

Ask us about
WHOLE BAKED FISH
Options to your table!



NFS

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



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

* 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!** 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.** We are pet friendly (outside the restaurant premises), 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.

WINE

SPARKLING + SWEET

	glass	bottle
NV BANDINI PROSECCO Italy	14	60
NV MUMM GRAND CORDON Reims, France	24	120
NV ROEDERER COLLECTION NV Champagne, France		169
ROEDERER CRISTAL BRUT Champagne, France		590



WHITE

	small	large	bottle
LEEWIN ART RIESLING, Margaret River, WA	16	27	79
DAL ZOTTO PINOT GRIGIO King Valley, VIC	15	21	60
SHAW & SMITH SAUVIGNON BLANC Adelaide Hills, SA	18	26	80
CATALINA SOUNDS SAUVIGNON BLANC Marlborough, NZ	17	25	73
KOTROTSOS ASSYRTIKO WHITE WINE Peloponnese, Greece	19	27	79
BORGO MARAGLIANO LA CALIERA MOSCATO, Italy	15	22.5	65
SHADOWFAX CHARDONNAY Macedon, Vic	18	26	80
LOUIS JADOT CHABLIS Burgundy, France			149
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			170

ROSE

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



RED

	small	large	bottle
GIANT STEPS YARRA VALLEY PINOT NOIR Yarra Valley, VIC	17	25.5	79
DAL ZOTTO SANGIOVESE King Valley, VIC	15	23	69
TWO HANDS GNARLY DUDES SHIRAZ Barossa Valley, SA	18	26	80
LEEWIN PRELUDE CABERNET SAUVIGNON Margaret River, WA			80
LOUIS JADOT COTE DE NUITS VILLAGES VAUCRAIN Burgundy, France			169
HENSCHKE MOUNT EDELSTONE SHIRAZ Eden Valley, SA			290

DIGESTIVES

LIMONCELLO	17	
GREEK MASTIHA	18	119
KOUMOZO OUZO SHOT	18	



CHEF SPECIAL
Parrott Fish 250g \$55
 Paris mash, beurre blanc sauce [M] [GF]

GLUTEN FREE



NFS SURF & TURF

That's right, the best of both worlds.

MB2+ Sirloin Steak [200g], Mooloolaba Grilled Prawns [3],
garlic cream sauce, Side order of fries. [allow 30 minutes cooking time]

\$44 | GF | [A] | Tuesday + Wednesday

COCKTAILS

APEROL SPRITZ	19
LIMONCELLO SPRITZ	19
ESPRESSO MARTINI	21

SPIRITS

BASIC SPIRITS	14
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KETEL ONE VODKA	
TANQUERAY GIN	
BLACK LABEL SCOTCH WHISKY	
BULLEIT BOURBON	
BUNDABERG RUM	

PREMIUM SPIRITS

TALISKER SINGLE MALT SCOTCH WHISKY	16
PATRON TEQUILA SHOT	18

MIXERS

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

HAKUTSURU AWAYUKI SPARKLING 300ml Bottle	24
HAKUTSURU SAYURI NIGORI 300ml Bottle	26
HAKUTSURU BLANC 300ml Bottle	29
IPPIN JUNMAI DAIGINJO 300ml Bottle	29
HAKKAISAN TOKU JUNMAI 300ml Bottle	29

BEER

STONE AND WOOD PACIFIC ALE, Byron Bay NSW	14
GREAT NORTHERN SUPER CRISP 3.5, Cairns QLD	14
XXXX GOLD, Brisbane QLD	14
ASAHI SUPER DRY LAGER, Japan	14
BROOKVALE UNION ALCOHOLIC GINGER BEER, Sydney NSW	14
HEAPS NORMAL, ZERO	14
CORONA	14
PERONI NASTRO AZZURRO 3.5	14
HAHN SUPER DRY GLUTEN FREE BEER	14

NON ALCHOLIC

SOFT DRINKS Coke, Coke Zero, Sprite Zero, Pepsi Max	7.5
ORANGE OR APPLE JUICE WILD ORGANIC	11
LEMON LIME BITTERS	9
BUNDABERG GINGER BEER	9
KIMURA RAMUNE JAPANESE LEMONADE	9
FEVER TREE SODA WATER	7.5
FEVER TREE TONIC WATER	7.5
SPARKLING WATER (filtered), 750ml bottle	8
GREEK FLAVOURED SPARKLING WATER ZERO SUGAR lemon, grapefruit, mastiha, spearmint	9



Wines, vintages and prices may vary depending on supply and availability without notice.

