



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

@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
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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	9
lemon, grapefruit, mastiha, spearmint	

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



NFS SUSHI + SASHIMI DINE-IN

All Gluten Free - Available Lunch + Dinner - Subject to Availability



HOUSE PICKLE 6

daikon, cucumber, carrot



MISO SOUP 4.5

white miso, kombu-katsuo dashi, spring onion, tofu



EDAMAME 11

seasoned with salt & togarashi



CHICKEN KARAAGE [A] 24

kombu kaeshi marinated chicken



CRISPY RICE [A] 26

negitoro tuna [2], spicy salmon [2], with caviar



KINGFISH USUZUKURI [A] 29

thin slices of kingfish, smoked daikon, red onion w yuzu ponzu

HANDROLL [1]

seaweed cone w avocado, cucumber, inari
cooked tuna [I] 14
spicy salmon [A] 16
negitoro tuna [A] 16
tempura prawn [A] 17
wasabi mayo bug [A] 19

KID SUSHI [6] 14

served w edamame, egg omelette [I]
cooked tuna [I]
avocado
cucumber
salmon [A]

BUILD YOUR OWN SUSHI [min 3 pce]

creamcheese salmon [A], miso crab & prawn [A],
spicy tuna [A], karaage chicken [A],
egg omelette [I], smoked kingfish [A], teriyaki
salmon [A] 5.9ea

Nigiri & Aburi: salmon, tuna, kingfish [A] 4.9ea

SASHIMI MORIAWASE [A]

small - 3 salmon, 2 tuna, 2 kingfish 34
[or order 7 pieces of the same sashimi]

medium - 6 salmon, 5 tuna, 5 kingfish 74

large-12salmon,10tuna,10kingfish,4oyster159

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]
huon salmon caviar, truffle emulsion
NV Bandini Prosecco Italy 14 glass | | 14 |
| Fried Sardines [3] [GF] [A]
roasted jalapeno sauce
Maison Saint Aix Dry Rose Provence, France 18 glass | NEW | 28 |
| Bug Taco [3] [M]
avocado puree, bico peppers
Dal Zotto Pinot Grigio King Valley, Vic 15 glass | | 39 |
| Twice Baked Crab Souffle [A]
bisque sauce, gruyere cheese
Shadowfax Chardonnay Macedon, Vic 18 glass | | 44 |
| Sweetcorn and Prawn Risotto [GF] [A]
Local tiger prawns, basil oil
Catalina Sounds Sauvignon Blanc Marlborough NZ 17 glass | NEW | 49 |
| Parrott Fish (250g) [GF] [I]
Paris mash, beurre blanc sauce
Catalina Sounds Sauvignon Blanc Marlborough NZ 17 glass | | 55 |
| Sticky Date Pudding [A]
toffee sauce, vanilla bean ice cream
Hakutsuru Blanc, Hyogo, Japan 13 glass | NEW | 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] 39 / 69

mignonette dressing

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

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

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

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



NFS DESSERTS

<u>Sticky Date Pudding</u> [A]	22
toffee sauce, vanilla bean ice cream	
<u>Almond & Ricotta Tart</u> [GF] [A]	22
candied kumquats, vanilla bean icecream	
<u>Affogato</u> [GF] [A]	12
shot of coffee (30ml), scoop vanilla ice cream	
Add Frangelico (hazelnut liqueur)	8
<u>Coffee</u>	
Flat White, Latte or Cappuccino	7
Piccolo or Macchiato	6
Espresso	6
Long Black	7
<u>Digestives</u>	
Limoncello	17
Greek Mastiha	18
Koumzo Ouzo Shot	18
<u>Kids</u>	
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

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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
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 [M] 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]

