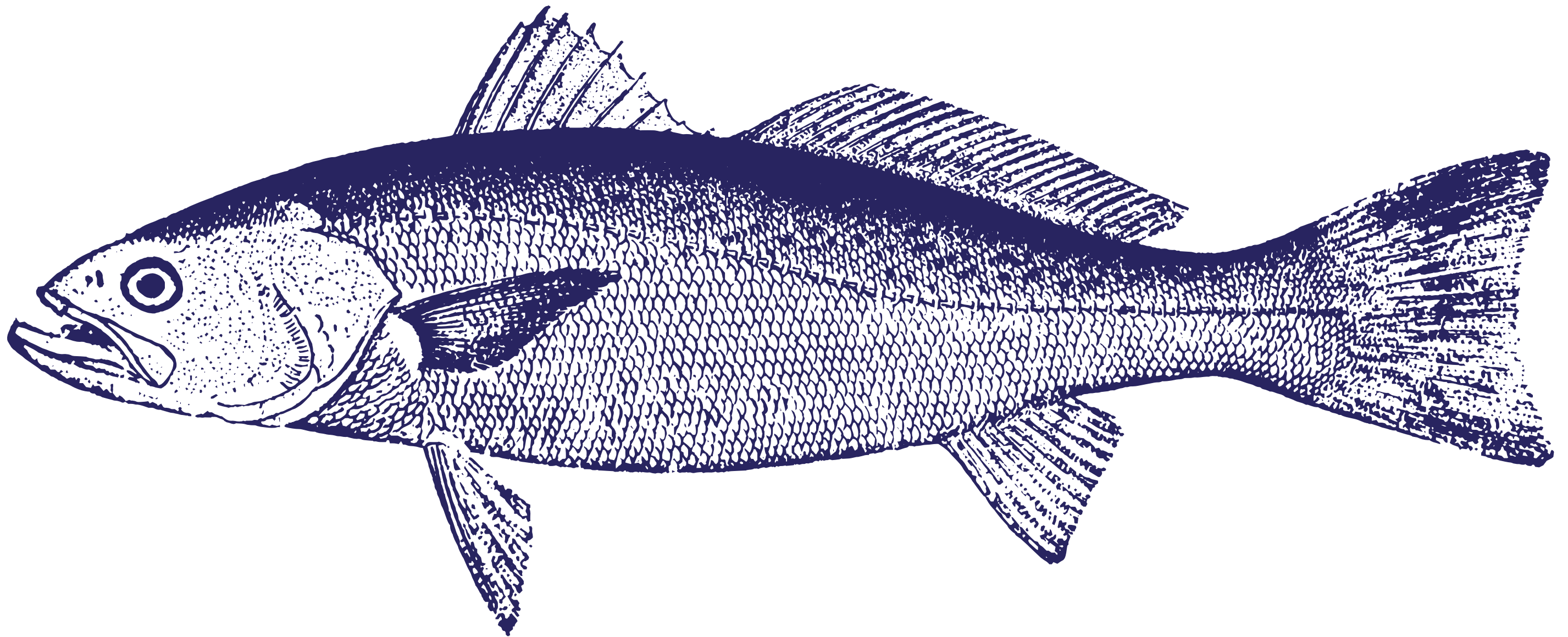




A LA CARTE MENU.

BEGINNINGS

GARLIC BREAD	3.5
HOUSEMADE POTATO SCALLOPS	3.5
MEDITERRANEAN MIXED OLIVES	12
TURKISH BREAD & SEASONAL DIPS	16
ROAST BEETROOT HUMMUS	17
Spiced hummus, avocado flower, grilled ciabatta, rocket, sesame seeds, EVO	

OYSTERS

DAILY FRESH OYSTERS	1/2 Doz/Doz
Natural	36/60
Kilpatrick	38/62
Mornay	
Battered	

COLD ENTREES

TASMANIAN SMOKED SALMON	28
Capers, horseradish creame fraiche, roast baby beets, spanish onion	
KING PRAWN COCKTAIL	30
Fresh local prawns, tomato & cucumber salad, charred corn, our famous cocktail sauce	
FRESH CEVICHE	29
Fresh fish selected daily, lime juice, avocado, honey soy gel, ginger drops, wakame crisps	
OCTOPUS CARPACCIO	32
Thinly sliced octopus mosaic, yuzu mayonaise, pickled fennel, crispy capers, oven dried cherry tomatoes	

