

**blue fish**

DARLING HARBOUR SYDNEY

**EAT FISH**



**SYDNEY'S  
FRESHEST  
COLD  
SEAFOOD  
PLATE**

SUNDAY & PUBLIC HOLIDAYS THERE IS A 10% SURCHARGE ONLY

# MARINATED OYSTER PLATTER

**Perfect to Share**, 40 Marinated Oysters five different ways. Caviar, Daikon & Pear, Nam Jim, Yuzu & Fresh as they come from the sea.  
**\$199.00**



## WE RECOMMEND

Matching this dish with  
**Proverbio Organic  
Prosecco**

Glass: \$12.00  
Bottle: \$60.00



# FRESH OYSTERS

**FRESH  
NATURAL**

GF

**WITH BACON  
KILPATRICK**

GF

**TRY OUR  
CAVIAR**

GF

½ Doz \$28.95 Doz \$54.95

½ Doz \$28.95 Doz \$54.95

½ Doz \$35.95 Doz \$65.95

**You can also mix the (½ Doz or Doz) Fresh or Kilpatrick Oysters.**



# BREAD BY BRONTE BAKERY

## Plain Bread

Sourdough, Olive Oil & Balsamic (3Pcs)

\$6.60

## Tomato Bruschetta

Sourdough & Garlic Butter, Fresh Tomato & Basil (2Pcs)

\$11.00

## Garlic Bread

Sourdough & Garlic Butter (3Pcs)

\$8.90

# SALADS

## Buddha Bowl

Avocado, Roast Pumpkin, Beetroot, Crunchy Cucumber, Edamame, Brown Rice, Seaweed, Soy & Sesame Dressing

\$26.50

## Salmon Poke Bowl

Fresh Salmon, Avocado, Roast Pumpkin, Beetroot, Crunchy Cucumber Edamame, Brown Rice and Tobiko Caviar, Seaweed Soy & Sesame Dressing

\$34.50

GF

## Greek Salad

Cucumber, Lettuce, Fresh Tomato, Feta, Olives and Grain Mustard Dressing

\$18.50

GF

## Mango Salad

Avocado, Rocket, Spanish Onion, Macadamia & Nam Jim Dressing

\$18.50

# TRY OUR MANGO SALAD

GF

## WE RECOMMEND

Matching this dish with  
Medhurst Rose

Glass: \$12.00

Bottle: \$60.00



# SALT & PEPPER SQUID

\$22.50



# GARLIC PRAWNS

\$24.50

# PRAWN DUMPLINGS

\$18.50



## WE RECOMMEND

Matching this dish with  
**Lisa Pinot Grigio**

Glass: \$12.00

Bottle: \$65.00





# ENTRÉE

GF

## Moreton Bay Bugs

Served fresh with Aioli & Lemon

In A Wok (Choose Singapore Chilli Or Garlic Butter)

Small \$24.95

Large \$49.95

1Kg \$155.00

GF

## Tiger Prawn

Cocktail Sauce & Lemon

Small (180g) \$24.95

Bucket (360g) \$49.95

GF

## Salmon Sashimi

with Pickled Ginger Soy Sauce, Wasabi

Small 6 Pcs \$18.50

Large 12 Pcs \$37.00

## Smoked Salmon

Rocket, Spanish Onion, Baby Capers & Toasted Sourdough

\$25.50

## Vegetable Dumplings

with Soy & Ginger Broth

Small (4 pcs) \$17.50

Large (8 pcs) \$32.50

## Prawn Dumplings

with Soy & Ginger Broth

Small (4 pcs) \$18.50

Large (8 pcs) \$35.00

## Salt & Pepper Squid

Aioli & Lemon

Small \$22.50

Large \$42.50

GF

## Garlic Prawns

White Onion, Fresh Tomato & Garlic Butter

Small \$24.50

Large \$49.00

GF

## Albrolhos Island Scallops

Tomato Concasee & Lemon Butter

Small \$26.95

Large \$39.95

## Grilled Halloumi

Cherry Tomato, Rocket & Lemon

\$17.50

# SPICY BUFFALO WINGS

Served with our amazing  
Ranch Dressing \$16.50



## WE RECOMMEND

Matching this dish with  
Lord Nelson Pale Ale  
Can: \$11.00

# MORETON BAY BUGS

Served fresh with Aioli & Lemon  
Small \$24.95 Large \$49.95



## BUCKET OF PRAWNS

Peel them yourself 400g  
\$26.50

## SALMON POKE BOWL

\$34.50



### WE RECOMMEND

Matching this dish with  
Lisa McGuigan Sav Blanc

Glass: \$11.00  
Bottle: \$55.00





# PLATTERS

GF

## Cold Seafood Plate For One

Oysters, Prawns, Bugs, Smoked Salmon,  
Avocado, Sauces & Lemon

\$59.95

GF

## Cold Seafood Plate to Share

Oysters, Qld Tiger Prawns, Moreton Bay Bugs,  
Alaskan Crab, Smoked Salmon, Avocado, Lemon & Sauces

