

# Dinner



## To Start

<b>Warm Ciabatta</b> with dukkha & olive oil	7	
<b>Crispy Fried Whitebait</b> with wasabi aioli. (g)	7	
<b>Oysters – your choice (min 6 oysters)</b>	3.3 each	
Cucumber & Sake Granita	Lime & Gin marinated	Bloody Mary
Shallot & Red Wine vinegar	Vietnamese Palm Sugar with mint & chili	Natural

## Entree

<b>Baked Whole Sardines</b> basted in garlic butter & served with wholemeal bread, seasoned cucumber, tomato tapenade, parsley and watercress salad & chive butter.	17
<b>Pepper &amp; Chilli Calamari</b> with pickled paw paw, mint & lo bok, dressed with ginger wine & fried shallots. (g)	18
<b>Vanilla Cured Ocean Trout</b> with dill potatoes & lemon scented cucumber, house made ricotta & crispy capers. (g)	19
<b>Tiger Prawn Cocktail</b> with apple batons, romaine lettuce, tomato petals, celery leaf, cocktail sauce & brown bread wafer	19
<b>Pan Fried Scallops</b> on a crab and dill pattie with dried tomato wafers, cornichon and caper brunoise & baby chervil.	20
<b>Sashimi Platter</b> of yellow fin tuna, ocean trout & scallops with assorted Japanese pickles & light soy sauce. (g)	20

## Mains

<b>Seared scallops</b> on a squid ink and pea risotto with fresh shaved grano padano & pea veloute. (g)	29
<b>Tiger Prawns</b> baked on rock salt with a fried eggplant, garlic and fire roasted capsicum tian & dressed with a mint and harissa yoghurt. (g)	32
<b>Morton Bay Bug</b> baked & drizzled with Penang curry, served with lychee, fresh Vietnamese mint, Jasmine rice & fried shallots. (g)	37
<b>Whole Baby Barramundi</b> crusted in spiced panko crumbs, deep fried & drizzled with a Thai lemongrass caramel & served with an Asian herb salad & Jasmine rice.	40
<b>Beef Scotch fillet</b> with onion puree, kipfler potatoes, asparagus tossed with salsa verde & shiraz jus	33
<b>Silken Tofu</b> crusted with lemongrass & chilli, served on a salad of coconut, paw paw & fresh Thai herbs & drizzled with a Thai fried nahm jim dressing.	27

## Market Catch – Prices on ‘Specials Board’

Choose from our extensive list of fresh fish available on a daily basis and match it with 1 of our Garnishes.

### Garnish Selection

- I'll have that with Chips** - chips, green pea mash, shallot vinegar, lemon salt & tartare sauce.
- Sailing the Mediterranean** - Smooth shallot & garlic puree with asparagus, pickled baby onions & a clam salsa verde. (g)
- French Connection** - Nicoise salad of green beans, marinated tomatoes, kipfler potatoes, hen's egg, dill aioli & olive tapenade. (g)
- Taste of Thai** - Salad of warm pork belly, lo bok & green paw paw with a Thai fried nahm jim dressing & a fragrant coconut espuma. (g)
- Out of the English Garden** - Slow roasted baby roma tomatoes, baby carrots, broad beans & peas with a smoky tomato and tarragon vinaigrette. (g)

## 2 Fish Platters

**Fruits de Mer Plate** (Entree for 2 – main for 1) – oysters, chilled tiger prawns, Moreton Bay bug, clams & yabbies served with petit wholemeal bread loaf & cocktail sauce. **47**

### 2 Fish Seafood Feast

**Cold Plate** – oysters, tiger prawns, tuna sashimi, Thai calamari salad, smoked barramundi & red claw yabbies  
**Hot Plate** – battered reef fish, baked garlic ½ shell scallops, clams with salsa verde, Morton Bay Bug & ½ steamed mud crab. **145**

## Sides

Mixed Leaves tossed with white balsamic dressing	6	Chips	6
Tomato & Cucumber with chive & lime dressing	8	Bowl of Jasmine Rice	4
Green Beans tossed with lemon & olive oil	6		

Food Allergies – Please advise your waiter when ordering : Children's Menu available - Please ask your Waiter  
(g) = Gluten Free One Bill per table : \$5.00 per person Public Holiday Surcharge

Call 4099 6350 for Reservations or ONLINE at [www.2fishrestaurant.com.au](http://www.2fishrestaurant.com.au)