



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, Kingfish Ceviche
Dusted Squid, Whole Baby Snapper, Rosemary Potatoes, Crispy Brussel Sprouts and whipped Goat Cheese

Dessert

ENTRÉE

OYSTERS

Cold	Natural with shallot mignonette (gf)	½ doz \$25	doz \$48
	Natural with a cucumber and dill mignonette (gf)	½ doz \$25	doz \$48
Hot	Kilpatrick (gf)	½ doz \$28	doz \$50
	Rockefeller	½ doz \$28	doz \$50
	Mornay	½ doz \$28	doz \$50

GARLIC BREAD

\$13

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

FISHERMEN'S SEAFOOD CROQUETTES

\$19

House-made croquettes served with black garlic aioli

SCALLOPS (gf)

\$23

Pan-seared Japanese scallops with ndjua butter and salmon roe

FOUR CHEESE ARANCINI (v)

\$22

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

PORTARLINGTON MUSSELS (gf)

\$24

Tomato chilli passata & grilled sourdough

FUSION CHICKEN

\$23

Crumbed chicken, Korean barbeque sauce & wombok salad

DUSTED SQUID

\$21

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

PERRI PERRI PRAWN (gf)

\$34

Charred Whole King Prawns with green papaya & herb salad

SEAFOOD CHOWDER

\$29

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

KINGFISH CEVICHE (gf)

\$26

Buttermilk dressing, finger lime, pickled shallots, dill and chilli oil

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

\$70

Served cold, Portarlington mussels, king prawns, shelled scallops, kingfish ceviche, natural oysters with a shallot mignonette

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

MP

Cooked to your liking from hot natural, garlic butter or mornay
Lobster comes with two sides of your choice.
Please ask our friendly staff for daily price and size

SEAFOOD CHOWDER

\$44

Fresh seafood, including mussels, prawns, squid, scallops, and fish in a butter rich creamy soup, served in a cob loaf

MIRROR DORY (gf)

\$40

Grilled mirror Dory, chimmi rojo, lemon segments and roasted potatoes

WHOLE BABY SNAPPER (gf)

\$53

Oven baked baby snapper, Mooloolaba prawns, lemon-butter, caper sauce and a side rosemary potatoes

WHOLE BABY BARRAMUNDI

\$48

Flash fried with gingered bokchoy and an Asian style sauce

SEAFOOD MARINARA

\$43

Spaghetti cooked in a white wine and olive oil, with prawns, fish, scallops, mussels, squid, baby octopus and chilli

LOBSTER TAIL PAPPARDELLE

\$47

Pappardelle tossed in a roasted capsicum, tomato and confit garlic sauce with semi-dried tomatoes and a buttered poached Lobster Tail

PRAWN RAVIOLI

\$43

Prawns, cherry tomatoes & shallots. Cooked in a French Style lemon-butter caper & white wine sauce. *Add fresh chilli at request

TRUFFLE WILD MUSHROOM RISOTTO (gf, v, vg*)

\$30

Wild mushroom risotto finished with whipped goats cheese and truffle oil
Add Grilled Salmon or Barramundi Fillet + \$10

KING GEORGE WHITING (gf*)

\$48

Your choice of grilled, battered or crumbed whiting fillets, with a house slaw, fresh greens & beer battered fries

EYE FILLET 200gm (gf*)

\$49

Cooked to your liking, served with, roasted potatoes, Dutch carrots & red wine Jus
Make it Surf and Turf +12
Replace the red wine jus with a creamy garlic sauce with squid and prawns

FISHERMEN'S PIER SIGNATURE SEAFOOD TOWER (2-3 people)

\$320

Lower Section- Oysters of choice, Morton Bay Bugs & King Prawns served cold, mixed fruits, garden salad
Top Section- Freshly cooked Live Lobster with you choice of Hot Natural, Garlic Butter or Mornay, Seasonal Fish fillet, Scallops in Ndjua Butter, dusted Squid, Portarlington Mussels in a tomato and chilli passata, steak fries

SIDES

Steak fries with garlic aioli	\$11
Sweet Potato fries with garlic aioli	\$11
Roasted potatoes with rosemary salt (gf)	\$12
Dutch Carrots with Labne, honey and pine nuts (gf)	\$12
Crispy Brussel Sprouts, whipped goats cheese (gf)	\$12
Roquette and apple salad (gf)	\$11