HOT ENTREES

SLIDERS (2)	30
HOT	
Moreton Bay Bug - gem luttuce, jalapeño, tartare	
Soft Shell Crab - fresh slaw, dill aioli, pickled onion	
COLD	
King Prawn - iceburg lettuce, cocktail sauce, jalapeño	
Smoked Salmon - chiffonade lettuce, spanish onion, horseradish creme fraiche	
CRAB & PRAWN DUMPLINGS (4)	26
Blue swimmer crab, prawn, curry sauce, crispy lotus root	
MORETON BAY BUGS	48/72
Barbecued, worcestershire sauce & lemon butter	
Indian spiced yellow curry, rice, pineapple, coriander & pappadams	
Mornay sauce, 3 cheese gratination	

HALF SCALLOP IN SHELL	28
Hokkaido scallops, pan seared or battered, miso butter, chorizo crumb, citrus pearls	
PORK BELLY & PRAWN	28/48
Slow cooked pork, grilled king prawn,, ginger, garlic, sweet soy, sliced chilli, Thai basil, pumpkin & kumara puree	
CRAB CROQUETTES (3)	30
Panko crumbed, coconut & tumeric cream bisque, chive aioli, caviar	
BUG & SCALLOP SPRING ROLLS (2)	32
Shredded vegetables, jalapeño & lime peel gel, tartare	

FROM THE GRILL

CHARRED BUTTERFLIED PRAWNS	56
Ballina King Prawns, fresh tarragon, garlic, chilli butter, rice	
BBQ LOBSTER TAIL (1/2 or Whole)	42/72
Chargrilled lobster tail, garlic lemon butter, fennel salad, dijon vinaigrette	
CHARGRILLED FREMANTLE OCTOPUS	32/48
Taramasalata, chilli, rocket, chickpeas, lemon, EVO	
FISHBAR EYE FILLET DIANE	48
Scallopini style, brandy cream sauce, creamed potato, charred broccolini	
WAGYU BEEF BURGER	36
Lettuce, tomato, onion jam, bacon, cheese, onion rings or chips	
EYE FILLET (220)g	52
Confit kipfler potatoes, charred broccolini, dutch carrot, jus	
King Prawn	+9
1/2 Moreton Bay Bug	+18
1/2 Lobster tail	+28
SAUCES	7
Pepper, mushroom, mustard, béarnaise	

SIGNATURE DISHES

NICK'S FAMOUS SEAFOOD CHOWDER	24/46
The Fishbar's famous chowder, fish stock, lemon, daily fresh seafood	
NICK'S CRUMBED CALAMARI	28/42
House rice, chilli plum sauce	
GARLIC PRAWNS	32/46
Mushroom, shallots, garlic, cream volute, rice	
CURRY PRAWNS	32/46
Spiced yellow curry, pineapple, coriander, pappadams & rice	
BYO TUES & WED WINE ONLY - \$12 PER BOTTLE	
12.5% SURCHARGE ON SUNDAYS / 15% SURCHARGE PUBLIC HOLIDAYS	
GLUTEN FREE, VEGETARIAN, VEGAN OPTIONS AVAILABLE	

FISH

FISHBAR SNAPPER FILLET	48
Grilled Snapper, lemon butter, shaved cabbage salad, chips	
WILD BARRAMUNDI FILLET	46
Grilled Barramundi, lemon butter, shaved cabbage salad, chips	
WHOLE NEW ZEALAND SOLE	MP
Grilled, lemon butter, shaved cabbage salad, chips	
KING GEORGE WHITING	54
Beer battered or crumbed fillets, shaved cabbage salad, chips, tartare sauce	
CRISP SKINNED SALMON	46
Asparagus spears, tatzoi, roasted vine tomatoes, lemon béarnaise	
BARRAMUNDI BURGER	36
Battered wild Barramundi, gem lettuce, dill pickles, cheese, chunky tartare, chips	

