

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.

TODAY'S FRESH FISH

Barramundi (Cone bay, WA)	Oven baked	Creole sauce	40.0
Whl Baby Barramundi (Cone Bay, WA)	Crispy fried	Soy and spring onion	50.0
Cobia <i>Black Kingfish</i> (Cairns, QLD)	Char grilled	Peach & Habanero	37.5
Yellowfin Tuna (Sth Victoria, VIC)	Char grilled	Smoked romesco	45.0
Goldband Snapper (Cairns, QLD)	Soda batter	Ginger vinaigrette	37.0
King Ora Salmon (Nelson, NZ)	Oven baked	Salsa verde	40.5
Orange Roughy (Nelson, NZ)	Citrus crumb	Smoked chilli mayo	37.0
Swordfish (Mooloolaba, QLD)	Char grilled	Salsa pazza	38.5
John Dory (Hauraki Gulf, NZ)	Oven baked	Pico de gallo	46.0

TWO FISH COMBINATION (for one person)

Orange Roughy (Nelson, NZ)	Citrus crumb	Smoked chilli mayo	49.5
Swordfish (Mooloolaba, QLD)	Char grilled	Salsa pazza	

ALTERNATIVE COOKING FOR YOUR FISH

BATTERS

Soda
Beer
Saffron
Curry
Gluten free

CRUMBS

Szechuan pepper
Parmesan
Sesame seed
Citrus and dill
Panko

SIDES

Chips	Thick cut with malt vinegar	8.0
Shoestring fries	With black salt & aioli	8.0
Lyonnaised potato	Sautéed with caramelised onion and parsley	9.0
Soy greens	With oyster sauce and chilli	10.0
Rocket salad	With sweet potato, pine nuts & feta	10.0
Mesclun leaves	With peas, fennel & feta	10.0
Steamed rice		5.0

15% surcharge applies on public holidays