

FISH FACE

— BAR & GRILL —



CHEF'S MENU

1/2 Lobster (gf) (Available EVERYDAY) 45

Served fresh from the ocean to your plate!

Mornay or grilled with roast garlic butter with either Signature chips or mixed leaf salad

Snapper and Prawn Pie 30

Snapper fillet, tiger prawns, potato, cream and dill.

Served with minted mushy peas

Moreton Bay Bugs, 450g (gf) 48

Roasted with chipotle butter, Jasmine rice, lime and coriander

Rangers Valley Black Onyx Rib Eye Steak (gf) 66 Marble Score 3 +

500g Marble Score 3+, Aged to perfection, served with Signature chips and Chimichurri sauce

Chef Recommendation: Cooked medium-rare and paired with a glass of Petersons Shiraz +\$14

Seafood Platter (gf) 175

Half dozen natural oysters, snapper ceviche, salt and pepper squid, scallops, mussels, battered fish, roasted bugs with Signature chips, sauces and fresh lemon

Add 1/2 Lobster (mornay or grilled with roast garlic butter) +\$40

Add French baguette (2 pieces) +\$4 (gfo)

gf gluten free gfo gluten free option v vegetarian vo vegetarian option df dairy free dfo dairy free option

Whilst every effort is made to keep the foods labelled gluten friendly, traces may remain.

Prices include GST. Surcharge of 10% is applicable on Sunday and 15% on Public Holidays.

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Lunch Specials Wednesday-Saturday 12-3pm

Fish & Chips (gf, dfo) 15

Single piece of Hoki or Flathead fillet (grilled or battered), Signature chips and tartare sauce

Tacos (2) 15

Choice of either battered fish or grilled prawns

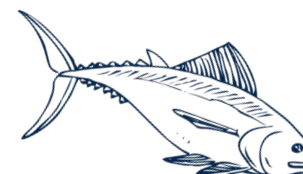
Salmon Poke Bowl (gf, df) 18

Raw salmon, edamame, avocado, Jasmine rice, slaw, soy and sesame dressing

Steak Frites (gf) 20

Pasture fed Sirloin 250g, sauce au poivre with Signature chips

Add a glass of the selected house wine or small glass of tap beer to your lunch special for \$5





SMALL BITES

Mixed Warm Olives 8

Biltong (100g) 10

Wagyu MBS9+, best biltong in town!

Battered Scalloped Potato (5 pieces) (df, vo) 10

Chicken salt, malt vinegar

Bang Bang Prawns (4 pieces) (gf, df) 12

Lightly battered prawns coated in the Chef's secret spicy sauce...bang, bang!

Popcorn Chicken 12

Bowl of tasty golden popcorn chicken, zingy mayo sauce

Wagyu Cheeseburger Spring Rolls (3) 12

Mouth watering Wagyu cheeseburgers in a spring roll



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ENTREES

Oysters - Appellation Sydney Rock Natural / Kilpatrick

3 pieces 16 18

1/2 Dozen 30 34

1 Dozen 58 66

Tuna Crudo (1 piece) (gf, df) 8

Best in Sydney!

Pickled ginger, sesame dressing, betel leaf

Snapper Ceviche (gf, df) 18

Lime, chilli, coriander and cassava crisps

Prawn Hot Pot (gfo) Small 12

Mild chilli, garlic and lemon butter served with

French baguette

Salt and Pepper Squid (gf, dfo) 20

Lightly battered, sea salt, lemon pepper, chilli and aioli

Half Shell Scallops (3 pieces) (gf) 27

Grilled with dill and lemon butter

Zucchini Flowers (3 pieces) (gf, dfo, vo) 21

Battered zucchini flowers, aioli, lemon, sea salt



FAVOURITES

Traditional Fish and Chips (gf, dfo)	26
Two pieces of Hoki fillets (NZ) battered or grilled with Signature chips, tartare and lemon	
 Two pieces of Flathead fillets battered or grilled with Signature chips, tartare and lemon	28
 Lobster Tail Roll (1 piece)	15
Cooked in melted butter and finished with a lemony mayonnaise, served in a brioche split top roll	
 Tacos (df)	8 each
Choice of battered fish or grilled prawns	3 for 21
 Fish Face Burger and Chips	22
Battered Hoki fillet, slaw, tomato, pickles, burger sauce and Signature chips	
 150g Black Onyx Beef Cheeseburger and Chips	24
Rangers Valley Black Onyx Beef, American cheese, burger sauce, pickle on top and side of Signature chips	



