



# BILLS

FISHHOUSE + BAR

A casual, modern dining space that embraces locally sourced, seasonal ingredients to produce simple, uncomplicated food.

A space that boasts a buzzing vibe. A place for a casual evening drink, a shared feast with friends or a light bite after a beach day.

Aimed to bring people together over a mutual love of good food, good wine and good times.

## Starters

Telegraph Point Wilmaria <b>Olives</b>				<b>9</b>
Bel's Bakery Seeded <b>Sourdough</b> , Confit Garlic, Aged Balsamic				<b>9</b>
Grilled South Australian <b>Sardines</b> , Chili and Macadamia Tapenade, Green Olive, Bread				<b>26</b>
Oysters <b>Natural</b>	<b>½ Doz</b>	<b>20</b>	<b>/ 1 Doz</b>	<b>38</b>
Oysters <b>Two-Ways</b> , See Market Board	<b>½ Doz</b>	<b>22</b>	<b>/ 1 Doz</b>	<b>42</b>

## Entrees / Small Plates

Bowl of Local <b>Cooked King Prawns</b> , Cocktail Sauce				<b>27</b>
Lemon Myrtle and Vanilla <b>Cured Salmon</b> , Grape, Cucumber, Radish, Seed Cracker				<b>27</b>
<b>Charred Calamari</b> , Provençal Sauce, Tomato, Basil				<b>26</b>
<b>BBQ Local King Prawns</b> , Soya Bean, Red Pepper Butter				<b>27</b>
Asparagus, Parsley and <b>Beetroot Tart</b> , Burnt Onion Jam, Goats Cheese				<b>24</b>
<b>Chilled Seafood Share</b> ; See Market Board				<b>90</b>

## Mains

Miso Baked <b>Salmon</b> , Asian Greens, Mushroom Broth	36
<b>Catch of the Day</b> ; See Market Board	MP
<b>Whole Fish of the Day</b> ; See Market Board	MP
Pan Roasted <b>QLD Barramundi</b> , Crushed Peas, Pancetta, Baby Spinach, Onion	34
Twice Cooked <b>Spatchcock</b> , Apricot Mustard, Rocket, Pear and Parmesan Salad	34
100 Day Grain Fed Angus <b>Sirloin</b> (300g), Colcannon, Spiced Sausage, Horseradish Cream	37
<b>Seafood Share</b> ; See Market Board	145

## Sides

Seasonal Near River <b>Mixed Salad</b> , Verjuice Vinaigrette	10
Fried <b>Broccoli</b> , Quinoa, Mint, Merlot, English Mustard	12
<b>Raw Vege Slaw</b> , Tarragon Mayonnaise	12
<b>Chunky Chips</b> , Chipotle Aioli	8
<b>Sweet Potato Fries</b> , Chipotle Aioli	10

## **Desserts**

Orange, Polenta and <b>Rosemary</b> Cake, Macadamia Ice Cream	<b>16</b>
Apple <b>Mille Feuille</b> , White Chocolate Ice Cream, Poached Rhubarb & Orange	<b>16</b>
Chilli and <b>Chocolate Tart</b> , Berries, Lemon Cream	<b>16</b>
<b>Trio Ice Cream</b> , Honeycomb, Mixed Nut Crumble	<b>14</b>
<b>Affogatto</b> , Frangelico, Cinnamon Sable, Chocolate Truffle	<b>18</b>

*15% surcharge applies – Public Holidays*