

Fishermen's pier

CHEFS SELECTION

Minimum 2 people, everyone on the table must order the chefs selection.

2 Course **\$80pp**

3 Course **\$90pp**

SAMPLE MENU*

Warm bread, Olives, Dip of the day, Natural Oysters (extra for hot), Seafood Croquettes, Tuna Crudo
Dusted Squid, Whole Baby Snapper, Rosemary Potatoes, Seasonal Greens

Dessert

ENTRÉE

OYSTERS

Cold	Natural with shallot vinaigrette (gf)	½ doz \$25	doz \$48
	Bloody Mary (gf)	½ doz \$27	doz \$49
Hot	Kilpatrick (gf)	½ doz \$28	doz \$50
	Crab & Parmesan (gf)	½ doz \$28	doz \$50
	Mornay	½ doz \$28	doz \$50

GARLIC BREAD

A whole cobloaf with garlic butter, service with balsamic and olive oil

\$13

FISHERMEN'S SEAFOOD CROQUETTES

House-made croquettes served with garlic aioli

\$19

SCALLOPS (gf)

Pan-seared Japanese scallops, chorizo & charred corn salsa, nori mayo

\$22

FOUR CHEESE ARANCINI (v)

House-made arancini, served with romesco sauce and herb salad

\$22

PORTARLINGTON MUSSELS (gf)

Tomato chilli passata & grilled sourdough

\$24

FUSION CHICKEN

Crumbed chicken, Korean barbeque sauce & wombok salad

\$23

DUSTED SQUID

Salt & pepper dusting, lime aioli and rocket & apple salad

\$21

PRAWN PLATE (gf)

Whole King Prawns with shell, served with cocktail sauce

\$33

SEAFOOD CHOWDER

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

\$29

TUNA CRUDO (gf)

Tomato vinaigrette, salted cucumber, micro herb oil

\$29

FISHERMEN'S DELIGHT (2-3 people) (gf)

Served cold, Portarlington mussels, king prawns, shelled scallops, tuna crudo, oysters with a shallot vinaigrette

\$70

Please note that we do not split individual bills. We can only split the total bill equally among all guests. Thank you for understanding

MAIN

LIVE WHOLE LOBSTER Cooked to your liking from hot natural, garlic butter or mornay. Lobster come with two sides of your choice. <i>Please ask our friendly staff for daily price and size</i>	MP
SEAFOOD CHOWDER Fresh seafood, including mussels, prawns, squid, scallops, and fish in a butter rich creamy soup, served in a cob loaf.	\$44
MIRROR DORRY Grilled mirror Dory, chickpea & chorizo stew, pickled radish	\$40
WHOLE BABY SNAPPER Oven baked baby snapper, Mooloolaba prawns, lemon-butter, caper sauce and a side rosemary potatoes	\$53
WHOLE BABY BARRAMUNDI Flash fried served on a Thai salad, with an Asian style sauce	\$48
SEAFOOD MARINARA Pappardelle pasta cooked in marinara sauce, with prawns, fish, scallops, mussels, and squid.	\$42
PRAWN AND SQUID LINGUINE Linguini pasta with a creamy garlic sauce with chilli and lemon, served with prawns, squid and cherry tomatoes	\$38
PRAWN RAVIOLI Prawns, cherry tomatoes & shallots. Cooked in a French Style lemon-butter caper & white wine sauce. *Add fresh chilli at request.	\$43
TRUFFLE WILD MUSHROOM RISOTTO (v,vg*) Wild mushroom risotto finished with whipped goats cheese and truffle oil Add Grilled Salmon or Barramundi Fillet + \$10	\$38
VEGETARIAN RAVIOLI (v) Goats cheese, pine nut, fresh chilli and spinach ravioli, served in a creamy pesto sauce.	\$43
KING GEORGE WHITING (gf*) Your choice of grilled, battered or crumbed whiting fillets, with a house slaw, fresh greens & beer battered fries.	\$48
EYE FILLET 200gm (gf*) Cooked to your liking, served with, roasted potatoes, asparagus rosemary salt & red wine Jus Make it Surf and Turf + 12 Replace the red wine jus with a creamy garlic sauce with squid and prawns.	\$49
FISHERMEN'S PIER SIGNATURE SEAFOOD PLATTER (2-3 people) *Includes both cold and hot platters. Cold - Nat oysters, king prawns, smoked salmon, crab, & mixed fruits. Hot - Freshly cooked WA Lobster (700g), seasonal fish, scallops, king prawns, squid, mussels, beer battered fries, & garden salad.	\$285

SIDES

Beer battered fries with garlic aioli	\$10
Sweet Potato fries with garlic aioli	\$11
Kipfler potatoes with rosemary salt (gf)	\$12
Seasonal greens with a sesame dressing (gf)	\$11
Garden salad (gf)	\$11

V Vegetarian | GF Gluten Free | * can be made at request
Please notify your server of any dietary requirements

We do our best to avoid cross contamination, however we cannot guarantee complete allergen free dishes