MAINS

Grilled Fish Fillet (gf, dfo)	
Served with either Signature chips or mixed leaf salad	
John Dory	30
North QLD Barramundi	30
Snapper	30
Atlantic Salmon	32
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Whole Market Fish (gf, dfo)	
Lemon Sole (NZ)	39
Oven roasted, lemon and garlic butter, parsley	
Snapper	39
Grilled with lemon and garlic butter, parsley	
 Rainbow Trout (VIC)	39
Oven roasted, tomatoes, basil, olives	
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Seafood Platter (gf) (Chef's Menu)	175
Half dozen natural oysters, snapper ceviche, salt and pepper squid, scallops, mussels, battered fish, roasted bugs with Signature chips, sauces and lemon wedges.	

Add 1/2 Lobster (mornay or grilled with roast garlic butter) +\$40

Add French baguette (2 pieces) +\$4 (gfo)





MAÏNS

1/2 Lobster (gf) (Chef's Menu) 45

Served fresh from the ocean to your plate! Mornay or grilled with roast garlic butter with either Signature chips or mixed leaf salad

Snapper and Prawn Pie (Chef's Menu) 30

Snapper fillet, tiger prawns, potato, cream and dill. Served with minted mushy peas

Prawn Hot Pot Pie 30

We've taken your favourite Prawn Hot Pot and put into a flaky delicious pie!

Moreton Bay Bugs, 450g (gf) (Chef's Menu) 48

Roasted with chipotle butter, Jasmine rice, lime and coriander

Fish Curry (gf, df) 34

Asian style curry, served with Jasmine rice

Prawn Pasta 30

Tiger prawns, orecchiette, spinach, butter, chilli, lemon

Mussels 1/2 kg (gfo, df) 30

Neapolitan sauce, basil, chilli, French baguette

Seafood Chowder (gfo) 36

Clams, prawns, salmon and mussels in a white creamy sauce



MAÏNS

Rangers Valley Black Onyx Beef Rib Eye Steak (Chef's Menu) 66 Marble Score 3 + (gf)

500g Marble Score 3+, Aged to perfection, served with Signature chips and Chimichurri sauce

Chef Recommendation: Cooked medium-rare and paired with a glass of Petersons Shiraz **+\$14**

Steak Frites (gf) 29

Pasture fed Sirloin 250g, sauce au poivre with Signature chips

Surf & Turf (gf) 49

Eye fillet steak 200gm, grilled king prawns, sautéed mushrooms, garlic and chive butter

Lamb Skewers with Greek Salad 34

Tender and juicy lamb skewers, pita bread with a refreshing yoghurt dill sauce and a Greek salad side

Lamb & Rosemary Pie 32

Slow braised lamb shoulder with rosemary, onions, garlic and carrots in a rich red wine sauce, Served with minted mushy peas

Roasted Pumpkin (gf, v) 22

Slow roasted pumpkin, yoghurt, baby spinach, red onion, pepita and fennel seed crumb



SIDES

Childrens



Fish and Chips (gf, df) 12

Grilled or Battered, chips,
tomato ketchup

Chicken Tenders (df) 12

Crispy fried chicken, chips,
tomato ketchup

Pasta 12

Orecchiette pasta,
no sauce

Hot Dog 12

Mini hotdog, chips,
tomato ketchup

*All come with a watermelon wedge,
baby cucumber slice and ice cream*

Signature chips with tomato ketchup (gf, df)

Small	6
Large	10

Greek Salad (gf)	16
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Mixed Leaf Salad (gf, df, v)

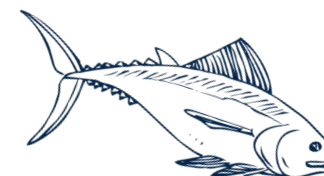
Small	5
Large	8

French baguette (2 pieces)	4
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Honey Glazed Baby Carrots (gf)	12
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Mixed Steamed Vegetables (gf, df, v)	10
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Minted mushy peas (gf)	8
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