



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.

Snacks

Warmed Telegraph Point Wilmaria Olives	9
Seeded Sourdough , Butter & “SEA” Salt	9
Grilled South Australian Sardines , Olive Oil & Basil	16
Salmon Tartare , Brioche Toast	12
Fish Soup	12

Starters

Oysters Natural w Lemon	
Oysters Two-Ways , See Market Board	24 / 48
Bowl of Local Cooked King Prawns , Herb Yoghurt	27
Raw Kingfish , Lime & Mint	27
Fried Squid , Chorizo Crumb & Saffron Aioli	26
BBQ Local King Prawns , Soya Bean, Red Pepper Butter	27
Jerk Spiced Eggplant , Yoghurt & Black Beans	24

Mains

Pan Fried Palmers Island Mulloway , Charred Cos, Peas & Bacon	35
Ocean Trout , Avocado Puree, Cucumber & Pickled Daikon Radish	36
Catch of the Day ; See Market Board	MP
Whole Fish of the Day ; See Market Board	MP
Pan Roasted QLD Barramundi , BBQ Creamed Corn, Asparagus	34
Grilled Sirloin Steak (300g), Roast Onions, Watercress & Fishhouse Butter	36
Seafood Share ; See Market Board	150

See Market Board for Daily Specials

Sides

Near River Leaf & Herb Salad , Cucumber Dressing	9
Sautéed Beans , Browned Butter, Flaked Almonds	9
Chunky Chips , Chipotle Aioli	9

Desserts

Roasted Peach , Matcha, Meringue & Cream	16
Ewetopia Farm Yoghurt Panna Cotta , Figs, Honey & Pistachio	16
Chocolate Brownie , Caramelised White Chocolate Ice Cream & Strawberries	16
Affogatto , Frangelico, Biscotti Biscuit	18

15% surcharge for public holidays