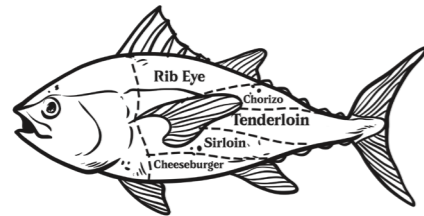


# FYSH

## COLD BAR

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



## MAINS

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

## SNACKS

Swordfish Empanadas . . . . .	6 / Each
<i>Roast Garlic Yoghurt</i>	
Fried Chickpea Panisse . . . . .	6 / Each
<i>Smoked Eggplant Chutney</i>	
Dhufish Head Terrine . . . . .	6 / Each
<i>Mustard &amp; Pickles on Toast</i>	
Yellowfin Tuna Chipolata . . . . .	8 / Each
<i>Sambal &amp; Onions</i>	
Yellowfin Tuna Tartare . . . . .	12 / Each
<i>Fried Eye Chip</i>	
Don Bocarte Anchovies . . . . .	14 / Each
<i>Tomato Toast</i>	
Sea Urchin Crumpet . . . . .	22 / Each
<i>Salted Butter &amp; Chives</i>	



**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.*

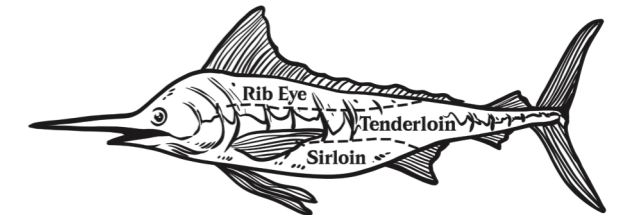
Glazed Queensland Swordfish Belly . . . . .	58
Queensland Yellowfin Tuna Tenderloin . . . . .	68
Queensland Yellowfin Tuna Striploin . . . . .	76
W Black Wagyu Beef Skirt Steak . . . . .	48
Little Joe Beef Tenderloin & Bone Marrow . . . . .	78

### 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 . . . . .	135
500g 21-Day Dry Aged Little Joe Beef Rib Eye Steak . . . . .	138

## STARTERS

Duck Liver Pâté . . . . .	18
<i>Herb Salad, Pickled Currants &amp; Brioche Toast</i>	
Green Asparagus Vinaigrette . . . . .	20
<i>Green Peas, Grapes, Fennel &amp; Smoked Ricotta</i>	
Preserved Queensland Yellowfin Tuna Salad . . . . .	22
<i>Almonds, Celery, Shallot &amp; Parsley</i>	
Selection of Charcoal Grilled Vegetables . . . . .	24
<i>Seaweed Chermoula &amp; Garlic Aioli</i>	
Charcoal Grilled Indonesian Squid . . . . .	26
<i>Pickled Watermelon Rind &amp; Sawtooth Coriander</i>	
Malaysian Slipper Lobster Casarecce . . . . .	28
<i>Saffron, Espelette Pepper &amp; Reggiano</i>	
Charcoal Grilled Manilla Clams . . . . .	36
<i>David Blackmore's Wagyu Beef Fat &amp; Parsley Vinaigrette</i>	
Fish Bone Noodles . . . . .	36
<i>Fraser Island Spanner Crab Butter &amp; FYSH XO</i>	
Charcoal Grilled Eastern King Prawns . . . . .	38
<i>Shrimp Donuts, Seaweed &amp; Garlic Butter</i>	



## 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
Wagyu Beef Fat Potatoes . . . . .	10
Tomato, Basil & Calamansi Vinaigrette . . . . .	12
Grilled Cabbage, Black Vinegar & Crunchy Chilli . . . . .	14
Roast Carrots & Macadamia Tahini Yoghurt . . . . .	14
Green Asparagus in Kombu & Ginger Shallot Relish . . . . .	16