

FISHBANK

BAR & GRILL

ASK US ABOUT OUR \$95PP FEED ME MENU

- APPETISERS**
- OYSTERS FRESHLY SHUCKED, MIGNONETTE, NUOC CHAM PACIFIC, COFFIN BAY, SA, \$7EA
 - ROCK, APPELLATION, WAPENGO, NSW, \$8EA
 - FISHBANK SASHIMI PLATTER, PONZU, WASABI, HOUSE PICKLES, \$32
 - CAVIAR SERVICE WITH BUCKWHEAT BLINI & HOUSE CONDIMENTS
 - OSCIETRA CAVIAR
 - 10 GRAMS, \$85
 - 50 GRAMS, \$299
 - 100 GRAMS, \$499
 - SALMON CAVIAR
 - 30 GRAMS, \$60
 - FROM THE CART
 - 5 GRAMS OSCIETRA CAVIAR, 30ML BELVEDERE VODKA, \$36
 - 5 GRAMS OSCIETRA CAVIAR, 60ML 2016 AYALA LE BLANC DE BLANCS CHAMPAGNE, \$52
 - 5 GRAMS FINGER LIME CAVIAR, 30ML MATCHED SAKE, \$15
 - FROM THE RAW BAR
 - ORA KING SALMON TATAKI, NORI KOSHO, SEAWEED SALAD, \$25
 - GRILLED TUNA LOIN, VEGETABLE NOODLES, MUSTARD DRESSING, \$28
 - KINGFISH KOMBU JIME, UMAMI CREAM, PICKLED JALAPENO, \$25
 - WAGYU BEEF CARPACCIO, EGG YOLK, NORI CRISP, \$24
 - CURED MEAT BOARD, RYE BREAD, \$42
- SMALL PLATES**
- SESAME PRAWN TOAST, SWEET CHILLI SAUCE, \$11 EA
 - PORK BAO, FERMENTED CHILLI, CORIANDER KIMCHI, \$11EA
 - SCALLOP GRATIN, ANCHOVY JUS, PARMESAN, \$12EA
 - TUNA SLIDER, SMOKED BACON, TOASTED BRIOCHE, \$14
 - TOMMY RUFF SANDO, HOUSE MADE TARTARE, \$18
 - WHIPPED SCALLOP, SWORDFISH BILTONG, MUSHROOM, \$24
 - CONFIT DUTCH CREAM POTATO, TONBURI, MACADAMIA & PINE NUT EMULSION, \$12
 - LOCAL ABALONE, XO SAUCE, SHOXING BUN, BASIL, \$32
 - HOUSE MADE AGNOLOTTI, ROASTED PUMPKIN, TALEGGIO, \$25
 - HAND PICKED BLUE SWIMMER CRAB, RYE CRACKERS, SMOKED SALMON ROE, \$40
- LARGE PLATES**
- FISHBANK FISH & CHIPS, HOUSE MADE TARTARE, \$45
 - GRILLED MURRAY COD, CELERIAC FONDANT, WINTER GREENS, \$46
 - KINKAWOOKA MUSSELS, LEEK, CREME FRAICHE, TOASTED FOCACCIA, \$42
 - LOCAL SEAFOOD RED CURRY, HOUSE MADE ROTI AND PICKLES, \$48
 - CRISPY WHOLE RAINBOW TROUT, BACON AND APPLE SALAD, BURNT BUTTER EMULSION, \$50
 - 'KFF' KOREAN FRIED FLATHEAD, SPRING ONION, SPICY PEANUT SAUCE, \$54
- FROM THE GRILL**
- LOCAL WHOLE FISH, MISO MARINADE, STIR FRIED ASIAN GREENS, \$48
 - SCOTCH FILLET 350 GRAM, CAPE GRIM, GRASS FED, GRILLED PICKLED CHILLI, \$58
 - BRAISED BRISKET, FERMENTED CHILLI JAM, SSAM GREEN, \$60
 - MAYURA WAGYU STEAK 250 GRAM M/S 8+, VEAL JUS, CRUSHED KIPFLER, \$80
 - 1.3KG SOUTHERN ROCK LOBSTER, KOMBU BUTTER, WATTLE SEED DAMPER, HALF \$90, WHOLE \$180
- SIDES**
- ORGANIC MIXED LEAVES, PALM SUGAR DRESSING, \$12
 - BEETROOT & MOZZARELLA SALAD, \$15
 - GRILLED BROCCOLINI, CHILLI, GARLIC, \$12
 - FRIES, HOUSE AIOLI, \$12