

NFS ONAKASE DINE-IN

Lunch is from Tuesday to Sunday 11.00am to 2.00pm
Dinner on Fridays & Saturdays 5.00pm to 8.00pm
[takeaway also available]

SASHIMI [GF]

Salmon, Tuna, or fish of the day
2 sauces, wasabi, lemon, pickled ginger

Premium Sashimi

Single - 1 choice	29
Combo - 2 choices	44
Mixed - 3 choices	59
Platter - Chef's Choice	139

Additional

Japanese Scallop each	5
Scampi each	18

OKAZU (SIDE DISH) [GF]

Edamame	7
young soybean, salt	
Wakame	7
seaweed, sesame seed	

SAKE (300ml)

Hakutsuru Awayuki Sparkling	20
Hakutsuru Sayuri Nigori	23
Ozeki Yamadanishiki	24
Hakutsuru Blanc	26
Ippin Junmai Daiginjo	29

all subject to availability
image is subject to change

TEMAKI (HAND ROLLS) [GF]

seaweed sheet, sushi rice, avocado,
inari, cucumber

Cooked Tuna	12
tuna, mayo, sesame seeds	

Tempura Prawn	14
prawn, teriyaki, mayo	

Spicy Salmon	14
salmon, tobikko, spicy chilli	

Spicy Tuna	15
tuna, tobikko, spicy chilli	

Hotate	15
japanese scallops, mayo, tobikko	

Bug Salad	16
bug, wasabi mayo	

CHEF HOON'S SPECIAL [GF]

Salmon Tataki	23
salmon, onion, daikon, spring onion, tobikko, yuzu-ponzu	

Tuna Tataki	24
tuna, onion, daikon, spring onion, togarashi, yuzu-ponzu	

Nigiri Sushi	27
salmon, tuna, hotate, prawn, gunkan [5]	

NEW FARM SEAFOOD

MARKET



KITCHEN

Gluten Free *

DINE IN MENU

07 3358 1676

DINE IN + TAKEAWAY

OPEN - TUESDAY TO SUNDAY

Fresh Market 8am to 9pm | Kitchen 11am to 9pm
85 Merthyr Road New Farm Qld 4005

PICKUP ONLINE + BOOK ONLINE

www.newfarmseafood.com.au

@newfarmseafood



* See items marked GF

A 10% surcharge applies to all transactions on Sundays, & 15% on Public Holidays, excludes Fresh Seafood Market. Tipping is not expected at New Farm Seafood, however we sincerely appreciate any gratuity you may choose to give. Your generosity will directly benefit our exceptional staff. Alternatively, if you think our service or quality has not met expectations, we would appreciate your feedback so that we can endeavour to make your next experience better. We take care in the removal of bones please use caution when consuming our fish meals & advise of any allergies. We are also pet friendly (outside the restaurant premises) & maintain high standards of food safety and hygiene, so please ensure pets do not come into contact with our crockery, glasses, food or beverages. Availability & pricing are subject to change based on current market conditions. We can split your bill into maximum of 4 payments.

WINE

SPARKLING

	glass	bottle
NV BANDINI PROSECCO Italy	13	55
NV CLOVER HILL EXCEPTIONELLE MV Pipers River TAS		80
NV MUMM GRAND CORDON Reims, France	21	120
NV ROEDERER COLLECTION NV Champagne, France		145
ROEDERER CRISTAL BRUT Champagne, France		490

WHITE

LEEWIN ART RIESLING Margaret River WA	16	75
MONTE TONDO MITO SOAVE Friuli, Italy	14	55
SHAW & SMITH SAUVIGNON BLANC Adelaide Hills SA		75
CATALINA SOUNDS SAUVIGNON BLANC Marlborough NZ	15	69
BORGO MARAGLIANO LA CALIERA MOSCATO	15	65
SHADOWFAX CHARDONNAY Macedon Vic	17	80
LOUIS JADOT CHABLIS Burgundy, France		120
HENSCHKE JULIUS RIESLING Eden Valley SA		110
DOMAINE DU PRE SEMELE SANCERRE BLANC Sancerre, France		120
LEEWIN ART CHARDONNAY Margaret River WA		190

