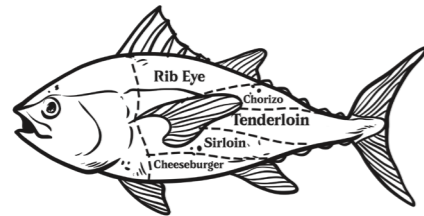


FYSH

COLD BAR

Freshly Shucked La Lune Oyster <i>Lemon & Mignonette</i>	10 / Each
N25 Oscietra Caviar 30gm <i>Crème Fraîche, Shallots & Mantou</i>	155
Raw Line Caught Snapper <i>Calamansi & Perilla Ponzu</i>	22
Raw Queensland Yellowfin Tuna <i>Smoked Junmai Sake Dressing</i>	24
Coal Kissed Hiramasa Kingfish <i>Gordal Olive Brine & Picual Extra Virgin Olive Oil</i>	24
Raw Western Australian Scallops <i>Pomelo & Pistachio Vinaigrette</i>	32
Selection of Raw Line Caught Fish <i>Shallots, Capers & Med First Press Extra Virgin Olive Oil</i>	48



MAINS

Double Yellowfin Tuna Cheeseburger <i>Mustard, Pickles, BBQ Sauce & Fries</i>	28
Sambal Roast Free Range Chicken <i>Coconut, Cucumber & Ginger Flower Salad</i>	40
Herb Crusted Queensland Swordfish Loin <i>Caper, Parsley, Green Olive & Globe Artichoke Vinaigrette</i>	42
Charcoal Roast Kinross Station Lamb Short Loin <i>Garlic Aiöli, Spinach, Sultanas & Pine Nuts</i>	44
Line Caught Blue Eye Trevalla on Potato Scales <i>BBQ Corn, Garlic Chives & Curry Butter</i>	58
Grilled Aquna Murray Cod <i>Black Sambal, Pickled Jicama, Fragrant Leaves & Herbs</i>	58
Hiramasa Kingfish on the Bone in Banana Leaf <i>Percik Sauce & Grilled Onion Vinaigrette</i>	58
David Blackmore's Wagyu Beef Chuck Rib <i>Macadamia Satay & Grilled Brussel Sprouts</i>	82
Charcoal Grilled Queensland Blue Coral Trout <i>Seaweed Chermoula & Burnt Lemon</i>	158

SNACKS

Swordfish Empanadas <i>Roast Garlic Yoghurt</i>	6 / Each
Fried Chickpea Panisse <i>Smoked Eggplant Chutney</i>	6 / Each
Dhufish Head Terrine <i>Mustard & Pickles on Toast</i>	6 / Each
Yellowfin Tuna Chipolata <i>Sambal & Onions</i>	8 / Each
Don Bocarte Anchovies <i>Tomato Toast</i>	14 / Each
FYSH Egg Tart <i>Trout Roe, Nutmeg & Crème Fraîche</i>	16 / Each
Sea Urchin Crumpet <i>Salted Butter & Chives</i>	22 / Each

STARTERS

Duck Liver Pâté <i>Pickled Currants & Brioche Toast</i>	18
Green Asparagus Vinaigrette <i>Green Peas, Grapes, Fennel & Smoked Ricotta</i>	20
Preserved Queensland Yellowfin Tuna Salad <i>Almonds, Celery, Shallot & Parsley</i>	22
Charcoal Grilled Indonesian Squid <i>Pickled Watermelon Rind & Sawtooth Coriander</i>	24
Little Joe Grass Fed Beef Tartare <i>Smoked Egg Yolk, Don Bocarte Anchovy & Endive</i>	28
Malaysian Slipper Lobster Casarecce <i>Saffron, Espelette Pepper & Reggiano</i>	28
Manilla Clam Malloreddus <i>David Blackmore's Wagyu Beef Fat & Parsley Vinaigrette</i>	34
Fish Bone Noodles <i>Fraser Island Spanner Crab Butter & FYSH XO</i>	36
Charcoal Grilled Eastern King Prawns <i>Shrimp Donuts, Seaweed & Garlic Butter</i>	38

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**A FISH IS SO MUCH MORE THAN THE SUM
OF ITS TWO FILLETS**

Josh Niland

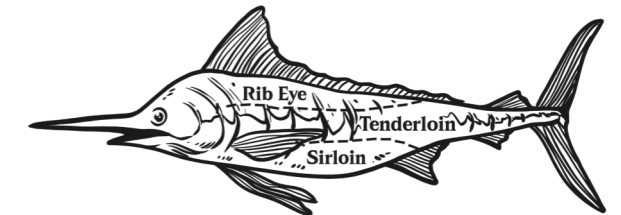
THE STEAKS

All steaks served with a selection of our signature sauces.

Glazed Queensland Swordfish Belly	58
Queensland Yellowfin Tuna Tenderloin	68
Queensland Yellowfin Tuna Striploin	84
W Black Wagyu Beef Skirt Steak	48
Little Joe Beef Tenderloin & Bone Marrow	78

DRY AGED ON THE BONE

400g 15-Day Dry Aged Queensland Swordfish Sirloin	98
400g 15-Day Dry Aged Queensland Yellowfin Tuna Rib Eye Steak	125
500g 21-Day Dry Aged Little Joe Beef Rib Eye Steak	138



THE SIDES

Kombu Fries	8
Green Salad & Palm Sugar Vinaigrette	8
Smoked Creamed Spinach	8
Celeriac, Wombok, Pecorino & Black Pepper Salad	10
Salt & Vinegar Onion Rings	10
Grilled Cabbage, Black Vinegar & Crunchy Chilli	10
Wagyu Beef Fat Potatoes	10
Tomato, Basil & Calamansi Vinaigrette	12
Roast Carrots & Macadamia Tahini Yoghurt	14
Green Asparagus in Kombu & Ginger Shallot Relish	16