

WE INVITE YOU ON A
FLAVOURFUL JOURNEY
INSPIRED BY COASTAL
DINING TRADITIONS. OUR
MENU CELEBRATES FRESH
SEAFOOD, A QUINTESSENTIAL
CORNERSTONE OF AUSTRALIAN
CUISINE, REFLECTING OUR
COMMITMENT TO SIMPLICITY,
SUSTAINABILITY, AND
SEASONALITY.

From our family to yours, *enjoy.*





TO SHARE

Wild Garlic Flatbread	15
garlic butter, parsley, Fontina cheese	
King Prawn Rolls (2) A	24
poached prawns, herb mayo, confit garlic, pickled celery warm brioche bun	

OYSTERS & CRUDO

Port Stephens Oysters (3) GF, A	21
mignonette, lemon, eschallots, brown rice vinegar	
Oysters Kilpatrick (3) GF, A	23
smoked speck, maple syrup, pimento peppers	
Oysters Mornay (3) A	23
dashi cream, blue swimmer crab meat, nori, mandarin oil	
Cured NZ Ora King Salmon GF, I	26
Sicilian olives, yellow tomatoes, pickled celery, alto lemon oil	

SMALL PLATES

Salt & Pepper Squid I	22
wild honey, tahini mayo, sesame seeds, pimento peppers	
Heirloom Tomatoes GF, V	24
Sicilian olives, black figs, ricotta, white balsamic, Persian feta	
Tiger Prawn Cocktail GF, A	26
marie rose sauce, fried capers, chives, avocado, lettuce	
Paesanella Halloumi GF, V	22
honey chilli dressing, fermented grapes, macadamia	
Hokkaido Scallops In The Shell (3) GFO, I	24
Calabrian chilli butter, garlic crumbs, pimento peppers	

LARGER PLATES

Salt & Pepper Squid I	34
hand-cut chips, lemon, butter lettuce, squid ink mayo	
Grilled Barramundi Fillet GF, A	38
baby gem lettuce, almonds, harissa mayo, sweet corn salsa	
Grilled N.Z Ora King Salmon GF, I	44
carrot and onion soffrito, grilled silver beet, carrot butter	
King Prawn Spaghettini M	45
Calabrian chillies, blue swimmer crab, coriander, lemon zest	
N.Z Whole Snapper GF, I	48
braised chickpeas, spicy harissa, lemon, coriander, tahini mayo	
Grilled Moreton Bay Bugs GF, A	58
Café De Paris butter, chives, charred lemon, hand-cut chips	
Mornay Moreton Bay Bugs A	58
dashi bechamel sauce, spiced brown butter, hand-cut chips	
Baked Prawn Lasagne M	39
blue swimmer crab, King prawns, lobster bisque, cheese, confit leeks	
Wagyu Cheeseburger	29
double cheese, charred onions, special sauce, hand-cut chips	
Chicken Schnitzel	34
parmesan crumbed, red cabbage slaw, harissa mayo, hand-cut chips	

Our kitchen handles nuts, gluten, shellfish, and other allergens. If you have food allergies or dietary requirements, please inform our staff when ordering. While we take care to prevent cross-contamination, we cannot guarantee dishes are completely free from traces.

V = vegetarian | VG = vegan | VGO = vegan option available | GF = gluten free | GFO = gluten free option

I = Imported | A = Australian | M = Mixed



BATTERED FISH

served w/ hand-cut chips, butter lettuce salad, lemon & house tartare sauce

WILD CAUGHT N.Z HOKI <small>GFO, I</small>	28
BARRAMUNDI FILLET <small>GFO, A</small>	34
FRESH LOCAL FLATHEAD <small>GFO, A</small>	36
VEGAN PHISH & CHIPS <small>VG</small>	24
VEGAN BASKET <small>VG</small> Salt & Pepper 'Shquid' (4), Battered 'Phish' Fillets (2), Tempura 'Phrawns' (3), Butter Lettuce, Hand-cut Chips, Vegan Tartare & Chipotle Mayo	39

SIDES

Roasted Pumpkin <small>GFO, V</small> fried garlic, Persian feta	14
Shopska Salad <small>GF, V, VGO</small> tomatoes, cucumbers, feta, marinated peppers, white balsamic	18
Hand-Cut Chips <small>GF, V</small> sea salt, confit garlic mayo	12
Butter Lettuce Salad <small>GF, V</small> white balsamic, eschallots	12

KIDS

served with hand-cut chips & juice popper 15

Battered Fish Cocktails GFO, I / **Calamari Rings** GFO, I /
Crumbed Chicken Bites DF, I / **Vegan Phish** VG, I

DESSERTS

Sticky Date Pudding 16

walnut crumble, butterscotch sauce, vanilla bean gelato

House Made Gelato 7/9

see our gelato bar for flavours

THE
KINGFISH

PLATTERS & SET MENUS



Enjoy a curated selection of our best.



