

FISHBANK

LIKE A COLD FISH | FROM THE RAW BAR

FRESHLY SHUCKED OYSTERS, FENNEL, TARRAGON AND CHARDONNAY VINEGAR, RYE BREAD, SEAWEED BUTTER

Pacific Oysters

Coffin Bay, SA	5 ea
Streaky Bay, SA	5 ea
Kangaroo Island, SA	5.5 ea
Native Angasi , Kangaroo Island, SA	6 ea
Sydney Rock , Merimbula, NSW	6 ea

TODAY'S PREMIUM GRADE RAW FISH

SASHIMI STYLE | PONZU, FRESH WASABI, PICKLED GINGER
CRUDO STYLE | CELERY, WATERCRESS & BLOOD ORANGE

Ora King Salmon, Alpine Bay, NZ	23
Kingfish, Coffin Bay, SA	23
Yellowfin Tuna, Mooloolaba, QLD	23.5
Chef's Trio	45
Southern Bluefin Tuna Bresaola, Cured Tuna Heart	21.5
Abrolhos Island Scallops, Soy, Bonito Vinegar, Green Onion Oil	8.5 ea
Charcuterie Plate, Chef's Selection of House Made Cured Seafood Rye Bread, Mustard, Pickles	45
CAVIAR	
TOASTED BRIOCHE, CHIVE CRÈME FRAÎCHE	
Royal Oscietra, Ticino Italy, 10g	95
Beluga, Yunnan, China, 30g	295
Black Siberian, Warmia, Poland, 50g	350
Black Pearl White Sturgeon, Calvisano, Italy, 125g	450



PIPI MONTH

IT'S A PIPI PARTY THIS MONTH AT FISHBANK!

CHEF, TONY WILL CREATE A NEW PIPI DISH EACH WEEK TO SHOWCASE THESE DELICIOUS MORSELS.

PLEASE ASK OUR STAFF FOR A SPECIALS CARD.

LITTLE FISHES DISHES

Whipped Tarama, Yarra Valley Caviar, Toasted Focaccia	14
Tuna and Bacon Scotch Egg, FB Brown Sauce	9.5 ea
Prawn Toast, Sweet and Sour Dipping Sauce	9 ea
Grilled Octopus, Whipped Garlic, Zucchini, Mint, Pine Nuts	23.5
Peri Peri Robarra Burger, Pickled Fennel, Toasted Brioche Bun	19.5
Kinkawooka Mussels, Cider, Peas, Lettuce, Swordfish Bacon	21.5

OTHER FISH TO FRY

Whitebait, Lemon Fishbank Aioli	19.5
Crisp Fried BBQ Skate Wings, Apple and Wombok Slaw	18
Salt and Pepper Kingfish Wings, Bok Choy, Steamed Rice, Palm Sugar Caramel	42
King George Whiting, Uraidla Brewery Pale Ale Batter, Hand Cut Chips, Tartare Sauce	36

FISH OUT OF WATER

Steamed Silken Tofu, Stir Fried Asian Mushrooms, Chilli and Ginger, Chinese Black Vinegar	18
Nettle and Spinach Risotto, Sheeps Milk Blue Cheese	34
Masterstock Mayura Station Wagyu Brisket, Green Mango Salad, Holy Basil and Peanuts	48
Grilled Scotch Fillet, 300gm, Limestone Coast, Chimichurri	42

PLENTY MORE FISH IN THE SEA

Line Caught Grilled Squid, 'Nduja, Watercress, Black Rice	36
Grilled Robarra Fillet, Wattleseed Ricotta, Spring Greens, Salsa Verde	36
Port Lincoln King Prawn Curry, Coconut, Lemongrass, Tamarind	48
Wok Fried Kangaroo Island Rock Lobster, Shiitake, Shallots, Chilli and Basil	POA
Northern Territory Mud crab, XO Sauce, Fried Bao, Steamed Rice	POA

FISH, THE WHOLE FISH

ANY OF OUR WHOLE FISH CAN BE SIMPLY GRILLED WITH LEMON AND HERB BUTTER

Pan Fried Robarra, Watercress and Walnut Pesto	42
Deep Fried Rainbow Trout, Wok Fried Mussels, Mapo Sauce	42
Snapper, Steamed with Soy, Shaoxing, Ginger, Shallots and Coriander	POA
Grilled Kangaroo Island Rock Lobster, Garlic Butter. Half Whole	POA

FISHING FOR COMPLIMENTS

Shoestring Fries, Aioli	9.5
Hand Cut Chips	12
Steamed Gai Lan, Oyster Sauce, Fried Garlic	12
Grilled Asparagus, Bagna Càuda	12
Spring Greens, Verjuice and Basil	12



SHUCKED AND STIRRED FRIDAYS | \$24

EVERY FRIDAY FROM 5PM - 7PM
ENJOY 1/2 DOZEN OYSTERS + A NEVER NEVER BIKINI MARTINI

NO BOOKING REQUIRED

10% SURCHARGE ON PUBLIC HOLIDAYS
PLEASE ADVISE OUR INSANELY GORGEOUS STAFF OF ANY FOOD ALLERGIES OR SPECIAL REQUIREMENTS