

A LA CARTE MENU.



TO START

GARLIC BREAD	3.5
TURKISH BREAD & SEASONAL DIPS	14
MEDITERRANEAN MIXED OLIVES HOUSEMADE	10
POTATO SCALLOPS	3.5
KING PRAWN BRUSCHETTA (2)	26
Fresh pesto, lemon pearls, pickled onion, diced tomato, balsamic glaze	

OYSTERS

DAILY FRESH OYSTERS	(6) / (12)
- Natural (GF)	29 / 52
- Kilpatrick (GF)	32 / 54
- Mornay	32 / 54
- Mixed	32 / 54
- Battered	32 / 54

ENTREE

CRISPY PRAWN POPPERS	22
Battered King Prawn pieces, spicy Middle Eastern mayo	
AVOCADO SEAFOOD (GF)	25
Mixed fresh cold daily seafood, avocado, lemon	
CHARGRILLED FREMANTLE OCTOPUS (GF)*	26
Taramasalata, chilli, garlic, rocket lemon, EVO	
NICK'S FAMOUS SEAFOOD CHOWDER	20 / 42
Fishbar's famous chowder, fish stock, lemon, daily fresh seafood	
MORETON BAY BUG SLIDER (2)	26
Gem lettuce, house-made tartare, jalapeno on a milk bun	
SASHIMI OF THE DAY (GF)*	26
Daikon, avocado, sesame seeds, ponzu dressing	
HOKKAIDO SCALLOPS	27
- Beer battered + tartare sauce - Pan seared, chilli garlic butter, Thai salad, crushed peanuts, soy + honey dressing	
CRAB + PRAWN DUMPLINGS (4)	26
Blue swimmer crab, prawn, yellow curry, crispy lotus root, fried shallot	
PAN SEARED CALAMARI (GF)*	26
Roasted cherry tomato, chorizo, rocket, viniagrette	
NICK'S SIGNATURE CALAMARI	23 / 34
Signature house rice + chilli plum sauce	
STEAMED BLACK MUSSELS	36
Rich napoli sauce, chilli, white wine, basil, charred ciabatta	

SIDES

GREEK SALAD (GF)	18
Tomato, cucumber, onion, feta cheese, anchovies, olives	
CAESAR SALAD	17
Gem lettuce, bacon, crispy ciabatta croutons	
- King Prawn (1)	+6
VEGAN (GF)	18
Mixed leaves, avocado, grilled corn, chickpeas, cucumber, cherry tomatoes, pomegranate seeds, house dressing	

MAINS

PRAWN CUTLETS	26 / 44
Crumbed or battered, house rice, chilli plum sauce	
GARLIC PRAWNS (GF)*	26 / 44
Mushroom, shallots, garlic, cream volute, rice	
CURRY PRAWNS	26 / 44
Signature dish Indian spiced yellow curry, pineapple, coriander + pappadams + rice	
FISHBAR SNAPPER FILLET (GF)*	46
Lemon butter, shaved cabbage salad + chips	
GRILLED WILD BARRAMUNDI FILLET (GF)*	44
Lemon butter, shaved cabbage salad + chips	
WHOLE NEW ZEALAND SOLE (GF)*	MP
Grilled, lemon butter, shaved cabbage salad + chips	
KING GEORGE WHITING	54
Battered or crumbed fillets, shaved cabbage salad, chips + tartare sauce	
CRISPY SKINNED SALMON	46
w Asparagus spears, roasted vine tomatoes + lemon butter	
MORETON BAY BUGS	
- Barbecued w worcestershire sauce + lemon butter	38 / 54
- Indian spiced yellow curry w rice, pineapple coriander + pappadams	40 / 56
- Mornay sauce + gratinated cheese	40 / 56
DAILY FRESH SEAFOOD PASTA (GF)*	46
Seafood on spaghetti, chilli, garlic, lemon, EVO + parsley	
BUG + KING PRAWN LINGUINI	48
Prawns, Moreton Bay bugs, prawn bisque, chilli + lemon	
SPAGHETTI BOLOGNESE (GF)*	32
EVO, Parmigiana Reggiano	
SPINACH & RICOTTA RAVIOLI (VEG)	32
Napoli sauce, Parmigiana Reggiano, rocket	
CRAB RISOTTO	28 / 48
Crab, coconut + lime gel, peas, lemon zest, a touch of chilli + wakame crisps	
FISHBAR EYE FILLET DIANE (GF)*	46
Scallopini style, brandy cream sauce, creamed potato + charred broccolini	
EYE FILLET (GF)	48
1000 layer potato, charred broccolini + jus	
- Lobster tail	+18
- King Prawns (2)	+12
SAUCES - Pepper, mushroom, mustard, truffled butter	5

*GF OPTION ON REQUEST
BYO TUES & WED WINE ONLY - \$12 PER BOTTLE

12.5% SURCHARGE ON SUNDAYS / 15% SURCHARGE PUBLIC HOLIDAYS
GLUTEN FREE, VEGETARIAN, VEGAN OPTIONS AVAILABLE

A decorative graphic consisting of six vertical bars of varying heights, colored in a dark teal or navy blue. The bars are positioned at the top of the page, with the tallest bar on the far left and the shortest on the far right.

The
Fishbar

A decorative graphic consisting of six vertical bars of varying heights, colored in a dark teal or navy blue. The bars are positioned at the bottom of the page, with the tallest bar on the far left and the shortest on the far right.