

FYSH

COLD BAR

Freshly Shucked La Lune Oyster	10 / Each
<i>Lemon & Mignonette</i>	
Coal Kissed Blue Speckled Grouper	38
<i>Oyster Leaves & Mandarin Ponzu</i>	
Eastern King Prawns	28
<i>Tiny Shrimp Cocktail, Avocado, Mango & Horseradish</i>	
Yellowfin Tuna Tartare	32
<i>Yellowfin Tuna Eye Chip</i>	
Selection of Raw Wild Fish	48
<i>Shallots, Capers & MED Extra Virgin Olive Oil</i>	

SNACKS

Lychee Wood Grilled La Lune Oyster (2 pcs)	24
<i>Royal Kombu Dashi Butter</i>	
Swordfish Empanadas (2 pcs)	14
<i>Roast Garlic Yogurt</i>	
Fish Head Curry Terrine (2 pcs)	14
<i>Grilled Sourdough & Turmeric Pickles</i>	
Hokkaido Sea Urchin Crumpet (1 pc)	22
<i>Salted Butter & Chives</i>	
Little Joe Grass Fed Beef Tartare Panini (2 pcs)	38
<i>Mustard, Whisky & N25 Oscietre Caviar</i>	

STARTERS

Salad of Jicama & Pineapple	22
<i>Bamboo Heart, Cucumber & Tamarind</i>	
Salad of Fennel & Buddha's Hand	26
<i>Fresh Ricotta, Hearts of Palm & Black Pepper</i>	
Preserved Yellowfin Tuna Salad	22
<i>Almonds, Celery, Shallots & Parsley</i>	
Grilled Indonesian Squid Salad	26
<i>Pickled Watermelon Rind & Sawtooth Coriander</i>	
Selection of Iqmal's Sambal	26
<i>Fish Bone Chips & Raw Vegetables</i>	
Manilla Clams	36
<i>Tiger Beer & Wagyu Beef Fat Vinaigrette</i>	
Fraser Island Spanner Crab Tart	58
<i>Smoked Creamed Leeks, Button Mushrooms</i>	
<i>Fresh Black Melanosporum Truffles Supplement</i>	50

FROM THE CHARCOAL GRILL

Served with one side and a selection of our signature sauces

Charcoal Grilled Shark Bay Scampi	56
<i>FYSH XO</i>	
Queensland Grouper	72
<i>Pickled Garlic, Caper & Chive Vinaigrette</i>	
Queensland Swordfish Tenderloin	58
Queensland Swordfish Belly	64
Queensland Yellowfin Tuna Tenderloin	74
Queensland Yellowfin Tuna Striploin	82
Queensland Yellowfin Tuna Skirt Steak	88
W Black Wagyu Beef Hanger Steak	62
David Blackmore's Wagyu Beef Rump Cap	72
Little Joe Beef Tenderloin	80

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 on the Bone	128
400g 15 Day Dry Aged Queensland Yellowfin Tuna Rib Eye	168
350g 28 Day Dry Aged Little Joe Beef Sirloin on the Bone	168
500g 21-Day Dry Aged Little Joe Beef Rib Eye Steak	178
600g David Blackmore's Dry Aged Rohnes OP Rib	228

THE SIDES

Fries	10
<i>FYSH Salt</i>	
Salt & Vinegar Onion Rings	10
Salad of Green Leaves, Herbs & Shallots	10
Smoked Chicken Fat Rice	10
BBQ Corn Curry	10
<i>Crunchy Chilli & Garlic Chives</i>	
Lychee Wood Grilled Fioretto	12
<i>Macadamia Satay</i>	
Selection of Mushrooms & Fungi	12
<i>Roast Garlic & Parsley</i>	
Marble Potatoes in Royal Kombu	12
<i>Ginger & Shallot Relish</i>	

SIGNATURE

Double Yellowfin Tuna Cheeseburger	36
<i>Lettuce, Tomato, Pickles, FYSH Sauce & Fries</i>	
Fish Bone Noodles	38
<i>Malaysian Slipper Lobster, Fish Scales & Crunchy Chilli</i>	
David Blackmore's Beef Cheek Rendang Pie	52
<i>Smoked Bone Marrow, Coconut & Lime</i>	
Dry Aged Murray Cod Fillet on Potato Scales	58
<i>Nyonya Sweet Potato Leaf Curry</i>	
Free Range Chicken & Its Parts	48
<i>Chicken Fat Rice, Roast Chicken Dashi, Fried Leg, Hot Sauce, Pickles, Ginger & Shallot Sauce</i>	

SURF AND TURF EXPERIENCE FOR TWO

150 per person

Fraser Island Spanner Crab Tart
Fresh Black Melanosporum Truffles & Smoked Creamed Leeks

Manilla Clams
Tiger Beer & Wagyu Beef Fat Vinaigrette

Queensland Yellowfin Tuna Tenderloin
& Little Joe Beef Tenderloin
Fresh Black Melanosporum Truffles, Salt & Vinegar Onion Rings, Fries & Selection of FYSH sauces

Valrhona Chocolate Millefeuille
Cod Fat Caramel & Armagnac Pears

DESSERT

Tuna Eye Vanilla Gelato	14
<i>Salad of Singaporean Fruits</i>	
Apple Tarte Tatin	18
<i>Buckwheat Ice Cream</i>	
Valrhona Chocolate Millefeuille	22
<i>Cod Fat Caramel & Armagnac Pears</i>	
Watermelon Granita	16
<i>Raspberry Jelly, Perilla Custard & Coconut Sorbet</i>	
FYSH Tiramisu	16
<i>Valrhona Dulcey</i>	
Calamansi Madeleines	3/each
<i>Crème Fraîche</i>	



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