THE KINGFISH PLATTER M

\$239

Port Stephens Oysters (3)

mignonette, lemon, eschallots, brown rice vinegar

Oysters Mornay (3)

dashi cream, blue swimmer crab meat, nori, mandarin oil

Cured NZ Ora King Salmon

Sicilian olives, yellow tomatoes, pickled celery, alto lemon oil

Fresh Blue Swimmer Crab

confit garlic mayo

Fresh local Balmain Bug

Fresh Australian Tiger Prawns (6)

Marie Rose sauce, fried capers, chives

Scallops In The Shell (3)

Calabrian chilli butter, garlic crumbs, pimento peppers

Moreton Bay Bug

dashi cream, blue swimmer crab meat, mandarin oil

Grilled Loligo Squid

spicy harissa chickpeas, saffron aioli, tomatoes, white balsamic

Salt & Pepper Squid

wild honey, tahini mayo, sesame seeds, pimento peppers

Battered Local Flathead

house tartare sauce, lemon

Hand-Cut Chips

Fresh Watermelon

THE FRIED PLATTER M

\$115

Crumbed Port Stephens Oysters (3)

Crumbed Black Tiger Prawns

Tempura Moreton Bay Bugs

Beer Battered Hoki Fillets

Salt & Pepper Squid

pimento peppers

Hand-Cut Chips

Sweet Soy Dressing

House Tartare Sauce & Lemon



TIDE & TABLE

\$59PP

FIRST COURSE

Wild Garlic Flatbread

garlic butter, parsley, Fontina cheese

SECOND COURSE

Port Stephens Oysters GF, A

mignonette, lemon, eschallots, brown rice vinegar

Tiger Prawn Cocktail GF, A

marie rose sauce, fried capers, chives, avocado, lettuce

THIRD COURSE

Barramundi Fillet GF, A

baby gem lettuce, almonds, harissa mayo, sweet corn salsa

Roasted Pumpkin GFO, V

fried garlic, Persian feta

FOURTH COURSE

Sticky Date Pudding

walnut crumble, butterscotch sauce, vanilla bean gelato



Tide & Table is available Monday to Sunday for guests of 2 or more, with all guests required to order the same menu. Menu items may vary and are subject to change. Prices are per person, excluding beverages and extras. Please note that the menus cannot be customised. Additionally, please inform us in advance if you have any food allergies.

THE KINGFISH SET MENU

\$78PP

FIRST COURSE

Wild Garlic Flatbread

garlic butter, parsley, Fontina cheese

Port Stephens Oysters GF, A

mignonette, lemon, eschallots, brown rice vinegar

SECOND COURSE

Prawn Cocktail GF, A

marie rose sauce, fried capers, chives, avocado, lettuce

Salt & Pepper Squid I

wild honey, tahini mayo, sesame seeds, pimento peppers

Scallops In The Shell I

Calabrian chilli butter, garlic crumbs, pimento peppers

THIRD COURSE

Grilled Moreton Bay Bugs GF, A

Café De Paris butter, chives, charred lemon

OR

N.Z Whole Snapper GF, I

braised chickpeas, spicy harissa, lemon, coriander, tahini mayo

Butter Lettuce Salad

white balsamic, eschallots

Hand-Cut Chips

sea salt, confit garlic mayo

ADD ON

Port Stephens Oysters +\$7pp

King Prawn Roll +\$12pp

Dessert +\$8pp

The Kingfish Set Menu is available for groups of 4 or more, all guests required to order the same menu. Menu items may vary and are subject to change. Prices are per person, excluding beverages and extras. Please note that the menus cannot be customised. Additionally, please inform us in advance if you have any food allergies.



THE
KINGFISH

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