ROSE

MAISON SAINT AIX DRY ROSE Provence, France	15	69
DOM.OTT CLOS MIREILLE COEUR DE GRAIN ROSE Provence, France		100

RED

GIANT STEPS YARRA VALLEY PINOT NOIR Yarra Valley VIC	17	79
NANNY GOAT VINEYARD PINOT NOIR Central Otago NZ		90
DAL ZOTTO SANGIOVESE King Valley VIC	15	69
TWO HANDS GNARLY DUDES SHIRAZ Barossa Valley SA	16	69
LEEWIN PRELUDE CABERNET SAUVIGNON Margaret River WA		80
LOUIS JADOT COTE DE NUITS VILLAGES VAUCRAIN Burgundy, France		160
TREDIBERRI BAROLO BERRI DOCG Piedmont, Italy		170
HENSCHKE MOUNT EDELSTONE SHIRAZ Eden Valley SA		260

DIGESTIVES

LIMONCELLO	16
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COCKTAILS

APEROL SPRITZ	18
LIMONCELLO SPRITZ	18

SPIRITS

BASIC SPIRITS 13

KETEL ONE VODKA
TANQUERAY GIN
BLACK LABEL SCOTCH WHISKY
BULLEIT BOURBON
PATRON TEQUILA SHOT

PREMIUM SPIRITS

TALISKER SINGLE MALT SCOTCH WHISKY	16
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SAKE

HAKUTSURU AWAYUKI SPARKLING	20
HAKUTSURU SAYURI NIGORI	23
OZEKI YAMADANISHIKI	24
HAKUTSURU BLANC	26
IPPIN JUNMAI DAIGINJO	29

BEER

STONE AND WOOD PACIFIC ALE, Byron Bay NSW	13
GREAT NORTHERN SUPER CRISP 3.5, Cairns QLD	11
XXXX GOLD, Brisbane QLD	10
ASAHI JAPANESE LAGER, Japan	13
BROOKVALE UNION ALCOHOLIC GINGER BEER, Sydney NSW	13
HEAPS NORMAL, ZERO	9
BALTER CERVEZA	11
PERONI NASTRO AZZURRO 3.5	11

NON ALCHOLIC

SOFT DRINKS Coke, Coke Zero, Lemonade	6
ORANGE JUICE WILD ORGANIC	9
APPLE JUICE WILD ORGANIC	9
SAN PELLEGRINO SPARKLING WATER 350ml	6
LEMON LIME BITTERS	9
BUNDABERG GINGER BEER	9
KIMURA RAMUNE JAPANESE LEMONADE	8
SPARKLING WATER (filtered), 750ml bottle	7

NEW FARM SEAFOOD

MARKET  KITCHEN

CHEF JOSH'S SPECIAL

[suggested paired wine]

NFS PAELLA LUNCH - Last Friday Of Every Month

Book Ahead 3358 1676

PRAWNS OF THE DAY - Mooloolaba 500g [GF] 32

we can peel and devein your prawns for an extra charge 20
Borgo Maragliano La Caliera Moscato 15 glass

Loaded Potato Scallop [GF] 12

huon salmon caviar, truffle emulsion
NV Bandini Prosecco Italy 13 glass

Sardine & Tomato Bruschetta 8

fried basil, balsamic glaze
Shadowfax Chardonnay Macedon VIC 17 glass

Moreton Bay Bug Taco [3] 33

avocado puree, bico peppers
Monte Tondo MITO Soave Friuli, Italy 14 Glass

Spaghetti Marinara 38

half shell scallop, prawn, fish, vongole
Giant Steps Yarra Valley Pinot Noir VIC 17 glass

Glacier 51 Toothfish [GF] 69

miso glaze, cucumber & wakame salad
Leeuwin Art Riesling Margaret River WA 16 glass

Lobster Thermidor 189

southern rock lobster (700g approx)
NV Mumm Grand Cordon Reims, France 21 glass

Mango Tart 18

passionfruit curd, coconut, vanilla ice cream
Borgo Maragliano La Caliera Moscato 15 glass

