



ENTRÉE

OYSTERS

Cold	Natural (gf)	½ doz \$25	doz \$48
	Natural with our daily mignonette	½ doz \$25	doz \$48
Hot	Kilpatrick (gf)	½ doz \$28	doz \$50
	Mornay	½ doz \$28	doz \$50

GARLIC BREAD

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

\$13

FISHERMEN'S OCTOPUS CROQUETTES

House-made Octopus croquettes served with black garlic aioli

\$19

SCALLOPS (gf)

Pan-seared scallops, pea puree, soy miso vinaigrette

\$23

SMOKED FOUR CHEESE ARANCINI (v)

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

\$22

PORTARLINGTON MUSSELS (gf)

Fire roasted tomatoes, truffle oil and caper sauce served with grill sourdough, basil

\$24

STICKY CHICKEN

Crumbed chicken, spicy Korean barbeque sauce & house salad

\$23

DUSTED SQUID

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

\$21

CHARRED KING PRAWNS (gf)

Herbaceous garlic and mild chilli butter, bitter leaf salad

\$34

SEAFOOD CHOWDER

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

\$29

SALMON TARTARE

Apple, dill, horseradish served with sourdough tostada

\$26

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

Served cold, pickled Portarlington mussels, king prawns, shelled scallops, salmon tartare, natural oysters with a mignonette

\$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

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

ROCK FLATHEAD

\$40

Grilled Whole oven baked Rock Flathead, Orange mustard reduction, pickled greens

WHOLE BABY SNAPPER (gf)

\$53

Chargrilled baby Snapper, Mooloolaba prawns, clams, classic beurre blanc split with herb oil

WHOLE BABY BARRAMUNDI

\$48

Flash fried Whole Baby Barramundi, Asian style coconut sauce, pumpkin chutney, Asian greens

SEAFOOD MARINARA

\$43

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

LOBSTER TAIL PAPPARDELLE

\$47

Handmade Pappardelle tossed in a rich prawn and lobster bisque, served with a butter poached Lobster Tail

PRAWN RAVIOLI

\$43

Mooloolaba Prawns and zucchini pearls and puree, cooked in a classic beurre blanc split with herb oil
*Add fresh chilli at request

RICOTTO MANTECATO

\$30

Butternut pumpkin, cacio pepe cream, tamarind emulsion

KING GEORGE WHITING (gf*)

\$48

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

EYE FILLET 200gm (gf*)

\$51

Cooked to your liking, served with, duck fat potatoes, greens & red wine Jus
Make it Surf and Turf +12 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 Butter, dusted Squid, Portarlington Mussels in a tomato and truffle sauce., steak fries

SIDES

Steak fries with garlic aioli	\$12
Crispy duck fat potatoes	\$12
Creamed rainbow chard	\$12
Bitter leaf, roasted grape, candied pecan, mustard and balsamic vinaigrette	\$11

V Vegetarian | GF Gluten Free | * can be made at request

NO substitutions on meals | Please notify your server of any dietary requirements

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