

# FISHERMEN'S

EST. **PIER** 1971

## Entrées

### Oysters:

Cold	Natural (GF)	½ Doz - \$25	Doz - \$46
	Bloody Mary (GF)	½ Doz - \$27	Doz - \$48
	Soy & Miso Dressing	½ Doz - \$27	Doz - \$48
Hot	Kilpatrick (GF)	½ Doz - \$28	Doz - \$49
	Crab & Parmesan Cheese (GF)	½ Doz - \$28	Doz - \$49
	Mornay	½ Doz - \$28	Doz - \$49

Garlic Bread \$12.5

*A whole cob loaf with garlic butter, served with balsamic and oil.*

Fishermen's Seafood Croquettes \$18.5

*House made croquettes served with garlic aioli.*

Scallops (GF) \$21

*Pan-seared Japanese scallops, served on top of smoked salmon, & accompanied with dill mayo and a tangy seasonal fruit salsa.*

King Fish Sashimi (GF)\* \$23

*Served with a Ponzu dressing, and pickled vegetables.*

Mussels (GF)\* \$22

*Served in a tomato chilli passata, served with charred sourdough.*

Four Cheese Arancini Balls (V) \$22

*Served with a tomato and basil sauce and a garlic aioli drizzle.*

Fusion Chicken \$23

*Crumbed, with a Thai style marinade of sour cream, sriracha, and chilli, served with Korean barbeque sauce.*

Dusted Squid \$21

*Dusted in salt and pepper on raw Italian slaw and smoky chipotle mayo.*

Prawn Plate (GF) \$29

*Whole king prawns with shell, served with cocktail sauce.*

Seafood Chowder \$29

*Fresh seafood, including mussels, prawns, squid, scallops, and fish in a butter rich creamy soup, served with charred sourdough.*

Tuna Sashimi (GF)\* \$30

*South Australian tuna, served with pickled veg, wasabi paste, ginger, chilli and caviar.*

Shared Grazing Plate (serves 2-3 people) \$38

*Meats, olives, pickled vegetables, house dips, and lavosh crackers.*

## Live Lobsters

Cooked to your liking from hot natural, garlic butter, or Mornay. Further cooking options may be available upon request. Lobsters come with two sides of your choice. Whole lobsters only. Ask our friendly staff for daily pricing and sizes.

## Mains

<p><b>Prawn and Squid Linguini</b> <i>Linguini pasta with a creamy garlic sauce with chilli and lemon, served with prawns, squid and cherry tomatoes.</i></p>	<b>\$36</b>
<p><b>Seafood Chowder</b> <i>Fresh seafood, including mussels, prawns, squid, scallops, and fish in a butter rich creamy soup, served in a cob loaf.</i></p>	<b>\$41</b>
<p><b>Whole Baby Snapper</b> <i>Whole baby snapper, grilled &amp; served with a garden salad and a Melitz dip (eggplant &amp; capsicum dip)</i></p>	<b>\$45</b>
<p><b>Pappardelle</b> <i>Pappardelle pasta cooked in a traditional Italian rich white wine tomato sauce, with prawns, fish, scallops, mussels, and squid.</i></p>	<b>\$40</b>
<p><b>Salmon Risotto</b> <i>Oven-Baked salmon fillet, cooked medium-rare, served on top of an asparagus &amp; wild mushroom risotto, with a creamy sauce.</i></p>	<b>\$38</b>
<p><b>Swordfish Fillet (200-250g) (GF)</b> <i>Served on roasted duck fat potatoes, zucchini, and cherry tomatoes, served with a side of chimichurri dressing.</i></p>	<b>\$42</b>
<p><b>Lobster Ravioli</b> <i>With prawns, cherry tomatoes &amp; shallots. Cooked in a French Style lemon-butter caper &amp; white wine sauce. *Add fresh chilli at request.</i></p>	<b>\$43</b>
<p><b>Whole Baby Barramundi</b> <i>Whole fish, flash fried, &amp; served on a Thai salad with an Asian style glaze.</i></p>	<b>\$46</b>
<p><b>King George Whiting (GF)*</b> <i>Your choice of grilled, battered or crumbed whiting fillets, with a house slaw, fresh greens &amp; beer battered fries.</i></p>	<b>\$48</b>
<p><b>Eye Fillet Steak (250g) (GF)</b> <i>Cooked to your liking, served on roasted potato, with grilled Roma tomato, and greens. Topped with red wine Jus.</i></p>	<b>\$49.5</b>
<p>- Make it Surf and Turf <i>Replace the red wine jus with a creamy garlic sauce with squid and prawns.</i></p>	<b>+\$12</b>
<p><b>Vegetarian Ravioli (V)</b> <i>Goats cheese, pine nut, fresh chilli and spinach ravioli, served in a creamy pesto sauce.</i></p>	<b>\$35</b>
<p><b>Fishermen's Pier Signature Seafood Platter (2-3 people)</b> <i>*Includes both cold and hot platters.</i></p> <p><i>Cold Platter – Nat oysters, king prawns, smoked salmon, crab, &amp; mixed fruits.</i></p> <p><i>Hot Platter – Freshly cooked WA Lobster (700g), barramundi fillet, salmon fillet, scallops, king prawns, squid, mussels, beer battered fries, &amp; garden salad.</i></p>	<b>\$285</b>

## Sides

Beer battered fries with garlic aioli	\$10
Sweet Potato fries with garlic aioli	\$11
Roasted cauliflower, served with labneh topped with fresh mint & pomegranate. (GF)	\$13
Duck fat potatoes. (GF)	\$12
Seasonal greens with a sesame dressing.	\$11
Garden salad	\$11

\*(GF) available at request