



# Bistecca Alla Fiorentina

1kg t-bone steak, red wine jus [A]

GLUTEN  
FREE

## 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](http://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       |       | 25    | 73     |
| KOTROTSOS ASSYRTIKO WHITE WINE Peloponnese, Greece    | 19    | 27    | 79     |
| BORG 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 [I] [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

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

### 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          | 9   |
| lemon, grapefruit, mastiha, spearmint               |     |

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

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

- |                                                                                                                                         |            |    |
|-----------------------------------------------------------------------------------------------------------------------------------------|------------|----|
| <b>Loaded Potato Scallop</b> [GF] [A]<br>huon salmon caviar, truffle emulsion<br>NV Bandini Prosecco Italy 14 glass                     |            | 14 |
| <b>Fried Sardines</b> [3] [GF] [A]<br>roasted jalapeno sauce<br>Maison Saint Aix Dry Rose Provence, France 18 glass                     | <b>NEW</b> | 28 |
| <b>Bug Taco</b> [3] [M]<br>avocado puree, bico peppers<br>Dal Zotto Pinot Grigio King Valley, Vic 15 glass                              |            | 39 |
| <b>Twice Baked Crab Souffle</b> [A]<br>bisque sauce, gruyere cheese<br>Shadowfax Chardonnay Macedon, Vic 18 glass                       |            | 44 |
| <b>Sweetcorn and Prawn Risotto</b> [GF] [A]<br>Local tiger prawns, basil oil<br>Catalina Sounds Sauvignon Blanc Marlborough NZ 17 glass | <b>NEW</b> | 49 |
| <b>Parrott Fish (250g)</b> [GF] [I]<br>Paris mash, beurre blanc sauce<br>Catalina Sounds Sauvignon Blanc Marlborough NZ 17 glass        |            | 55 |
| <b>Sticky Date Pudding</b> [A]<br>toffee sauce, vanilla bean ice cream<br>Hakutsuru Blanc, Hyogo, Japan 13 glass                        | <b>NEW</b> | 22 |



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

## DINE-IN MENU

### OYSTERS [GF]

½ dozen / dozen



FRESH OYSTERS OF THE DAY [A]  
mignonette dressing

39 / 69

KILPATRICK [A]

44 / 72

MORNAY [A]

44 / 72

### 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

SASHIMI MORIAWASE [6] [GF] [A]

35

Salmon, Tuna, Kingfish

GRILLED OCTOPUS [GF] [A]

26

FISH CROQUETTES [3] [GF] [A]

29

saffron aioli

BUG ROLL [I]

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] [M]

29

curry emulsion dipping sauce

JAPANESE SCALLOPS [3] [GF] [I]

36

cauliflower cream, macadamia, basil oil

HOMEMADE ROSEMARY FOCACCIA [A]

14



## GLUTEN FREE FISH & CHIPS

170726

## NFS FRESH SEAFOOD PLATTER FOR 2 \$129 [GF] [A]

6 oysters, 6 prawns, 1 bug,  
1 sand crab, cocktail sauce & mignonette





# NFS DESSERTS

|                                                       |    |
|-------------------------------------------------------|----|
| <b><u>Sticky Date Pudding</u></b> [A]                 | 22 |
| toffee sauce, vanilla bean ice cream                  |    |
| <b><u>Almond &amp; Ricotta Tart</u></b> [GF] [A]      | 22 |
| candied kumquats, vanilla bean icecream               |    |
| <b><u>Affogato</u></b> [GF] [A]                       | 12 |
| shot of coffee (30ml), scoop vanilla ice cream        |    |
| Add Frangelico (hazelnut liqueur)                     | 8  |
| <b><u>Coffee</u></b>                                  |    |
| Flat White, Latte or Cappuccino                       | 7  |
| Piccolo or Macchiato                                  | 6  |
| Espresso                                              | 6  |
| Long Black                                            | 7  |
| <b><u>Digestives</u></b>                              |    |
| Limoncello                                            | 17 |
| Greek Mastiha                                         | 18 |
| Koumzo Ouzo Shot                                      | 18 |
| <b><u>Kids</u></b>                                    |    |
| 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         |     |
| BISTECCA ALLA FIORENTINA [GF] [A]                       | 169 |
| 1kg t-bone steak, red wine jus                          |     |
| [allow 40 minutes cooking time]                         |     |
| FRIED SEAFOOD PLATTER FOR 2 [GF] [M]                    | 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

|                                                            |    |
|------------------------------------------------------------|----|
| KERALA FISH CURRY [A]                                      | 44 |
| yellow fin tuna, saffron rice, indian bread [GF available] |    |
| 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

170726

## 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] [M]     | 31 | 40 |

|                               |    |    |
|-------------------------------|----|----|
| CRUMBED PRAWNS [5] [GF] [M]   | 32 | 41 |
| CRUMBED CALAMARI [6] [GF] [I] | 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 |
| <b>tartare, aioli, cocktail, bbq &amp; tomato</b> |     |

### BURGERS all burgers served with a side of fries

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| GREEK HAMBURGER [A]<br>homemade beef patty, lettuce, onions,<br>tomatoes, cheese, tomato sauce | 29 |
| FISH BURGER [M]<br>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] [I]                           | 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] [M]       | 32 | 42 |
| SALMON [GF] [A]           | 35 | 45 |
| GOLDBAND SNAPPER [GF] [M] | 34 | 44 |

FISH OF THE DAY [GF] [M] [Approx 180-200g] M.P.  
or your choice of freshly filleted fish  
from our Market

add side of fries [GF] [A] 10

SURF & TURF [GF] [A] 69  
MB2+ Sirloin Steak [200g],  
mooloolaba grilled prawns [3],  
garlic cream sauce, side order of fries  
[allow 20 to 25 minutes cooking time]

