

NFS PAELLA LUNCH

Last Friday Of Every Month

Until Sold Out - **Book Ahead 3358 1676**

Served 12.15pm To 12.30pm Approximately

NFS GREEK LAMB SOUVLA LUNCH

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SUSHI TAKE AWAY

Sushi Packs are made **Fresh Daily**
using fresh produce from our
Fresh Seafood Market!

Tuesday to Sunday from 11am until sold out

Our experienced Sushi Chef is available :

LUNCH

Tuesday to Sunday 11.00 am to 2.00pm

DINNER

Friday & Saturday 5.00pm to 8.00pm

PLATTERS

We have Sushi, Sashimi and Sashimi/Seafood platters
available. Please call 24 hours before hand to order

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We take care in the removal of bones & scales please use caution when consuming our fish meals & advise of any allergies.

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WINE

SPARKLING + SWEET

NV BANDINI PROSECCO Italy	125ml	bottle
NV MUMM GRAND CORDON Reims, France	13	60
NV ROEDERER COLLECTION NV Champagne, France	21	120
ROEDERER CRISTAL BRUT Champagne, France		165
		590

SPARKLING + SWEET		125ml	bottle
NV BANDINI PROSECCO Italy		13	60
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ROEDERER CRISTAL BRUT Champagne, France			590

	125ml	500ml	bottle
HAKUTSURU BLANC Hyogo, Japan	13	26	60

WHITE	125ml	225ml	bottle
LEEUEWIN ART RIESLING, Margaret River, WA	18	27	79
AQUILANI PINOT GRIGIO Sicily, Italy	14	21	60
SHAW & SMITH SAUVIGNON BLANC Adelaide Hills, SA	18	27	80
CATALINA SOUNDS SAUVIGNON BLANC Marlborough, NZ	16	24	75
BORGO MARAGLIANO LA CALIERA MOSCATO, Italy	15	22.5	65
SHADOWFAX CHARDONNAY Macedon, Vic	17	25.5	80
LOUIS JADOT CHABLIS Burgundy, France			140
HENSCHKE 'PEGGY'S HILL' RIESLING Peggy's Hill, S.A.			79
DOMAINE DU PRE SEMELE SANCERRE BLANC Sancerre, France			120
LEEUEWIN ART CHARDONNAY Margaret River, WA			250

WHITE	125ml	225ml	bottle
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ROSE	125ml	225ml	bottle
MAISON SAINT AIX DRY ROSE Provence, France	18	27	79
DOM.OTT CLOS MIREILLE COEUR DE GRAIN ROSE Provence, France			120

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DOM.OTT CLOS MIREILLE COEUR DE GRAIN ROSE Provence, France			120

RED	125ml	225ml	bottle
GIANT STEPS YARRA VALLEY PINOT NOIR Yarra Valley, VIC	17	25.5	79
DAL ZOTTO SANGIOVESE King Valley, VIC	15	22.5	69
TWO HANDS GNARLY DUDES SHIRAZ Barossa Valley, SA	16	24	75
NANNY GOAT VINEYARD PINOT NOIR Central Otago, NZ			90
LEEUEWIN PRELUDE CABERNET SAUVIGNON Margaret River, WA			80
LOUIS JADOT COTE DE NUITS VILLAGES VAUCRAIN Burgundy, France			160
TREDIBERRI BAROLO BERRI DOCG Piedmont, Italy			180
HENSCHKE MOUNT EDELSTONE SHIRAZ Eden Valley, SA			290

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DIGESTIVES

LIMONCELLO	16
GREEK MASTIHA	16

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LIMONCELLO	16
GREEK MASTIHA	16

COCKTAILS

APEROL SPRITZ	18
LIMONCELLO SPRITZ	18
OUZOTINI	18
Ouzo, Vodka, Lime, Pineapple Juice	

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APEROL SPRITZ	18
LIMONCELLO SPRITZ	18
OUZOTINI	18
Ouzo, Vodka, Lime, Pineapple Juice	

SPIRITS	
BASIC SPIRITS	13
KETEL ONE VODKA	
TANQUERAY GIN	
BLACK LABEL SCOTCH WHISKY	
BULLEIT BOURBON	

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BULLEIT BOURBON	

PREMIUM SPIRITS	
TALISKER SINGLE MALT SCOTCH WHISKY	16
PATRON TEQUILA SHOT	16
KOUMOZO OUZU SHOT	16

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MIXERS 2
Coke, Ginger Beer, Lemonade, Lime and Soda, Orange Juice,
Pepsi Max, Soda, Tonic.

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SAKE SAKE FLIGHT [3] 20

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HAKUTSURU AWAYUKI SPARKLING 300ml Bottle	20
HAKUTSURU SAYURI NIGORI 300ml Bottle	23
OZEKI YAMADANISHIKI 300ml Bottle	24
HAKUTSURU BLANC 300ml Bottle	26
IPPIN JUNMAI DAIGINJO 300ml Bottle	29
HAKKAISAN TOKU JUNMAI 300ml Bottle	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 SUPER DRY LAGER, Japan	13
BROOKVALE UNION ALCOHOLIC GINGER BEER, Sydney NSW	13
HEAPS NORMAL, ZERO	9
CORONA	11
PERONI NASTRO AZZURRO 3.5	11
HAHN SUPER DRY GLUTEN FREE BEER	13

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NON ALCOHOLIC	
SOFT DRINKS Coke, Coke Zero, Sprite Zero, Pepsi Max	6
ORANGE JUICE WILD ORGANIC	9
APPLE JUICE WILD ORGANIC	9
LEMON LIME BITTERS	9
BUNDEBERG 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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SOFT DRINKS Coke, Coke Zero, Sprite Zero, Pepsi Max	6
ORANGE JUICE WILD ORGANIC	9
APPLE JUICE WILD ORGANIC	9
LEMON LIME BITTERS	9
BUNDEBERG GINGER BEER	9
KIMURA RAMUNE JAPANESE LEMONADE	8
FEVER TREE SODA WATER	5
FEVER TREE TONIC WATER	5
SPARKLING WATER (filtered), 750ml bottle	7

DINE-IN MENU

STARTERS



OYSTERS [GF] ½ dozen / dozen

FRESH OYSTERS OF THE DAY [A] mignonette dressing	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
---	----

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

LEMON PEPPER CALAMARI FRITTI [GF] [M] lightly dusted in herbed flour, tartare sauce	28
--	----

COCONUT PRAWN CUTLETS [3] [GF] [A] curry emulsion dipping sauce	27
--	----

JAPANESE SEA SCALLOPS [3] [GF] [I] cauliflower cream, macadamia, basil oil	32
---	----

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] [A]	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 30 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
--	----

NFS SEAFOOD CHOWDER [GF] [M] bacon, corn, mussels, fish, prawns	34
--	----

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
---	----

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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