

Lunch

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

SIDES

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

SET LUNCH MENU

2 courses : 35 per person

ENTREE

Peppered Whitebait and Calamari
tossed in a salad of mizuna, parmesan & lemon

MAIN

Pan-seared 'Fish of the Day' Fillet
Please ask your waiter for today's selection
w/ wok-tossed bok choy, asparagus, green beans
served w/ a lime and ginger beurre blanc
& crispy lotus root

accompanied by

a glass of
Mitchelton Imprint Sauvignon Blanc Semillon
or **Mitchelton Imprint Shiraz**

MAINS

Sashimi Platter;
Yellow Fin Tuna, Ocean Trout & Barramundi (g) 18
w/ shabu shabu dipping sauce, wasabi & pickled
Japanese vegetables

Vanilla Bean Cured Ocean Trout (g) 19
w/ dill potatoes, lemon scented cucumber ribbons,
house-made herb ricotta & crispy skin wafer

Thai Style Seafood Salad 19
w/ calamari, whitebait & reef fish tossed with fresh herbs,
lobok, carrot, shaved cucumber, fried shallots & dressed
w/ nahm jim

Crab & Prosciutto Linguine 19
w/ chilli, garlic, preserved lemon, fin herbs,
fresh shaved parmesan & prawn olive oil

Tiger Prawn Sandwich on Ciabatta 20
w/ fresh iceberg lettuce, cucumber, house-made
seafood sauce & sun-dried tomato

Scotch Fillet Steak Sandwich 20
w/ onion compote, horseradish relish,
semi-dried tomato & chunky chips

MARKET CATCH MAINS

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

Battered Local Reef Fish Fillets 22
w/ chunky chips, green pea mash & home-made
tartare sauce

Grilled Yellow Fin Tuna Fillet 32
w/ a panzanella salad of roast capsicum, shallots,
basil and herb croutons & dressed w/ sherry vinegar
& an olive and sun-dried tomato tapenade

Crispy Skinned Barramundi Fillet 32
or
Pan-fried Coral Trout 36
w/ a mizuna, lemon and crisp prosciutto salad
& sumac dusted sweet potato chips

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

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