

# NEW FARM SEAFOOD

MARKET  KITCHEN

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 **CHEF JOSH'S SPECIALS**   
[suggested paired wine]

## 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](http://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, Italy	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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## NFS PAELLA LUNCH - Last Friday Of Every Month

Book Ahead 3358 1676

<b>PRAWNS OF THE DAY</b> - Mooloolaba 500g [GF]	39
<b>we can peel and devein your prawns for an extra charge</b>	20
Borgo Maragliano La Caliera Moscato 15 glass	
<b>Loaded Potato Scallop</b> [GF]	12
huon salmon caviar, truffle emulsion	
NV Bandini Prosecco Italy 13 glass	
<b>Shellfish Arancini</b>	22
crab rillette, bacon aioli	
Shadowfax Chardonnay Macedon VIC 17 glass	
<b>Tempura Prawn Taco</b> [3]	33
avocado puree, bico peppers	
Monte Tondo MITO Soave Friuli, Italy 14 Glass	
<b>Spaghetti Marinara</b>	38
half shell scallop, prawn, fish, vongole	
Giant Steps Yarra Valley Pinot Noir VIC 17 glass	
<b>Glacier 51 Toothfish</b> [GF]	69
miso glaze, cucumber & wakame salad	
Leeuwin Art Riesling Margaret River WA 16 glass	
<b>Lobster Thermidor Gratin</b>	49
southern rock lobster, ciabatta	
NV Mumm Grand Cordon Reims, France 21 glass	
<b>White Chocolate Mousse</b>	18
poached strawberrie, rose fairy floss	
Limoncello 16 glass	

## COCKTAILS

APEROL SPRITZ	18
LIMONCELLO SPRITZ	18

## SPIRITS

<b>BASIC SPIRITS</b>	13
KETEL ONE VODKA	
TANQUERAY GIN	
BLACK LABEL SCOTCH WHISKY	
BULLEIT BOURBON	
<b>PREMIUM SPIRITS</b>	
TALISKER SINGLE MALT SCOTCH WHISKY	16
PATRON TEQUILA SHOT	16

## SAKE

HAKUSURU AWAYUKI SPARKLING	20
HAKUSURU SAYURI NIGORI	23
OZEKI YAMADANISHIKI	24
HAKUSURU 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
XXX 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, Pepsi Max	6
ORANGE JUICE WILD ORGANIC	9
APPLE JUICE WILD ORGANIC	9
SAN PELLEGRINO SPARKLING WATER 500ml	6
LEMON LIME BITTERS	9
BUNDABERG GINGER BEER	9
KIMURA RAMUNE JAPANESE LEMONADE	8
FEVER TREE SODA WATER	5
FEVER TREE TONIC WATER	5

SPARKLING WATER (filtered), 750ml bottle	7
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# NFS OMAKASE DINE-IN

Lunch is from Tuesday to Sunday 11.00am to 2.00pm

Dinner on Fridays & Saturdays 5.00pm to 8.00pm

## Omakase Menu ALL Gluten Free

[takeaway also available]

### SIDE DISH

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

### SASHIMI

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

#### Premium Tataki

onion, daikon, spring onion, yuzu-ponzu

Salmon - Tobikko	23
Tuna - Togarashi	24

#### Additional

Japanese Scallop each	5
Scampi each	18

### SAKE (300ml)

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

### SUSHI

#### HAND ROLL

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	

#### NIGIRI

soy sauce, pickled ginger, lemon, wasabi

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

all subject to availability



### 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	26
Moreton Bay bug, kaffir, lime, mayo, sriracha	

LEMON PEPPER CALAMARI [GF]	19
lightly dusted in herbed flour, tartare sauce	

GRILLED KING PRAWNS [4] [GF]	36
garlic & chilli, brandy deglaze	

JAPANESE SEA SCALLOPS [GF]	24
cauliflower cream, macadamia, basil oil [3]	

HOME MADE CIABATTA	8
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<b>add marinated olives</b>	<b>9</b>
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### To Share

MUSSELS 1KG [GF]	44
chili, garlic, tomato, feta, home made ciabatta	
GREEK LAMB SHOULDER [GF]	99
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]	189
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	
<b>add sandcrab</b>	<b>18</b>

### Grill

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

#### FISH ONLY/MEAL

INFINITY BLUE BARRAMUNDI [GF]	24 34
SALMON [GF]	26 36
GOLDBAND SNAPPER [GF]	26 36
FISH OF THE DAY [GF]	M.P.
or your choice of freshly filleted fish from our Market	
<b>add side of fries [GF]</b>	<b>8</b>
GRILLED BABY CALAMARI [GF]	26
kipfler potato, rocket, olive tapenade	
WA OCTOPUS TENTACLE [GF]	38
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	
<b>Add grilled octopus to any of our Salads [GF]</b>	<b>14</b>

### 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]	12
& vanilla ice cream	

ICE CREAM [GF]	4
<b>1 scoop</b>	<b>4</b>



MILK POPPER	4
<b>chocolate</b>	<b>4</b>