\$149.95

## Giant Lobster

Rock Lobster, Choose From Garlic Butter or Mornay or  
Singapore Chilli. Served with Chips, Coleslaw

\$279.95

GF

## Giant King Crab Stack

1kg of Alaskan Crab served with Chips & Garlic Butter

\$355.00

## Jimbaran Seafood Platter to Share

Balinese Style BBQ Whole Baby Barramundi, BBQ King Prawn,  
Spicy Wings, BBQ Calamari, Pickled Vegetables, Saffron  
Rice, Sambal Mussels

\$135.00

UPGRADES

Add Half Lobster Mornay

\$190.00

Add Whole Lobster Mornay

\$245.00

## Add a Giant Lobster

Choose From Garlic Butter, Mornay or Singapore Chilli

Add Half Giant Lobster

\$274.95

Add Whole Giant Lobster

\$414.95

## Grilled Seafood Platter for Two (Served on Smoking Coals)

Salmon, Humpty Doo Barramundi, BBQ King Prawns, Alaskan Crab,  
Seared Scallops, BBQ Calamari, Dipping Sauces & Lemon

\$155.00

UPGRADES

Add Half Lobster Mornay

\$210.00

Add Whole Lobster Mornay

\$265.00

## Add a Giant Lobster

Choose From Garlic Butter, Mornay or Singapore Chilli

Add Half Giant Lobster

\$294.50

Add Whole Giant Lobster

\$434.95

## Giant Family Seafood Platter

Natural Oysters, Fresh Queensland Tiger Prawns, Smoked Salmon,  
Moreton Bay Bugs, Rockmelon, Steamed Mussels, BBQ King Prawns,  
BBQ Calamari, Prawn Cutlets, Salt & Pepper Squid, Squid Rings,  
Atlantic Salmon, Humpty Doo Barramundi, Chips, Sauces & Lemon

\$255.00

UPGRADES

Make it a Whole Lobster Mornay

\$310.00

## Add a Giant Lobster

Choose From Garlic Butter, Mornay or Singapore Chilli

Add Half Giant Lobster

\$385.00

Add Whole Giant Lobster

\$499.95

# SMOKING GRILLED PLATTER



## WE RECOMMEND

Matching this dish with  
**Lisa McGuigan**

**Gruner Veltliner**

Glass: \$12.00

Bottle: \$65.00



Salmon, Humpty Doo Barramundi,  
BBQ King Prawns, Alaskan Crab,  
Seared Scallops, BBQ Calamari,  
Lemon & Dipping Sauces **\$155.00**

Add Half Lobster Mornay \$210.00  
Add Whole Lobster Mornay \$265.00

**Add a Giant Lobster Choose From Garlic  
Butter, Mornay or Singapore Chilli**

Add Half Giant Lobster \$294.50  
Add Whole Giant Lobster \$434.95



# SMOKING JIMBARAN PLATTER



Balinese Style BBQ Whole Baby  
Barramundi, BBQ King Prawn,  
Skewers, BBQ Calamari, Pickled  
Vegetables, Saffron Rice, Spicy Wings  
& Sambal Mussels **\$135.00**