PASTA/RISOTTO

BUG & KING PRAWN LINGUINI	52
Local king prawns, Moreton Bay bugs, prawn bisque, chilli, lemon	
DAILY FRESH SEAFOOD SPAGHETTI	48
Seafood on spaghetti, chilli, garlic, lemon, parsley, EVO	
PRAWN AMATRICIANA LINGUINI	46
King prawns, rendered pancetta, tomato sugo, pangrattato	
MORETON BAY BUG RISOTTO	38/52
Grilled bugs, saffron rice, shellfish stock, citrus dust, paremsan tuile	
CHEF'S CHOICE RAVIOLI	MP
Ask your waitperson for today's Chef's ravioli	
SPAGHETTI BOLOGNESE	36
Parmigiana Reggiano, EVO	

SIDES

GREEK SALAD	18
Tomato, cucumber, onion, feta cheese, olives	
CAESAR SALAD	18
Gem lettuce, pancetta, crispy ciabatta, croutons, parmesan	
CAPRESE SALAD	20
Baby heirloom tomato, mozzarella, basil pesto, balsamic reduction	
ROASTED BEETROOT SALAD	17
Rocket, red onion, feta, walnuts, honey balsamic dressing	
SEASONAL VEGETABLE	18
Feta, toasted almonds, EVO	
+ Prawn 8, Calamari 5, S/Salmon 6, Avocado 5	

DESSERTS

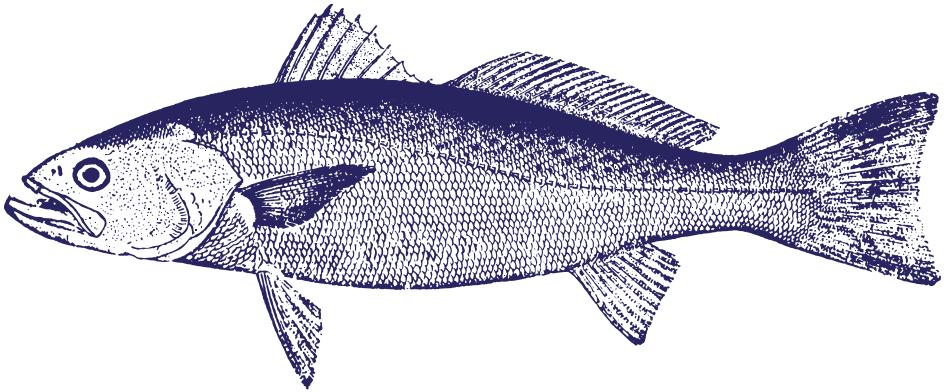
STICKY DATE PUDDING (GF)	20
House-made, coconut caramel, fresh berries, ice-cream	
VANILLA CREME BRULEE	18
Velvety, French-style with a crunchy toffee top, biscotti & fresh strawberries	
CHOCOLATE MACADAMIA BROWNIE (GF)	18
House-made brownie, served with rich salted caramel sauce & vanilla bean ice-cream	
BAKLAVA SPRING ROLLS	22
Crisp filo pastry, creme anglaise, vanilla bean ice-cream, berries	
GREEK YOGHURT & HONEY PANNA COTTA	22
Macadamia praline, mango & passionfruit gel, saffron honey, summer berries	

SIPPINGS

AFFOGATO	20
Creamy vanilla bean ice-cream, freshly brewed espresso shot & your choice of Frangelico, Baileys or Amaretto liqueurs	
FRANGELICO - muddled with fresh lime over ice	14
GALWAY PIPE TAWNY PORT - neat	14
LIMONCELLO - chilled	14
AMARO MONTENEGRO - neat	15
REMY MARTIN - neat or on ice & an orange twist	16
NOBLE ONE BOTRYTIS SEMILLON - (2020 Vintage)	18



The
Fishbar



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