

Dinner

OYSTERS 6 any style 20 9 any style 29 12 any style 38

- Cucumber and sake granita
- Vietnamese palm sugar w/ mint and chilli
- Watermelon and mirin shooters
- Bloody Mary
- Natural w/ fresh lime wedges

STARTERS

Warm Ciabatta Loaf w/ dukkha & olive oil	7
Potted Shrimp w/ thyme crostinis	8
Bowl of crispy fried Whitebait w/ wasabi aioli	9

SIDES

Jasmine Rice steamed w/ lemongrass	4
Chunky Chips w/ aioli	6
Green Beans tossed in olive oil & lemon	7
Mizuna Leaves dressed w/ white balsamic & parmesan	7
Cucumber and Tomato dressed w/ white balsamic dressing	7

ENTRÉES

3 Pepper Crusted Calamari w/ a salad of green pawpaw, lobok, fried shallots & ginger wine syrup	17
Sashimi Platter; Yellow Fin Tuna, Ocean Trout & Barramundi (g) w/ shabu shabu dipping sauce, wasabi & pickled Japanese vegetables	18
Barramundi 'Barralax' w/ a dill and pepper crust, fried ciabatta crumbs, preserved lemon, baby herbs & cold-pressed olive oil	18
Vanilla Bean Cured Ocean Trout (g) w/ dill potatoes, lemon scented cucumber ribbons & a house-made thyme ricotta	19
Harvey Bay Scallops w/ a wasabi and Japanese mayo crust & an avocado and nashi pear salad	19
Yellow Fin Tuna Tataki (g) w/ black and white sesame crust & served on a Japanese coleslaw w/ a miso and roasted eggplant puree	19
Tiger Prawn Nori Roll w/ kanpyo, fried in tempura batter & served w/ a goma dare dipper	20

MARKET CATCH MAINS

Premium quality 180gm boneless fillets delivered fresh to the restaurant on a daily basis.

Battered Local Reef Fish Fillets w/chunky chips, green pea mash & homemade tartare sauce	23
Pan-seared 'Fish of the Day' Fillet (g) w/ wok-tossed bok choy, asparagus, green beans & served w/ a lime and ginger beurre blanc & crispy lotus root	29
Grilled Yellow Fin Tuna Fillet w/ a panzanella salad of roast capsicum, shallots, basil and herb croutons & dressed w/ sherry vinegar & an olive and sun-dried tomato tapenade	32
Crispy Skinned Barramundi Fillet (g) w/ a macadamia crust & served on lemon myrtle scented smashed sebago potatoes, confit leeks & semi-dried blush tomatoes.	33
Steamed Coral Trout Fillet (g) w/ a pickled watermelon, cucumber and lobok salad, Thai fried nahm jim dressing, crisp shallots & Vietnamese mint	38

OTHER SEAFOOD MAINS

Seafood Salad (g) w/ whitebait, calamari, reef fish & crab meat tossed w/ lychees, coriander, mizuna & served w/ a ginger and lime glaze	27
Scallop Risotto (g) w/ peas, asparagus, freshly shaved parmesan & a drizzle of prawn infused olive oil	29
Steamed Blacklip Mussels (g) served in a Thai broth of lime, green pawpaw and nahm prik & finished w/ freshly chopped coriander & mint	30
Pan-fried Tiger Prawns & Chorizo Sausage simmered in a gumbo style sauce w/ grilled lime and sweet corn fritters	32
Moreton Bay Bugs pan-fried and drenched with a Thai penang curry, lychees, Thai basil, Thai mint & steamed jasmine rice	36
Deep-fried Whole Baby Fish Please ask your waiter for today's availability & price. crusted in Japanese panko crumb, drizzled with a kaffir lime, lemongrass and chilli glaze, served w/ an Asian herb salad & steamed jasmine rice	market price
The 2 Fish Seafood Feast (for 2) the hot stuff – wasabi crusted ½ shell scallops, garlic basted bugs, salt and pepper calamari, battered reef fish & tempura soft shell mud crabs the cold stuff – chilled tiger prawns, tuna and daikon nori roll, marinated baby octopus, barramundi barralax slices and oysters natural All served w/ a selection of sauces & dips & lots of lemon.	130

NON SEAFOOD SELECTION

Vegetarian Penang Curry (g) w/ pumpkin, peas, green beans & served w/ aromatic herbs, fried shallots & steamed jasmine rice	25
Duck Leg Confit (g) w/ lime tossed bok choy, baby corn. lotus root & a chilli palm sugar glaze	30
Scotch Fillet Steak (g) w/ crisp chat potatoes, olives, sun-dried tomatoes & 3 herb chimmichurri	32

Children's Meals available \$14 – Please ask your Waiter (g) = gluten free
One Bill per table \$7.50 per person Public Holiday Surcharge Credit Card Payment Fee \$2 per transaction