Add Half Lobster Mornay \$190.00  
Add Whole Lobster Mornay \$245.00

**Add a Giant Lobster Choose From Garlic  
Butter, Mornay or Singapore Chilli**

Add Half Giant Lobster \$274.95  
Add Whole Giant Lobster \$414.95



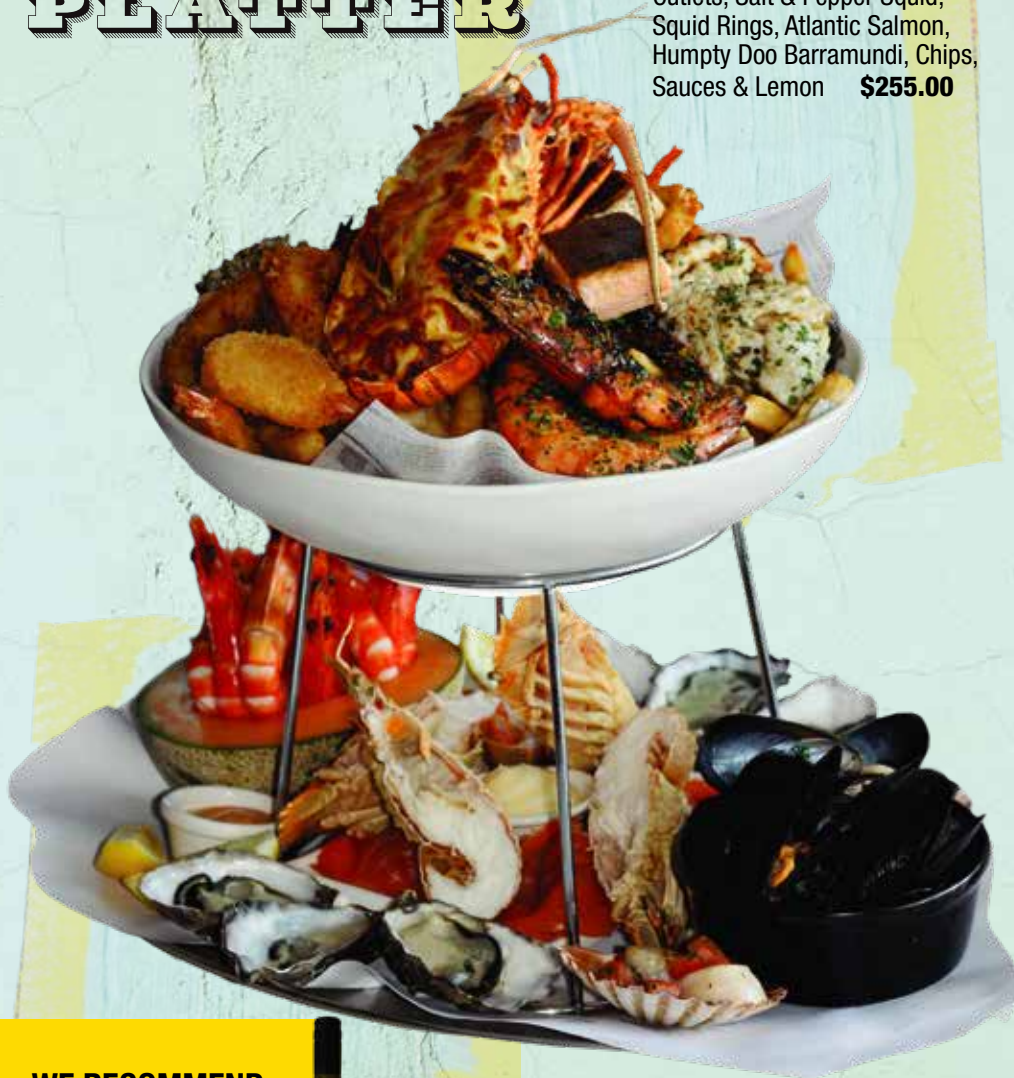
## WE RECOMMEND

Matching this dish with  
**Nashdale Chardonnay**

Bottle: \$68.00

# GIANT SEAFOOD PLATTER

Natural Oysters, Fresh Queensland  
Tiger Prawns, Smoked Salmon,  
Moreton Bay Bugs, Rockmelon,  
Steamed Mussels, BBQ King  
Prawns, BBQ Calamari, Prawn  
Cutlets, Salt & Pepper Squid,  
Squid Rings, Atlantic Salmon,  
Humpty Doo Barramundi, Chips,  
Sauces & Lemon **\$255.00**



## WE RECOMMEND

Matching this dish with  
**Lisa McGuigan  
Vermentino**

Glass: \$12.00  
Bottle: \$65.00



Make it extra special by upgrading your lobster.

Whole Lobster Mornay **\$310.00**

**Add a Giant Lobster Choose From Garlic Butter,  
Mornay or Singapore Chilli**

Add Half Giant Lobster **\$385.00**  
Add Whole Giant Lobster **\$499.95**



# MAINS

## Rock Lobster Mornay

Served with Coleslaw Salad

## Seafood Paella

Lamb Merguez, Chicken, Mussels, Clams, Prawns, Calamari, BBQ King Prawn

## Sirloin Steak Riverine (300g) Mbs 2+

Served with Chips & Diane Sauce

Add Garlic Prawns

## Mussels Marinara With Garlic Toast

Tomato, Garlic, Chill & Parsley

Half Lobster

\$55.00

Whole Lobster

\$109.50

\$41.50

\$42.50

\$12.50

\$34.50

# PASTA

## Calamari Linguine

Tomato Sauce, Olive Oil, Garlic, Chilli, Parsley & Lemon Juice

## 3 Kings Linguine

Bugs, Prawns, Crab, Lamb Merguez & Brandy Cream Sauce

## Lobster Pasta

Fresh Local Lobster meat with homemade Lobster Bisque & Tomato Sauce

## Smoked Salmon Pasta

Caramelised Leek, Dill & Cream

## Home Made Gnocchi

Choose a flavour.