To Share

MUSSELS 1KG [GF] 44
chili, garlic, tomato, feta, home made ciabatta

GREEK LAMB SHOULDER [GF] 89
approximately 1kg, lemon potatoes, allow 30-40 minutes

FRIED SEAFOOD PLATTER FOR 2 [GF] 79
calamari, crumbed prawns, crumbed fish, salted cod croquette, tartare sauce, cocktail sauce & lemon, fries

NFS SIGNATURE MIXED PLATTER FOR 2 [GF] 149
6 grilled prawns, sample plate of oysters [2 rosemary & lemon granita, 2 killpatrick, 2 fresh], 2 scallops, marinated mussels, bug, octopus, tartare sauce, cocktail sauce & lemon

add sandcrab 18

Grill

GRILLED FISH [FRESHLY FILLETED] [GF]
served with fennel puree, orange salad
[fish - subject to availability] [fish is approximately 180g]

FISH ONLY/MEAL

BARAMUNDI [GF] 21 31

SALMON [GF] 24 34

GOLDBAND SNAPPER [GF] 26 36

FISH OF THE DAY [GF] M.P.

or your choice of freshly filleted fish from our Market

add side of fries [GF] 8

GRILLED BABY CALAMARI [GF] 26

kipfler potato, rocket, olive tapenade

WA OCTOPUS TENTACLE [GF] 34

heirloom carrot, honey dressing, carrot & cumin puree

SURF & TURF [GF] 55

MB2+ Sirloin Steak [200g], mooloolaba grilled prawns [3], garlic cream sauce side order of fries

Salads

TRADITIONAL GREEK SALAD [GF] 19

ROASTED CAULIFLOWER [GF] 19

hummus, pickled radish, sumac

FIG & WITLOF SALAD [GF] 19

hazelnut dressing

Add grilled octopus to any of our Salads [GF] 14

Oysters [GF]

½ dozen / dozen

FRESH, mignonette dressing 30 / 48

KILPATRICK 33 / 54

ROSEMARY & LEMON GRANITA 36 / 59

Starters

SASHIMI MORIAWASE [6] [GF] 24

Salmon, Tuna, Kingfish

tobiko, lemon, soy sauce, wasabi, pickled ginger



FRIED WHITE BAIT [GF] 24

aioli

FISH CROQUETTES [GF] 19

saffron aioli [3]

BUG ROLL 24

Moreton Bay bug, kaffir, lime, mayo, sriracha

LEMON PEPPER CALAMARI [GF] 19

lightly dusted in herbed flour, tartare sauce

GRILLED KING PRAWNS [4] [GF] 32

garlic & chilli, brandy deglaze

JAPANESE SEA SCALLOPS [GF] 24

cauliflower cream, macadamia, basil oil [3]

HOME MADE CIABATTA 14

WITH TARAMEASALATA

[caviar and potato dip]

add marinated olives 9 

Classic

CRUMB OR TEMPURA [GF] [fish - subject to availability] 

Meal served with fries & lemon wedge [fish is approximately 180g]

FISH ONLY MEAL

COD SPECIAL [GF] 14 22

FLATHEAD [FRESHLY FILLETED] [GF] 19 27

SNAPPER [FRESHLY FILLETED] [GF] 26 34

CRUMBED MOOLOOLABA PRAWNS [5] [GF] 24 32

CRUMBED CALAMARI [6] [GF] 15 23

Extras



HAND CUT POTATO SCALLOPS [GF] 3

BOWL OF FRIES [GF] 10

SAUCES [HOME MADE] [GF] 3

tartare, aioli, cocktail, bbq & tomato

Burgers

all burgers served with a side of fries

GREEK HAMBURGER 24

homemade beef patty, lettuce, onions, tomatoes, cheese, tomato sauce

FISH BURGER 24

tempura fish, lettuce, pickled onions & tartare sauce

Kids

meals served with fries & tomato sauce 

FISH BITES [GF] 13

CRUMBED CALAMARI [GF] 13

CHICKEN NUGGETS [GF] 13

HOMEMADE CHOCOLATE BROWNIE [GF]

& vanilla ice cream 12

ICE CREAM [GF]

1 scoop 4 

MILK POPPER

chocolate 4