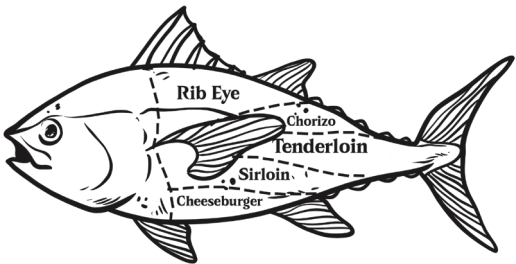


FYSH

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	26
<i>Smoked Junmai Sake Dressing, Radishes</i>	
Coal Kissed Hiramasa Kingfish	28
<i>Gordal Olive Brine &amp; Picual Extra Virgin Olive Oil</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	36
<i>Mustard, Pickles, BBQ Sauce &amp; Fries</i>	
Herb Crusted Queensland Swordfish Loin	42
<i>Caper, Parsley, Green Olive &amp; Globe Artichoke Vinaigrette</i>	
Charcoal Roast Kinross Station Lamb Short Loin	58
<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 Aquana 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>	

SNACKS

Swordfish Empanadas (2 pcs)	14
<i>Roast Garlic Yoghurt</i>	
Fried Chickpea Panisse (2 pcs)	13
<i>Smoked Eggplant Chutney</i>	
Dhufish Head Terrine (2 pcs)	14
<i>Mustard &amp; Pickles on Toast</i>	
Yellowfin Tuna Chipolata (2 pcs)	16
<i>Sambal &amp; Onions</i>	
Yellowfin Tuna Tartare	12
<i>Fried Eye Chip</i>	
Don Bocarte Anchovies (2 pcs)	14
<i>Tomato Toast</i>	
Sea Urchin Crumpet	22
<i>Salted Butter &amp; Chives</i>	

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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 one side and a selection of our signature sauces

Glazed Queensland Swordfish Belly	64
Queensland Yellowfin Tuna Tenderloin	74
Queensland Yellowfin Tuna Striploin	82
W Black Wagyu Beef Skirt Steak	68
Little Joe Beef Tenderloin & Bone Marrow	88

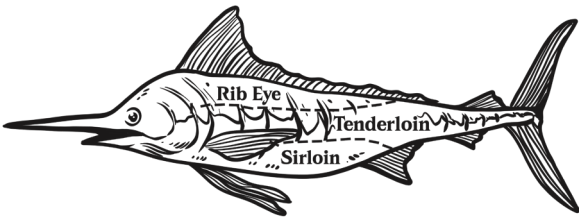
DRY AGED ON THE BONE

Ideal for 2 persons. All steaks served with two sides and a selection of our signature sauces.

400g 15-Day Dry Aged Queensland Swordfish Sirloin	128
400g 15-Day Dry Aged Queensland Yellowfin Tuna Rib Eye Steak	168
500g 21-Day Dry Aged Little Joe Beef Rib Eye Steak	178

STARTERS

Duck Liver Pâté	20
<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>	
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
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