

DINE-IN MENU

STARTERS



OYSTERS [GF] ½ dozen / dozen

FRESH OYSTERS OF THE DAY mignonette dressing [A]	39 / 65
KILPATRICK [A]	44 / 72
ROSEMARY & LEMON GRANITA [A]	44 / 72

SASHIMI MORIAWASE [6] [GF] [A] Salmon, Tuna, Kingfish	24
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FRIED WHITE BAIT [GF] [A] aioli	29
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FISH CROQUETTES [3] [GF] [A] saffron aioli	24
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BUG ROLL [M] Moreton Bay bug, kaffir, lime, mayo, sriracha	26
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LEMON PEPPER CALAMARI FRITTI [GF] [M] lightly dusted in herbed flour, tartare sauce	28
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COCONUT PRAWN CUTLETS [3] [GF] [A] curry emulsion dipping sauce	27
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JAPANESE SEA SCALLOPS [3] [GF] [I] cauliflower cream, macadamia, basil oil	32
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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.
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or your choice of freshly filleted fish
from our Market

add side of fries [GF]	8
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GRILLED OCTOPUS [GF] [A]	19
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SURF & TURF [GF] [A]	59
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MB2+ Sirloin Steak [200g],
mooloolaba grilled prawns [3],
garlic cream sauce, side order of fries
[allow 20 minutes cooking time]



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

TO SHARE

MUSSELS 1KG [GF] [A] chili, garlic, tomato, feta, home made focaccia	44
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GREEK LAMB SHOULDER [GF] [A] approximately 1kg, lemon potatoes, allow 30-40 mins	99
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FRIED SEAFOOD PLATTER FOR 2 [GF] [A] calamari, crumbed prawns, crumbed fish, salted cod croquette, tartare sauce, cocktail sauce & lemon, fries	89
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NFS FRESH SEAFOOD PLATTER FOR 2 [GF] [A] 6 oysters, 6 prawns, 1 bug, 1 sand crab, cocktail sauce & mignonette	99
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PASTA & CHOWDER

SAND CRAB LINGUINE [A] lobster butter sauce, orange & hazelnut crumb	49
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SPAGHETTI MARINARA [M] half shell scallop, prawn, fish, vongole	39
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NFS SEAFOOD CHOWDER [GF] [M] bacon, corn, mussels, fish, prawns	34
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SALADS

TRADITIONAL GREEK SALAD [GF] [A]	19
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ROASTED CAULIFLOWER [GF] [A] lhummus, pickled radish, sumac	19
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BEETROOT & GOATS CHEESE SALAD [GF] [A] pinenuts, cab sav vinaigrette	19
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Add grilled octopus to any of our Salads [GF] [A]	19
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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]	16	24
FLATHEAD [GF] [M]	19	27
SNAPPER [GF] [M]	28	36

CRUMBED PRAWNS [5] [GF] [M]	28	36
CRUMBED CALAMARI [6] [GF] [M]	15	23

EXTRAS



HAND CUT POTATO SCALLOP [1] [GF] [A]	3.5
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BOWL OF FRIES [GF] [A]	13
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SAUCES [HOME MADE] [GF] [A] tartare, aioli, cocktail, bbq & tomato	3
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BURGERS all burgers served with a side of fries

GREEK HAMBURGER [A] homemade beef patty, lettuce, onions, tomatoes, cheese, tomato sauce	24
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FISH BURGER [A] tempura fish, lettuce, pickled onions & tartare sauce	24
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KIDS meals served with fries & tomato sauce

FISH BITES [3] [GF] [A]	14
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CRUMBED CALAMARI [3] [GF] [M]	14
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CHICKEN NUGGETS [5] [GF] [A]	14
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HOMEMADE CHOCOLATE BROWNIE [GF] [A] & vanilla ice cream	13
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ICE CREAM [GF] [A] 1 scoop 2 scoops	4 6
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MILK POPPER [A] chocolate	4
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