

DINE-IN MENU

STARTERS



OYSTERS [GF]	½ dozen / dozen
FRESH, mignonette dressing [A]	36 / 55
KILPATRICK [A]	39 / 59
ROSEMARY & LEMON GRANITA [A]	42 / 64

SASHIMI MORIAWASE [6] [GF] [A]	24
Salmon, Tuna, Kingfish	

FRIED WHITE BAIT [GF] [A]	28
aioli	



FISH CROQUETTES [3] [GF] [A]	21
saffron aioli	

BUG ROLL [M]	26
Moreton Bay bug, kaffir, lime, mayo, sriracha	

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

TEMPURA FRASER ISLAND PRAWNS [3] [GF] [A]	27
curry emulsion, chilli jam	

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

HOMEMADE ROSEMARY FOCACCIA [A]	8
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GLUTEN FREE FISH & CHIPS

GRILL

GRILLED FISH [GF] [FRESHLY FILLETED]

Meal served with fennel puree, orange salad

[fish - subject to availability] [fish is approximately 180g]

	FISH ONLY MEAL	
INFINITY BLUE BARRAMUNDI [GF] [A]	24	34

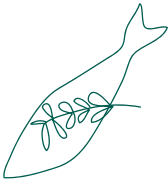
SALMON [GF] [A]	26	36
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GOLDBAND SNAPPER [GF] [A]	26	36
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FISH OF THE DAY [GF] [M]	M.P.
or your choice of freshly filleted fish from our Market	
add side of fries [GF]	8

GRILLED OCTOPUS [GF] [A]	16
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SURF & TURF [GF] [A]	59
MB2+ Sirloin Steak [200g],	
mooloolaba grilled prawns [3],	
garlic cream sauce, side order of fries	



GF - GLUTEN FREE A - AUSTRALIAN I - IMPORTED M - MIXED ORIGIN

TO SHARE

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

GREEK LAMB SHOULDER [GF] [A]	99
approximately 1kg, lemon potatoes, allow 30-40 mins	

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

NFS FRESH SEAFOOD PLATTER FOR 2 [GF] [A]	99
6 oysters, 6 prawns, 1 bug, 1 sand crab, cocktail	
sauce & mignonette	

PASTA & CHOWDER

SAND CRAB PASTA [A]	49
capunto pasta, garlic butter, orange & hazelnut crumb	

SPAGHETTI MARINARA [M]	39
half shell scallop, prawn, fish, vongole	

NFS SEAFOOD CHOWDER [GF] [M]	32
bacon, corn, mussels, fish, prawns	

SALADS

TRADITIONAL GREEK SALAD [GF] [A]	19
ROASTED CAULIFLOWER [GF] [A]	19
hummus, pickled radish, sumac	

BEETROOT & GOATS CHEESE SALAD [GF] [A]	19
pinenuts, cab sav vinaigrette	

Add grilled octopus to any of our Salads [GF] [A]	16
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FISH & CHIPS

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

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

	FISH ONLY MEAL	
COD SPECIAL [GF] [A]	14	22
FLATHEAD [FRESHLY FILLETED] [GF] [M]	19	27
SNAPPER [FRESHLY FILLETED] [GF] [M]	26	34
CRUMBED PRAWNS [5] [GF] [M]	24	32
CRUMBED CALAMARI [6] [GF] [M]	15	23

EXTRAS

HAND CUT POTATO SCALLOP [1] [GF] [A]	3
BOWL OF FRIES [GF] [A]	12
SAUCES [HOME MADE] [GF] [A]	3
tartare, aioli, cocktail, bbq & tomato	

BURGERS all burgers served with a side of fries

GREEK HAMBURGER [A]	24
homemade beef patty, lettuce, onions,	
tomatoes, cheese, tomato sauce	

FISH BURGER [A]	24
tempura fish, lettuce, pickled onions & tartare sauce	

KIDS meals served with fries & tomato sauce

FISH BITES [3] [GF] [A]	13
CRUMBED CALAMARI [3] [GF] [M]	13
CHICKEN NUGGETS [5] [GF] [A]	13
HOMEMADE CHOCOLATE BROWNIE [GF] [A] & vanilla ice cream	12

ICE CREAM [GF] [A]	
1 scoop	4
2 scoops	6

MILK POPPER [A] chocolate	4
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