

NFS PAELLA LUNCH [A]

Last Friday Of Every Month

Until Sold Out - Book Ahead 3358 1676

Served 12.15pm To 12.30pm Approximately

NFS GREEK LAMB SOUVLA LUNCH [A]

First Friday Of Every Month

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SUSHI TAKE AWAY [M]

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

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

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 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. Cakeage fee \$3 per person. Menu is GST included where applicable.

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

Please advise if you have any dietary restrictions at the time of ordering your meal and we will do our utmost to accommodate!

WINE

SPARKLING + SWEET

	125ml	bottle	
NV BANDINI PROSECCO Italy	13	60	
NV MUMM GRAND CORDON Reims, France	21	120	
NV ROEDERER COLLECTION NV Champagne, France		165	
ROEDERER CRISTAL BRUT Champagne, France		590	
	125ml	300ml	bottle
HAKUTSURU BLANC Hyogo, Japan	13	26	60



WHITE

	150ml	225ml	bottle
LEEWIN ART RIESLING, Margaret River, WA	18	27	79
DAL ZOTTO PINOT GRIGIO King Valley, VIC	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
LEEWIN ART CHARDONNAY Margaret River, WA			250



ROSE

	150ml	225ml	bottle
MAISON SAINT AIX DRY ROSE Provence, France	18	27	79
DOM.OTT CLOS MIREILLE COEUR DE GRAIN ROSE Provence, France			120



RED

	150ml	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
LEEWIN 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

DIGESTIVES

LIMONCELLO	16
GREEK MASTIHA	16

COCKTAILS

APEROL SPRITZ	18
LIMONCELLO SPRITZ	18

SPIRITS

BASIC SPIRITS 13

KETEL ONE VODKA	
TANQUERAY GIN	
BLACK LABEL SCOTCH WHISKY	
BULLEIT BOURBON	

PREMIUM SPIRITS

TALISKER SINGLE MALT SCOTCH WHISKY	16
PATRON TEQUILA SHOT	16
KOUMOZO OUZOU SHOT	16

MIXERS

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

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	12
XXXX GOLD, Brisbane QLD	10
ASAHI SUPER DRY LAGER, Japan	13
BROOKVALE UNION ALCOHOLIC GINGER BEER, Sydney NSW	13
HEAPS NORMAL, ZERO	9
CORONA	12
PERONI NASTRO AZZURRO 3.5	12
HANH SUPER DRY GLUTEN FREE BEER	13

NON ALCHOLIC

SOFT DRINKS Coke, Coke Zero, Sprite Zero, Pepsi Max	6
ORANGE JUICE WILD ORGANIC	9
APPLE JUICE WILD ORGANIC	9
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

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	28
FRIED WHITE BAIT [GF] [A] aioli	29
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	29
COCONUT PRAWN CUTLETS [3] [GF] [A] curry emulsion dipping sauce	27
JAPANESE SEA SCALLOPS [3] [GF] [I] cauliflower cream, macadamia, basil oil	34
HOMEMADE ROSEMARY FOCACCIA [A]	12

GLUTEN FREE FISH & CHIPS

TO SHARE

MUSSELS 1KG [GF] [A] chili, garlic, tomato, feta, home made focaccia	44
GREEK LAMB SHOULDER [GF] [A] approximately 1kg, lemon potatoes, allow 30-40 mins	99
FRIED SEAFOOD PLATTER FOR 2 [GF] [A] calamari, crumbed prawns, crumbed fish, salted cod croquette, tartare sauce, cocktail sauce & lemon, fries	89
NFS FRESH SEAFOOD PLATTER FOR 2 [GF] [A] 6 oysters, 6 prawns, 1 bug, 1 sand crab, cocktail sauce & mignonette	129

PASTA & CHOWDER

SAND CRAB LINGUINE [A] lobster butter sauce, orange & hazelnut crumb	49
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
ROASTED CAULIFLOWER [GF] [A] hummus, pickled radish, sumac	19
BETROOT & GOATS CHEESE SALAD [GF] [A] pinenuts, cab sav vinaigrette	19
Add grilled octopus to any of our Salads [GF] [A]	19

GRILL

GRILLED FISH [GF] [FRESHLY FILLETED]

Meal served with fennel puree, orange salad [A]
[fish - subject to availability] [fish is approximately 180g]

	FISH ONLY MEAL
INFINITY BLUE BARRAMUNDI [GF] [A]	24 34
SALMON [GF] [A]	28 38
GOLDBAND SNAPPER [GF] [A]	28 38
FISH OF THE DAY [GF] [M] or your choice of freshly filleted fish from our Market add side of fries [GF] [A]	M.P. 9
GRILLED OCTOPUS [GF] [A]	19
SURF & TURF [GF] [A] MB2+ Sirloin Steak [200g], mooloolaba grilled prawns [3], garlic cream sauce, side order of fries [allow 30 minutes cooking time]	59



Please note our menu items remain as designed. Our dishes are carefully created and costed to ensure the best quality and consistency for all guests.

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

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]	18 27
FLATHEAD [GF] [M]	19 28
SNAPPER [GF] [M]	28 37
CRUMBED PRAWNS [5] [GF] [M]	28 37
CRUMBED CALAMARI [6] [GF] [M]	15 24

EXTRAS

HAND CUT POTATO SCALLOP [1] [GF] [A]	3.5
BOWL OF FRIES [GF] [A]	13
SAUCES [HOME MADE] [GF] [A] tartare, aioli, cocktail, bbq & tomato	3.5

BURGERS all burgers served with a side of fries

GREEK HAMBURGER [A] homemade beef patty, lettuce, onions, tomatoes, cheese, tomato sauce	26
FISH BURGER [A] tempura fish, lettuce, pickled onions & tartare sauce	26

KIDS meals served with fries & tomato sauce

FISH BITES [3] [GF] [A]	14
CRUMBED CALAMARI [3] [GF] [M]	14
CHICKEN NUGGETS [5] [GF] [A]	14
HOMEMADE CHOCOLATE BROWNIE [GF] [A] & vanilla ice cream	13

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

MILK POPPER [A] chocolate	4
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