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		22	(TI)		بالد	ΓIJ	

All Time Favourite (GF) Atlantic Salmon, Prawn, Calamari, Mixed Salad, Lemon & Tartare Sauce	32			
Garlic Prawns and Squid (GF) Stir Fried Vegetables, Ginger, Chilli, Shallot, Steamed Rice & Lemon				
GRILLED FISH				
Step 1: Choose your fish	31			
❖ Atlantic Salmon				
❖ Barramundi				
Snapper				
Step 2: Choose your flavour				
❖ Salt "N" Pepper				
❖ Lime & Chilli				
❖ Garlic & Herb				
Step 3: Choose your side				
 Mixed Salad, Lemon & Tartare Sauce 				
 Stir Fried Seasonal Vegetable, Ginger, Chilli & Shallot 				

CHEF'S RECOMMENDATION

Yellowfin Tuna Poke Bowl Marinated Tuna (Raw), Edamame, Avocado, Pickled Cucumber, Furikake Seasoned Rice
Salmon Poke Bowl Miso, Edamame, Avocado, Pickled Radish, Furikake Seasoned Rice
Angus Beef Yakiniku Stir-Fry Soy & Garlic Beef, Onion, Furikake Seasoned Rice, Poached Egg, Pickled Radish
Salmon Teriyaki Steamed Vegetable, Furikake Seasoned Rice, Pickled Ginger
Tofu Poke Bowl (V) Edamame, Avocado, Steamed Rice, Pickled Radish
Spicy Barra Burger Butterhead Lettuce, Caramelized Onions, Pickled Beetroot, Tartare Sauce & Chips
Crispy Fried Fish Burger Fried Flathead, Butterhead Lettuce, Coleslaw, Tartare sauce & Chips

CLASSIC FRIED

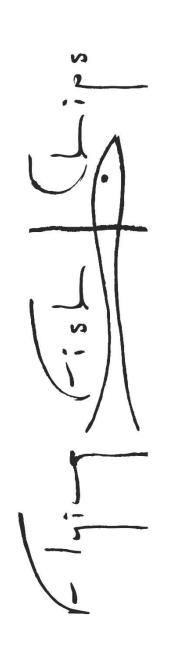
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Battered Fish Fillet, Chips, Lemon & Tartare Sauce	
Fisherman's Plate	
Crispy Battered Fish, King Prawn, Calamari,	
Chips, Lemon & Tartare Sauce	
Salt 'N' Pepper Calamari & Chips	
Crispy Calamari, Chili & Shallot, Lime Aioli	

		Fisherman's Plate	30
oke Bowl name, Avocado, Pickled Radish, easoned Rice	22	Crispy Battered Fish, King Prawn, Calamari, Chips, Lemon & Tartare Sauce	
e f Yakiniku y & Garlic Beef, Onion, easoned Rice, Poached Egg, Pickled Radis	22 h	Salt 'N' Pepper Calamari & Chips Crispy Calamari, Chili & Shallot, Lime Aioli	20
'eriyaki egetable, Furikake Seasoned Rice, ager	21	SEAFOOD PLATTER	
e Bowl (V) Avocado, ice, Pickled Radish	18	 Seafood Platter For 2 ❖ ½ Dozen Fresh Pacific Oysters w/ Mignonette Vis ❖ Chilled Cooked Prawns w/ Cocktail Sauce ❖ Salmon Crude w/ Yuzu Soy Dressing 	75 naigrette
rra Burger I Lettuce, Caramelized Onions, etroot, Tartare Sauce & Chips	19	 Grilled Barramundi w/ Salsa Verde Salt & Pepper Calamari w/ Lemon Salad & Chips 	
ied Fish Burger lead, Butterhead Lettuce, Coleslaw, lice & Chips	18	KIDS MENU 😂	
S		Crispy Calamari Rings Served with Chips	10
red Chips	9 / 12	Battered Fish Fillet	10
to Chips	11	Served with Chips	

22

SIDES

Beer Battered Chips	9 / 12
Sweet Potato Chips	11
Mixed Salad	6.5
Stir Fried Vegetables	6.5
Battered Fish (1pc)	12



SOFT DRINK		SPARKLING WINE	I	BEER	
Coke Coke zero Sprite Lift Fanta	6.5	Nv Domaine Chandon Brut, Yarra Valley, Vic	18 89	Corona	12
Aloe Vera	8	La Gioisa DOCG Prosecco, Italy	- 45	James Squire 150 Lashes	11
Red Bull 9.5		Innocent Bystander Moscato, VIC	17 68	James Squire Orchard Crush Apple	11
Fuze Peach Iced Tea	7	,		Hahn Super Dry	11
Ginger Beer	7			Heineken	11
		WHITE WINE		James Boag's Premium Lager	10.5
JUICE		821 Sauvignon Blanc, Marlborough, NZ	11 54	James Boag's Premium Light	8
Orange Juice	8	Talking Point Chardonnay, Riverina, WA	11 54		
Apple Juice	8	Cape Mentelle, Semillon Sauv Blanc, Margaret River , WA	17 84	COCKTAILS	
		Dal Zotto Pinot Grigio, King Valley. VIC	14 68	<u>On Tap</u>	
WATER		Squealing Pig Rose, Marlborough, NZ	14 68	BROKEN BEAN Espresso Martini	20
Mount Franklin	4			FOUR PILLARS Bloody Shiraz Gin	20
Santa Vittoria Sparkling	4.5	RED WINE			
		Wolf Blass Private Release Shiraz, SA	11 54		
		Fickle Mistress Pinot Noir, Marlborough, NZ	13 64		