NFS SUSHI + SASHIMI DINE-IN

[GF] - All Gluten Free

Available Lunch + Dinner

EDAMAME [M] Seasoning with salt and Togarashi	11
CHICKEN KARAAGE [A] Kombu Kaeshi Marinated Chicken	24
CRISPY RICE [A] Negitoro Tuna [2], Spicy Salmon [2] with Caviar	26
OMAKASE PLATTER* [M] Fish of the day + Seafood	149
RAW FISH [9]* [A] Choose Raw [Sashimi] or Seared [Tataki]	
Salmon	39
Tuna	39
Kingfish	39
Mix	39
* Add Raw Scallops Each [M]	6
* Add Raw Scampi Each [A]	20
HAND ROLL [1] [A] Seaweed Cone with avo, cucumber, inari	
Cooked Tuna	14
Spicy Salmon	16
Negitoro Tuna	16
Tempura Prawn	17
Wasabi Bug	18
KID SUSHI [6] [A] Served with Edamame, egg omelette	
Cooked Tuna	14
Avocado	14
Cucumber	14
MAKI SUSHI [8] [A]	
Cooked Tuna + Avo	14
Salmon + Avo	16
Tuna + Avo	17
Salmon Rainbow	18
Tuna Rainbow	19
NIGIRI SUSHI [3] Choose Raw [Nigiri] or Seared [Aburi]	
Salmon [A]	16
Tuna [A]	17
Prawn [A]	18
Scallop [I]	19



SUBJECT TO AVAILABILITY

NFS SOUVLA



FIRST FRIDAY OF EVERY MONTH

Tender marinated lamb cooked on a skewer, slowly over charcoal. Served with Greek Pita Bread, Tzatziki, Greek Salad, lunchtime till sold out. **YASSOU!**



\$55 [A] SEE ONE OF OUR STAFF TO BOOK!

NFS SEAFOOD PAELLA \$55 [A]

LAST FRIDAY OF EVERY MONTH

BOOKINGS ESSENTIAL SEE ONE OF OUR STAFF

SERVED 12.15pm to 12.30pm approximately



CHEF JOSH'S SPECIALS

GLUTEN FREE FISH & CHIPS



- | | |
|---|----|
| Loaded Potato Scallop [GF] [A] | 14 |
| huon salmon caviar, truffle emulsion
NV Bandini Prosecco Italy 13 glass | |
| Kerala Fish Curry [A] | 44 |
| yellow fin tuna, saffron rice, indian bread [GF available]
Maison Saint Aix Dry Rose Provence, France 18 glass | |
| Bay Bug Taco [3] [M] | 39 |
| avocado puree, bico peppers
Dal Zotto Pinot Grigio King Valley, Vic 15 glass | |
| Twice Baked Crab Souffle [A] | 44 |
| bisque sauce, gruyere cheese
Shadowfax Chardonnay Macedon, Vic 18 glass | |
| Sweetcorn and Prawn Risotto [GF] [A] | 49 |
| Local tiger prawns, basil oil
Catalina Sounds Sauvignon Blanc Marlborough NZ 16 glass | |
| Parrott Fish (250g) [GF] [I] | 55 |
| Paris mash, beurre blanc sauce
Catalina Sounds Sauvignon Blanc Marlborough NZ 16 glass | |
| Sticky Date Pudding [A] | 22 |
| toffee sauce, vanilla bean ice cream
Hakutsuru Blanc, Hyogo, Japan 13 glass | |



Wine chosen by our chef to complement these dishes. Additional charge applies.

DINE-IN MENU

STARTERS

PRAWNS OF THE DAY 500g [GF] [A]	44	
delivered fresh daily from our trawlers, Wally Strushko Seafoods		
peel & devein your prawns for an extra charge	20	
OYSTERS [GF]	½ dozen / dozen	
FRESH OYSTERS OF THE DAY [A]	39 / 69	
mignonette dressing		
KILPATRICK [A]	44 / 72	
ROSEMARY & LEMON GRANITA [A]	44 / 72	
SASHIMI MORIAWASE [6] [GF] [A]	35	
Salmon, Tuna, Kingfish		
GRILLED OCTOPUS [GF] [A]	26	
FISH CROQUETTES [3] [GF] [A]	29	
saffron aioli		
BUG ROLL [M]	26	
bug, kaffir, lime, mayo, sriracha		
LEMON PEPPER CALAMARI FRITTI [GF] [M]	32	
lightly dusted in herbed flour, tartare sauce		
COCONUT PRAWN CUTLETS [3] [GF] [A]	29	
curry emulsion dipping sauce		
SHARK BAY SCALLOPS W.A. [3] [GF] [A]	36	
cauliflower cream, macadamia, basil oil		
HOMEMADE ROSEMARY FOCACCIA [A]	14	

GLUTEN FREE FISH & CHIPS

FOR THAT SPECIAL OCCASSION



**SASHIMI +
SEAFOOD
PLATTER**
47 PIECES [A] \$169



**SUSHI
PLATTER**
52 PIECES [A] \$129



**SASHIMI
PLATTER**
35 PIECES [A] \$139



**FRESH SEAFOOD
PLATTER**
[A] \$149

To order please see one of our staff 24 hours before collection.
We can also customize platters which might incur an extra cost.

