

FISHBANK

BAR & GRILL

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ASK US ABOUT OUR \$95PP FEED ME MENU

APPETISERS FRESHLY SHUCKED NATURAL OYSTERS, MIGNONETTE & NUOC CHAM
PACIFIC, COFFIN BAY, SA, \$7EA
PACIFIC, SMOKY BAY, SA, \$8EA
FISHBANK SASHIMI PLATTER, PONZU, FINGER LIME, HOUSE PICKLES, \$32
ORA KING SALMON, OCHA, NORI KOSHO, SHISO, SESAME, \$25
GRILLED SA TUNA LOIN, VEGETABLE NOODLES, MUSTARD DRESSING, \$28
SPENCER GULF KINGFISH CRUDO, SMOKED YOGHURT, BLOOD ORANGE & FENNEL SALAD, \$25
GAR-CHOVY, SHALLOT, CHARDONNAY VINAIGRETTE, RYE CRACKERS, \$22
MAYURA STATION WAGYU BEEF CARPACCIO, EGG YOLK, NORI CRISP, \$24
CURED MEAT BOARD, RYE BREAD, \$42

CAVIAR OSCIETRA CAVIAR TIN, BUCKWHEAT BLINI, HOUSE CONDIMENTS
10G, \$85
50G, \$299
100G, \$499
30G YARRA VALLEY SALMON CAVIAR, BUCKWHEAT BLINI, HOUSE CONDIMENTS, \$60
FROM THE CAVIAR CART
5G "BUMP" OSCIETRA CAVIAR, BELVEDERE VODKA, \$40
5G "BUMP" OSCIETRA CAVIAR, 2016 AYALA LE BLANC DE BLANCS CHAMPAGNE, \$55

SMALL PLATES SESAME PRAWN TOAST, SWEET CHILLI SAUCE, \$11EA
HOKKAIDO SCALLOP GRATIN, ANCHOVY JUS, PARMESAN, \$12EA
TUNA SLIDER, SMOKED BACON, TOASTED BRIOCHE, \$14EA
BLUE SWIMMER CRAB & LOBSTER ROLL, BURNT BUTTER, ORGANIC CAPER, \$32EA
CRUMBED GARFISH, CELERIAC REMOULADE, \$18
POACHED LOCAL SQUID, 'NDUJA, SQUID INK, \$18
ABROLHOS ISLANDS WHIPPED SCALLOP, SWORDFISH BILTONG, MUSHROOM, \$24
EYREWOOLF ABALONE, XO SAUCE, SHOXING BUN, BASIL, \$32
VEGETARIAN BLACK PUDDING, QUINOA ROSTI, GREEN CHILLI, CUCUMBER, \$18
GREEN PEA AGNOLOTTI, VADOUVAN EMULSION, CAULIFLOWER, \$25

LARGE PLATES KING GEORGE WHITING FISH & CHIPS, HOUSE MADE TARTARE, \$45
GRILLED AQUINA MURRAY COD, BRAISED SUGARLOAF CABBAGE, ARTICHOKE, \$46
KINKAWOOKA MUSSELS, LEEK, CREME FRAICHE, TOASTED FOCACCIA, \$42
LOCAL SEAFOOD RED CURRY, HOUSE MADE ROTI & PICKLES, \$48
GRILLED LOCAL WHOLE FISH, MISO MARINADE, STIR FRIED ASIAN GREENS, \$48
1KG SOUTHERN ROCK LOBSTER, KOMBU BUTTER, WATTLESEED DAMPER,
HALF \$90 / WHOLE \$180

FROM THE GRILL 350G SOUTHERN GRAIN SCOTCH FILLET, 150 DAYS GRAIN-FED, CRUSHED KESTREL, \$58
MAYURA STATION WAGYU BRISKET, FERMENTED CHILLI JAM, SSAM GREENS, \$60
250G MAYURA STATION WAGYU STEAK M/S 9+, VEAL JUS, FERMENTED SHALLOT & CHILLI, \$80
1.8KG KERWEE WAGYU TOMAHAWK STEAK + SIDES, \$190

SIDES ORGANIC MIXED LEAVES, PALM SUGAR DRESSING, \$12
BEETROOT & BUFFALO MOZZARELLA SALAD, \$15
GRILLED BROCCOLINI, CHILLI, GARLIC, \$12
FRIES, TRUFFLE AIOLI, \$12