



# FISHBANK

## LIKE A COLD FISH | FROM THE RAW BAR

FRESHLY SHUCKED OYSTERS, MIGNONETTE, LEMON, RYE BREAD, SEAWEED BUTTER

### Pacific Oysters

Coffin Bay, SA	5 ea
Streaky Bay, SA	5 ea
Kangaroo Island, SA	5.5 ea
Angasi, Kangaroo Island, SA	6 ea
Sydney Rock, Merimbula NSW	6 ea

### TODAY'S PREMIUM GRADE RAW FISH

SASHIMI STYLE | PONZU, FRESH WASABI, PICKLED GINGER  
CRUDO STYLE | CELERY, POMEGRANATE, WATERCRESS & ORANGE

Ora King Salmon, Alpine Bay NZ	21
Kingfish, Coffin Bay	23
Southern Bluefin Tuna Otoro	25
Yellow Fin Tuna, Mooloolaba QLD	23.5
Chef's Trio	45
Southern Bluefin Tuna Bresaola, Cured Tuna Heart	21.5
Swordfish Prosciutto, Peppered Melon, Basil	18
Pomegranate and Honey Cured Moonfish Ham, Spiced Pineapple	21.5
Abrolhos Island Scallops, Soy, Bonito Vinegar, Green Onion Oil	8.5 ea
Mackerel Tartare, Smoked Yoghurt, Horseradish, Salt and Vinegar Crisps	19.5
Charcuterie Plate, Chef's selection of House Made Cured Seafood Rye Bread, Mustard, Pickles	45

### CAVIAR

TOASTED BRIOCHE, CHIVE CRÈME FRAÎCHE

Royal Oscietra, Ticino Italy, 10g	95
Beluga, Yunnan, China, 30g	295
Black Siberian, Warmia, Poland 50g	350
Black Pearl White Sturgeon, Calvisano, Italy 125g	450



## LET'S GET FUGLY | \$35

INTRODUCING THE LESSER KNOWN FISH AT FISHBANK.

ENJOY A FUGLY MAIN AND A GLASS OF RED OR WHITE.

PLEASE ASK OUR STAFF FOR DETAILS | MONDAY-FRIDAY LUNCH

### LITTLE FISHES DISHES

Whipped Tarama, Yarra Valley Caviar, Toasted Focaccia	14
Grilled Spencer Gulf King Prawns, Yellow Chilli and Yuzu Butter	12ea
Crab and Leek Welsh Rarebit, Gentlemans Relish	19.5
Prawn Toast, Sweet and Sour Dipping Sauce	16
House Made Black Pudding, Pickled Squid, Burnt Apple Puree	19.5
Grilled Octopus, 'Puttanesca' Whipped Almonds	23.5
Tuna Cheeseburger, Zucchini Pickle, Smoked Bacon, Toasted Brioche Bun	19.5
Kinkawooka Mussels, Cider, Peas, Lettuce, Swordfish Bacon	21.5

### OTHER FISH TO FRY

School Prawns, Soy, Ginger and Chilli Dipping Sauce	19.5
Crisp Fried BBQ Skate Wings, Wombok and Apple Slaw	18
Salt and Pepper Kingfish Wings, Sweet and Sour Cucumber Tamarind and Palm Sugar Caramel	36
Locally Sourced Fish Fillets, Uraidla Brewery Pale Ale Batter, Hand Cut Chips, Mushy Peas, Lemon, Tartare Sauce	26

### FISH OUT OF WATER

Steamed Silken Tofu, Stir Fried Asian Mushrooms, Chilli & Ginger, Chinese Black Vinegar	18
Farro and Spinach Risotto, Monte Rosso Cheese	34
Masterstock Mayura Station Wagyu Brisket, Tea Smoked Oysters, XO Sauce	48
Grilled Scotch Fillet, 300gm, Limestone Coast, Chimmichurri	42

### PLENTY MORE FISH IN THE SEA

Murray Cod, Black Vinegar Sauce, Swordfish Lardo, Sauteed Mushrooms	52
Grilled Mulloway, Celeriac Mash, Quince, Apple, Buttermilk and Roast Chicken Jus	42
Robarra Fillet, Chick Pea Miso, Soba Noodles, Shimeji Mushrooms, Tentsuyu Broth	42
Wok Fried Kangaroo Island Rock Lobster, Shiitake, Shallots, Chilli and Basil	POA
Northern Territory Mud Crab, XO Sauce, Fried Bao, Steamed Rice	POA

### FISH, THE WHOLE FISH

ANY OF OUR WHOLE FISH CAN BE SIMPLY GRILLED WITH LEMON AND HERB BUTTER

Pan Fried Rainbow Trout, Burnt Butter, Lemon, Capers and Toasted Almonds	40
Deep Fried Robarra, Wok Fried Mussels, Mapo Sauce	46
Snapper, Steamed with Soy, Shaoxing, Ginger, Shallots and Coriander	POA
Grilled Kangaroo Island Rock Lobster, Garlic Butter. Half   Whole	POA

### FISHING FOR COMPLEMENTS

French Fries, Aioli	9.5
Hand Cut Chips	12
Winter Greens, Chilli, Parmesan and Raisins	12
Swede, Celeriac and Carrot Mash, Cheddar Cheese	12
Sichuan Eggplant and Edamame, Roast Sesame Dressing	12
Mushy Peas, Malt Vinegar	9
Steamed Green Beans, Cafe de Paris Butter	12

## CHABLIS + CHARCUTERIE SUNDAY | \$50

EVERY SUNDAY ENJOY A SEAFOOD CHARCUTERIE PLATE FOR TWO  
AND TWO GLASSES OF CHABLIS.

10% SURCHARGE ON PUBLIC HOLIDAYS  
PLEASE ADVISE OUR INSANELY GORGEOUS STAFF OF ANY FOOD ALLERGIES OR SPECIAL REQUIREMENTS