

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

WHOLE FRESH FISH

Baby Barramundi (Coral Coast, WA)	Crispy fried	Bonito soy	57.00
Rainbow Trout (Goulburn River, VIC)	Oven baked	Chilli sambal	51.00

FRESH FISH FILLETS

Hapuka (Southern Australia)	Oven baked	Coconut broth	39.00
Ocean Trout (Goulburn River, VIC)	Pan-Fried	Salsa Verde (gf)	39.00
Barramundi (Coral Coast, WA)	Pan-Fried	Salsa Verde (gf)	41.00
Red Emperor (Inglis Island, NT)	Pan-Fried	Salsa Verde (gf)	44.00
Mahi Mahi (Mooloolaba, QLD)	Grilled	Chilli Sambal	41.00
Swordfish (Mooloolaba, QLD)	Grilled	Chilli Sambal	41.00
Goldband Snapper (Beagle Gulf, NT)	Beer Battered	Ginger Vinaigrette	43.00
Smooth Dory (Nelson, NZ)	GF Battered	Tartare (gf)	39.00

TWO FISH COMBINATION For one person / 56.0

Ocean Trout	Goulburn River, VIC	Pan-Fried, chilli sambal
Smooth Dory	Nelson, NZ	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 with parmesan ranch dressing, gremolata & bacon crumbs	10.00
Brussel sprouts roasted with crispy bacon, caramelized onion & Parmesan (gf)	10.00
Steamed greens with chilli, nori salt (gf) (v)	10.00
Wild Rocket with 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 with spring onion and fried shallots (gf) (v)	9.00
Cauliflower with sumac yogurt, pearl barley, mint, coriander, pomegranate dressing	14.00