

# Fishermen's pier

Trust the Chefs ...

Let us decide.

Enjoy a curated selection of our favourite dishes and experience the best of the menu.

Choose from:

2 Courses 89

3 Courses 99

## Oysters <sup>A</sup>

Natural, Lemon <sup>lg</sup>

Natural, Daily Mignonette <sup>lg</sup>

Kilpatrick, Worcestershire + Bacon

Mornay, Parmesan Cheese + Cream

6 12

31 | 62

31 | 62

36 | 72

36 | 72

## Raw

Spencer Gully Kingfish Ceviche, Citrus, Jalapeño & Yuzu Vinaigrette <sup>A, df</sup>

25

Smokey Tuna Tartare, Paprika, Capers, Shallots, Chilli, Chive, Labneh & Crostini <sup>A, lgo</sup>

27

## Small Plates

Warm Sourdough Cob, choice of House-Made Anchovy Butter or Confit Garlic Butter

16

Warm Marinated Olives, Orange, Chilli <sup>lg, df</sup>

12

House-made Taramasalata, Salmon Roe, Charred Sourdough <sup>A</sup>

16

Charred King Prawns, Coriander, Chilli & Lime Butter (4) <sup>lg</sup>

37

Baked Scallops, Nduja Butter, Crispy Pangratatto (4) <sup>l, lgo</sup>

29

Mustard Glazed Beef Skewers, Chimmi Churri (2) <sup>lg, df</sup>

27

Charred Gochujang Chilli Chicken, Herb Salad (2) <sup>lg</sup>

25

Seafood Croquettes, Dill Aioli (3) <sup>M</sup>

23

Three Cheese Arancini, Romesco, Parmesan, Herb Salad (4) <sup>v</sup>

23

Charred Fremantle Octopus, Citrus Salsa, Cucumber, Chives, Labneh, Blood Orange Dressing <sup>lg</sup>

26

Calamari Fritti, Rocket, Dill Aioli <sup>l</sup>

25

Portarlington Mussels, Tomato Sugo, Charred Sourdough <sup>A, lgo, df</sup>

26

Seafood Chowder, Charred Sourdough <sup>M</sup>

34

Fishermen's Signature Seafood Delight (serves 2-3) <sup>M, lgo</sup>

85

Taramasalata with Warm Bread, Natural Oysters with Daily Mignonette, Poached King Prawns

Smokey Tuna Tartare with Crostini, Pickled Portarlington Mussels

Due to the nature of our kitchen and the risk of cross-contact, we cannot guarantee that any dish is completely free from allergens.

l- low gluten, v-vegetarian, df-dairy free, 'o'-option

A- Australian, I- International, M- Mixed

## Mains

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Whole Baby Snapper, Ginger, Soy and Garlic Sauce, Spring Onion <sup>A, lg, df</sup>                        | 52 |
| Mirror Dory, Caper, Lemon, Beurre Blanc Sauce <sup>A, lg</sup>                                             | 45 |
| King George Whiting Beer Battered or Grilled, French Fries, Leaf Salad, Tartare Sauce <sup>A, lgo</sup>    | 52 |
| Seafood Paccheri, Mussel, Pipi, Scallop, Squid, Casa Marrazzo Yellow Tomato, Garlic, Bottarga <sup>M</sup> | 49 |
| Seafood Chowder in a Crunchy Sourdough Cob <sup>M</sup>                                                    | 50 |
| Panfried Gnocchi, Burnt Butter & Sage Pumpkin Cream, Pinenuts, Whipped Goat Cheese <sup>v</sup>            | 39 |
| Eye Fillet Cooked to your liking, Potato Pave, Broccolini, Red Wine Jus <sup>lg, df</sup>                  | 58 |
| <i>add</i> Chargrilled Coriander, Chilli & Lime Buttered King Prawns (2) <sup>A, lg</sup>                  | 20 |

## Fishermen's Pier Classics

|                                                                                                                                                                                                                                                                                                         |     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Live Lobster 700-800gm <sup>A, lgo</sup>                                                                                                                                                                                                                                                                | 200 |
| Cooked Hot Natural, Mornay or Garlic Butter, with your choice of two sides                                                                                                                                                                                                                              |     |
| Fishermen's Pier Seafood Tower <sup>M, lgo</sup>                                                                                                                                                                                                                                                        | 350 |
| <i>Cold – Natural Oysters, King Prawns, Smokey Tuna Tartare with Crostini, Fresh Fruit, Leaf Salad</i>                                                                                                                                                                                                  |     |
| <i>Hot – Live Lobster cooked Hot Natural, Garlic Butter or Mornay, Calamari Fritti, Tempura Soft Shell Crab, Charred Fremantle Octopus Tentacle, Portarlington Mussels in a tomato sugo with Charred Sourdough, Skewer of Scallops &amp; Prawns with Coriander Lime and Chilli Butter, French Fries</i> |     |

## Sides

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| Sautéed Broccolini, Whipped Goats Cheese, Toasted Almonds, Parmesan <sup>lgo, v</sup> | 14 |
| Leaf Salad, Pickled Onion, Radish, Mustard Vinaigrette <sup>lg, df, v</sup>           | 12 |
| Roasted Duck Fat Potatoes <sup>lg, df, v</sup>                                        | 14 |
| French Fries, Aioli <sup>v</sup>                                                      | 12 |

## Something Sweet

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Sticky Date Pudding, Butter Scotch Sauce, Vanilla Ice-cream <sup>v</sup>          | 19 |
| Crème Caramel, Banana Whipped Cream <sup>lg, v, lg</sup>                          | 19 |
| Vanilla Bean Brulee, Shortbread <sup>lgo, v</sup>                                 | 19 |
| Chocolate Mousse, Chantilly Cream <sup>lg, v, lg</sup>                            | 19 |
| Trio of Sorbet <i>ask your server for the daily flavours</i> <sup>lg, v, df</sup> | 16 |

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