

SASHIMI MORIAWASE

[DINE-IN ONLY] [A]



GLUTEN
FREE



[large pictured]

small	- 3 salmon, 2 tuna, 2 kingfish [or order 7 pieces of the same sashimi]	35
medium	- 6 salmon, 5 tuna, 5 kingfish	75
large	- 12 salmon, 10 tuna, 10 kingfish, 4 oyster	169

210926

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

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WINE

SPARKLING + SWEET

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

LEEWIN ART RIESLING, Margaret River, WA	16	79
DAL ZOTTO PINOT GRIGIO King Valley, VIC	15	60
SHAW & SMITH SAUVIGNON BLANC Adelaide Hills, SA	18	80
CATALINA SOUNDS SAUVIGNON BLANC Marlborough, NZ	17	73
KOTROTSOS ASSYRTIKO WHITE WINE Peloponnese, Greece	19	79
BORGIO MARAGLIANO LA CALIERA MOSCATO, Italy	15	65
SHADOWFAX CHARDONNAY Macedon, Vic	18	80
LOUIS JADOT CHABLIS Burgundy, France		149
HENSCHKE 'PEGGY'S HILL' RIESLING Peggy's Hill, S.A.		79
LEEWIN ART CHARDONNAY Margaret River, WA		170

ROSE

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

RED

GIANT STEPS YARRA VALLEY PINOT NOIR Yarra Valley, VIC	17	79
DAL ZOTTO SANGIOVESE King Valley, VIC	15	69
TWO HANDS GNARLY DUDES SHIRAZ Barossa Valley, SA	18	80
LEEWIN PRELUDE CABERNET SAUVIGNON Margaret River, WA	18	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
Parrot Fish 250g \$59
 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]

\$45 | GF | [A] | Tuesday + Wednesday

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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

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.



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NFS SUSHI + SASHIMI DINE-IN

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



HOUSE PICKLE 7

daikon, cucumber, carrot



MISO SOUP 5

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



EDAMAME 12

seasoned with salt & togarashi



CHICKEN KARAAGE [A] 25

kombu kaeshi marinated chicken



CRISPY RICE [A] 26

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



KINGFISH USUZUKURI [A] 30

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

HANDROLL [1]

seaweed cone w avocado, cucumber, inari
cooked tuna [I] 15
spicy salmon [A] 17
negitoro tuna [A] 17
tempura prawn [A] 18
wasabi mayo bug [A] 21

KID SUSHI [6] 16

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 35
[or order 7 pieces of the same sashimi]

medium - 6 salmon, 5 tuna, 5 kingfish 75

large-12salmon,10tuna,10kingfish,4oyster169



sample photo of medium

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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!**



\$59 [A] SEE ONE OF OUR STAFF TO BOOK!

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NFS SEAFOOD PAELLA \$59 [A]

LAST FRIDAY OF EVERY MONTH

BOOKINGS ESSENTIAL SEE ONE OF OUR STAFF

SERVED 12.15pm to 12.30pm approximately



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CHEF JOSH'S SPECIALS GLUTEN FREE FISH & CHIPS



Loaded Potato Scallop [GF] [A] **15**
huon salmon caviar, truffle emulsion
NV Bandini Prosecco Italy (14 glass)

Fried Sardines [3] [GF] [A] **29**
basil pesto, tomato salad
Maison Saint Aix Dry Rose Provence France (18 glass)

Melting Crab Cake [GF] [A] **29**
hazelnut & green bean salad, blood orange
Shadowfax Chardonnay Macedon Vic (18 glass)

Bug Taco [3] [M] **39**
avocado puree, bico peppers
Dal Zotto Pinot Grigio King Valley Vic (15 glass)

Sweetcorn and Prawn Risotto [GF] [A] **49**
local tiger prawns, basil oil
Catalina Sounds Sauvignon Blanc Marlborough NZ (17 glass)

WA Scampi [3] [GF] [A] **49**
pineapple glaze
NV Bandini Prosecco Italy (14 glass)

Parrot Fish (250g) [GF] [I] **59**
paris mash, beurre blanc sauce
Catalina Sounds Sauvignon Blanc Marlborough NZ (17 glass)



Wine chosen by our chef to complement these dishes.

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OYSTERS

	[6]	[12]
FRESH OYSTERS OF THE DAY [GF] [A]	39 / 69	
mignonette dressing [GF]		
KILPATRICK [GF] [A]	45 / 72	
MORNAY [A]	45 / 72	
MIXED OYSTERS [A]	45 / 72	
natural, kilpatrick, mornay		



STARTERS

PRAWNS OF THE DAY 500g [GF] [A]	45
delivered fresh daily from our trawlers, Wally Strushko Seafoods	
peel & devein your prawns for an extra charge	20
GRILLED OCTOPUS [GF] [A]	39
compressed watermelon, feta, mint	
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]	15



NFS FRESH SEAFOOD PLATTER FOR 2 \$149 [GF] [A]

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



NFS DESSERTS



Sticky Date Pudding [A] 22

toffee sauce, vanilla bean ice cream

Vanilla Bean Crème Brûlée [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 18

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

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] 99

calamari, crumbed prawns, crumbed fish, salted cod
croquette, tartare sauce, cocktail sauce & lemon, fries

NFS FRESH SEAFOOD PLATTER FOR 2 [GF] [A] 149

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

PASTA & CHOWDER

SAND CRAB LASAGNE [A] 49

parmesan crumb, crayfish oil

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] 28

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]	22	32
FLATHEAD [GF] [I]	25	35
SNAPPER [GF] [M]	32	42
CRUMBED PRAWNS [5] [GF] [M]	32	42
CRUMBED CALAMARI [6] [GF] [I]	19	29



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] 29
homemade beef patty, lettuce, onions,
tomatoes, cheese, tomato sauce



FISH BURGER [M] 29
tempura fish, lettuce, pickled onions & tartare sauce

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] 15
vanilla ice cream

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

MILK POPPER [A] chocolate 5



GRILL

GRILLED FISH [GF] [fish - subject to availability]

Meal served with fennel puree, orange salad [A]

Freshly Filleted and approximately 180g



	FISH ONLY	MEAL
BARRAMUNDI [GF] [M]	33	43
SALMON [GF] [A]	36	46
GOLDBAND SNAPPER [GF] [M]	35	45

FISH OF THE DAY [GF] [M] [Approx 180-200g] Market Price

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]