NFS DESSERTS



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STICKY DATE PUDDING [A]	22
toffee sauce, vanilla bean ice cream	
Vanilla Creme Brulee [GF] [A]	22
Affogato [GF] [A]	12
shot of coffee (30ml), scoop vanilla ice cream	
Add Frangelico (hazelnut liqueur)	8
Coffee	
Flat White, Latte or Cappuccino	7
Piccolo or Macchiato	6
Espresso	6
Long Black	7
Digestives	
Limoncello	17
Greek Mastiha	18
Koumozo Ouzo Shot	18
Kids	
Homemade Chocolate Brownie/vanilla ice cream [GF] [A]	14
Ice Cream [GF] [A]	
1 scoop	4
2 scoops	6
Milk Popper - chocolate	5

TO SHARE

MUSSELS 1KG [GF] [A]	49
chili, garlic, tomato, feta, home made focaccia	
GREEK LAMB SHOULDER [GF] [A]	129
approximately 1kg, lemon potatoes, allow 30-40 mins	
FRIED SEAFOOD PLATTER FOR 2 [GF] [A]	95
calamari, crumbed prawns, crumbed fish, salted cod croquette, tartare sauce, cocktail sauce & lemon, fries	
NFS FRESH SEAFOOD PLATTER FOR 2 [GF] [A]	119
6 oysters, 6 prawns, 1 bug, 1 sand crab, cocktail sauce & mignonette	

PASTA & CHOWDER

SAND CRAB LINGUINE [A]	54
lobster butter sauce, orange & hazelnut crumb	
SPAGHETTI MARINARA [M]	49
half shell scallop, prawn, fish, vongole	
NFS SEAFOOD CHOWDER [GF] [M]	39
bacon, corn, mussels, fish, prawns	

SALADS

TRADITIONAL GREEK SALAD [GF] [A]	21
ROASTED CAULIFLOWER [GF] [A]	21
hummus, pickled radish, sumac	
BEETROOT & GOATS CHEESE SALAD [GF] [A]	21
pinenuts, cab sav vinaigrette	
Add grilled octopus to any of our Salads [GF] [A]	26

FRIED 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] [I]	21	30
FLATHEAD [GF] [I]	24	33
SNAPPER [GF] [I]	31	40
CRUMBED PRAWNS [5] [GF] [M]	32	41
CRUMBED CALAMARI [6] [GF] [M]	19	28

EXTRAS



HAND CUT POTATO SCALLOP [1] [GF] [A]	3.5
BOWL OF FRIES [GF] [A]	15
SAUCES [HOME MADE] [GF] [A]	3.5
tartare, aioli, cocktail, bbq & tomato	

BURGERS

all burgers served **with a side of fries**

GREEK HAMBURGER [A] homemade beef patty, lettuce, onions, tomatoes, cheese, tomato sauce	29
FISH BURGER [A] tempura fish, lettuce, pickled onions & tartare sauce	29

KIDS

meals served with fries & tomato sauce

FISH BITES [3] [GF] [A]	15
CRUMBED CALAMARI [3] [GF] [M]	15
CHICKEN NUGGETS [5] [GF] [A]	15
HOMEMADE CHOCOLATE BROWNIE [GF] [A] & vanilla ice cream	15
ICE CREAM [GF] [A]	
1 scoop	4
2 scoops	6
MILK POPPER [A] chocolate	5

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

BARRAMUNDI [GF] [A]	32	42
SALMON [GF] [A]	35	45
GOLDBAND SNAPPER [GF] [M]	34	44
FISH OF THE DAY [GF] [M] [Approx 180-200g] or your choice of freshly filleted fish from our Market	M.P.	
add side of fries [GF] [A]	10	
SURF & TURF [GF] [A] MB2+ Sirloin Steak [200g], mooloolaba grilled prawns [3], garlic cream sauce, side order of fries [allow 20 to 25 minutes cooking time]	69	