Pesto & Parmesan

Parmarosa Fresh Tomato Sauce Spanish Onion Garlic Chilli Cream & Parsley

\$36.50

\$41.50

\$55.00

\$33.50

\$26.50

# TRY OUR SEAFOOD PAELLA



## WE RECOMMEND

Matching this dish with  
**Sangria**

Glass: \$8.00

Carafe: \$32.50

# SMOKED SALMON PASTA

\$33.50



# 3 KINGS LINGUINE

\$41.50



## WE RECOMMEND

Matching this dish with  
**Lisa Mc Guigan  
Chardonnay**

Glass: \$12.00

Bottle: \$65.00





# PESTO GNOCCHI

\$26.50



# CALAMARI LINGUINE

\$36.50



## WE RECOMMEND

Matching this dish with  
**Lisa McGuigan  
Pinot Gris**

Glass: \$12.00

Bottle: \$65.00

# WHOLE BABY BARRAMUNDI

Balinese style with  
Spicy Tomato Sambal

\$39.50



# LEMON SOLE

Served with Chips & Lemon  
Butter Sauce \$36.50



# ATLANTIC SALMON

\$39.50



## WE RECOMMEND

Matching this dish with  
**Pewsey Vale Prima  
Riesling**

Glass: \$12.00

Bottle: \$65.00





# TRADITIONAL

## Crumbed Calamari & Chips

Tartare & Lemon

\$24.50

## Prawn Cutlet & Chips

Tartare & Lemon

\$29.50

## Chicken Schnitzel

Crumbed Chicken Breast, Chips & Diane Sauce

\$27.50

## Fisherman's Basket

Fish Fillet, Prawn Cutlet & Calamari Rings, BBQ Calamari,  
Seared Scallop, BBQ Prawns, Chips & Tartare Sauce

\$35.50

# MARKET FISH

GF

## Humty Doo Barramundi

Mango & Avocado Salad With Spanish Onion,  
Macadamia & Nam Jim Dressing

\$39.50

GF

## Whole BBQ Barramundi

Balinese style with Spicy Tomato Sambal

\$39.50

GF

## Atlantic Salmon

Mango & Avocado Salad With Spanish Onion,  
Macadamia & Nam Jim Dressing

\$39.50

GF

## Lemon Sole

Served with Chips & Lemon Butter Sauce

\$36.50

# SIDES

## Bowl of Calamari

\$18.50

## Rocket, Pear & Parmesan Salad

\$12.50

## Sweet Potato Chips & Aioli

\$11.00

## Chips

\$8.50

## Brown Rice

\$4.00



# FISH & CHIPS

Our Award Winning Recipe served  
with Chips & Tartare Sauce \$24.95



## WE RECOMMEND

Matching this dish with  
**Balter Lager**  
Can: \$12.00

# DESSERT

**Affogato** \$19.50

30mls Bortrytis Semillion, Ice Cream, Espresso & Almond Biscotti

**Bowl of Bortrytis Semillion Ice Cream** \$23.50

Served with Almond Biscotti & Berries

**Mixed Bowl of Ice Cream** \$19.50

Fig, Honey & Pistaachio, Wild Berry Sorbet & Triple Chocolate Ice Cream

**Banana Split** \$19.50

Belgian Waffle with Warm Caramel Fudge, Banana & Peanut Butter Ice-Cream

**GF Almond Meal Choc Cake** \$19.50

Belgian Almond Meal Chocolate Cake. Served With Vanilla Bean Ice Cream

**Almond Biscotti** \$8.50

**GF Mango or Strawberry Eton Mess** \$16.50

Smashed Meringue with Yoghurt Cream



**TRY OUR  
ETON  
MESS**

**GF**



## KIDS MEAL

Available only for kids up to 12 years old. Your child can choose from: Fish & Chips, Calamari & Chips, Chicken Schnitzel & Chips, Kids Tomato Pasta. All meals include a drink and chocolate ice cream.

\$15.50