)	Grilled	Chili sambal (gf)	41.00
Goldband Snapper (Cairns, QLD)	Beer battered	Ginger vinaigrette	43.00
Pearl Perch (Gold Coast, QLD)	GF battered	Tartare sauce	41.00

TWO FISH COMBINATION For one person/56.0

Houn Salmon	Tasmania	Pan-fried, chilli sambal (gf)
Whiting	Tin Can Bay	GF battered, tartare (gf)

ALTERNATIVE COOKING METHODS FOR YOUR FISH

BATTERS	soda, beer, curry, gluten free tempura, cajun, black sesame, lemon myrtle
CRUMBS	panko, chilli, sesame, szechuan, herb & citrus, parsley & parmesan, turmeric

SIDES

Crisp Iceberg Salad	parmesan ranch dressing, gremolata, bacon crumbs	10.00
Brussel Sprouts	roasted with crispy bacon, caramelized onion, Parmesan (gf)	10.00
Steamed Greens	chili, nori salt (gf) (v)	10.00
Wild Rocket	fennel, citrus, radish, lemon dressing (gf) (v)	10.00
Shoestring Fries	aioli (gf) (v)	9.00
Fat Chips	malt vinegar (v)	9.00
Potato Purée	chives (gf) (v)	10.00
Steamed Rice	spring onion, fried shallots (gf) (v)	9.00
Cauliflower	sumac yogurt, pearl barley, mint, coriander, pomegranate dressing	14.00