

Fishermen's pier

CHEFS SELECTION

Minimum 2 people, everyone on the table must order the chefs selection.

2 Course \$80pp

3 Course \$90pp

SAMPLE MENU*

Warm bread, Olives, Dip of the day, Natural Oysters (extra for hot), Seafood Croquettes, Tuna Crudo
Dusted Squid, Whole Baby Snapper, Rosemary Potatoes, Seasonal Greens

Dessert

ENTRÉE

OYSTERS

Cold	Natural with shallot vinaigrette (gf)	½ doz \$25	doz \$48
	Bloody Mary (gf)	½ doz \$27	doz \$49
Hot	Kilpatrick (gf)	½ doz \$28	doz \$50
	Crab & Parmesan (gf)	½ doz \$28	doz \$50
	Mornay	½ doz \$28	doz \$50

GARLIC BREAD

A whole cobloaf with garlic butter, service with balsamic and olive oil

\$13

FISHERMEN'S SEAFOOD CROQUETTES

House-made croquettes served with black garlic aioli

\$19

SCALLOPS (gf)

Pan-seared Japanese scallops, chorizo & charred corn salsa, nori mayo

\$22

FOUR CHEESE ARANCINI (v)

House-made arancini, served with romesco sauce and herb salad

\$22

PORTARLINGTON MUSSELS (gf)

Tomato chilli passata & grilled sourdough

\$24

FUSION CHICKEN

Crumbed chicken, Korean barbeque sauce & wombok salad

\$23

DUSTED SQUID

Salt & pepper dusting, lime aioli and rocket & apple salad

\$21

PERRI PERRI PRAWN (gf)

Charred Whole King Prawns with green papaya & herb salad

\$34

SEAFOOD CHOWDER

Fresh seafood, including mussels, scallops, fish, squid and prawns in a butter rich creamy soup, served with grilled sourdough

\$29

TUNA CRUDO (gf)

Tomato vinaigrette, salted cucumber, micro herb oil

\$29

FISHERMEN'S DELIGHT (2-3 people) (gf)

Served cold, Portarlington mussels, king prawns, shelled scallops, tuna crudo, oysters with a shallot vinaigrette

\$70

Please note that we do not split individual bills. We can only split the total bill equally among all guests. Thank you for understanding

MAIN

LIVE WHOLE LOBSTER	MP
Cooked to your liking from hot natural, garlic butter or mornay Lobster come with two sides of your choice. <i>Please ask our friendly staff for daily price and size</i>	
SEAFOOD CHOWDER	\$44
Fresh seafood, including mussels, prawns, squid, scallops, and fish in a butter rich creamy soup, served in a cob loaf.	
MIRROR DORRY (gf)	\$40
Grilled mirror Dory, tarragon and pea puree, braised leeks and kipfler potatoes	
WHOLE BABY SNAPPER (gf)	\$53
Oven baked baby snapper, Mooloolaba prawns, lemon-butter, caper sauce and a side rosemary potatoes	
WHOLE BABY BARRAMUNDI	\$48
Flash fried with gingered bokchoy and an Asian style sauce	
SEAFOOD MARINARA	\$42
Pappardelle pasta cooked in marinara sauce, with prawns, fish, scallops, mussels, and squid.	
PRAWN AND SQUID LINGUINE	\$38
Linguini pasta with a creamy garlic sauce with chilli and lemon, served with prawns, squid and cherry tomatoes	
PRAWN RAVIOLI	\$43
Prawns, cherry tomatoes & shallots. Cooked in a French Style lemon-butter caper & white wine sauce. *Add fresh chilli at request.	
TRUFFLE WILD MUSHROOM RISOTTO (gf, v, vg*)	\$30
Wild mushroom risotto finished with whipped goats cheese and truffle oil Add Grilled Salmon or Barramundi Fillet + \$10	
VEGETARIAN RAVIOLI (v)	\$43
Goats cheese, pine nut, fresh chilli and spinach ravioli, served in a creamy pesto sauce.	
KING GEORGE WHITING (gf*)	\$48
Your choice of grilled, battered or crumbed whiting fillets, with a house slaw, fresh greens & beer battered fries.	
EYE FILLET 200gm (gf*)	\$49
Cooked to your liking, served with, roasted potatoes, Dutch carrots & red wine Jus Make it Surf and Turf +12 Replace the red wine jus with a creamy garlic sauce with squid and prawns.	
FISHERMEN'S PIER SIGNATURE SEAFOOD PLATTER (2-3 people)	\$310
*Includes both cold and hot platters. Cold- Nat oysters, king prawns, smoked salmon, crab, & mixed fruits. Hot- Freshly cooked WA live lobster, seasonal fish, scallops, king prawns, squid, Portarlington mussels, steak fries, & garden salad.	

SIDES

Steak fries with garlic aioli	\$10
Sweet Potato fries with garlic aioli	\$11
Roasted potatoes with rosemary salt (gf)	\$12
Dutch Carrots with Labne, honey and pine nuts (gf)	\$12
Broccolini Almandine (gf)	\$12
Roquette and apple salad (gf)	\$11

V Vegetarian | GF Gluten Free | * can be made at request
Please notify your server of any dietary requirements

We do our best to avoid cross contamination, however we cannot guarantee complete allergen free dishes