

Our aim is to source and serve a school of **8-14 species daily**, to learn and understand the texture and qualities of each species and recommend to our customers the best way to cook and serve for the ultimate experience when eaten, with our chefs creating sauces to complement the meal

### TODAY'S FRESH MARKET LIST

**Daily Sashimi** Sailfish Tuna (Pacific), Marlin (Pacific), Spearfish (Pacific), tobiko caviar, golden ginger, wasabi, soy (GF) 29

### TO SHARE / ENTRÉE

**Market Fish Nummus**, Yellowfin Tuna (Pacific), shallot, egg yolk, crostini, truffle ponzu (GF) 26

**Crispy Fish Wings of Barramundi**, sticky chilli glaze, shallots, lemon (GF) 21

**FRESH FILLETS** served with confit red cabbage, sauted brussels sprout leaves, roasted tomatoes & cherry tomatoes and salsa verde, beurre blanc(GF)

<b>Barramundi</b>	Humpty Doo, NT	Crispy skin	41
<b>Jew Fish</b>	Pacific	Oven Baked	39
<b>Mangrove Jack</b>	Timor Box	Pan Fried	38
<b>Red Snapper</b>	Gulf Carpentaria	Grilled	39

### ALTERNATIVE COOKING METHODS FOR YOUR FISH

Tempura **batter**

Panko **crumbs**

**TWO FISH COMBINATION** For one person (GF) 56

<b>Barramundi</b>	Humpty Doo, NT	Pan Fried
<b>Mangrove Jack</b>	Gulf Carpentaria	Tempura batter, aioli, lemon

### FRESH WHOLE FISH

**Baby Barra** Humpty Doo, NT Crispy fried w/ Soy sauce 45

### FISH TO SHARE

**Red Emperor** Timor box Half crispy fried, Half grilled 45pp  
Served two ways to share with local market salad & a trio of dipping sauces (GF)

*Customers are advised that due to the high costs of doing business on Public Holidays a surcharge of 15% will apply to all accounts on these days*