GLUTEN FREE

SASHIMI MORIAWASE

[DINE-IN ONLY] [A]



[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

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, & 17.5% 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. 041126.

WINE + SPIRITS + BEER + NON ALCOHOLIC

SPARKLING	glass	bottle
NV Bandini Prosecco Italy	14	60
NV Mumm Grand Cordon Reims, France	24	120
NV Roederer Collection NV Champagne, France		169

WHITE	glass	bottle
Borgo Maragliano La Caliera Moscato, Italy	15	65
★ Dal Zotto Pinot Grigio King Valley, Vic	15	60
Leeuwin Art Riesling, Margaret River, WA	16	79
Catalina Sounds Sauvignon Blanc Marlborough, NZ	17	73
Shadowfax Chardonnay Macedon, Vic	18	80
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA	18	80
Kotrotsos Assyrtiko White Wine Peloponnese, Greece	19	79
Louis Jadot Chablis Burgundy, France		149
★ Henschke 'Peggy's Hill' Riesling Peggy's Hill, S.A.		79
Leeuwin Art Chardonnay Margaret River, WA		170

ROSE	glass	bottle
Maison Saint Aix Dry Rose Provence, France	18	79
★ Domaines Ott Clos Mireille Coeur de Grain Rose Provence, France		120

RED	glass	bottle
Dal Zotto Sangiovese King Valley, VIC	15	69
Giant Steps Yarra Valley Pinot Noir Yarra Valley, VIC	17	79
Two Hands Gnarly Dudes Shiraz Barossa Valley, SA	18	80
★ Leeuwin Prelude Cabernet Sauvignon Margaret River, WA	18	80
Louis Jadot Cote de Nuits Villages Vaucrain Burgundy, France		169
Tetramythos Greece Mavro Kalavrytino		79
Henschke Mount Edelstone Shiraz Eden Valley, SA		290

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

★ Our most popular! VINTAGES MAY VARY Please ask our team for recommendations





COCKTAILS

Aperol or Limoncello Spritz	19
Espresso Martini	21
Nereus Cocktail - Vodka, Blue Curaçao, Mastiha	14
Flora Cocktail - Vodka, Watermelon, Ouzo	14
Siren Cocktail- Pineapple, passionfruit, Mastiha	14

SPIRITS Basic Spirits, Ketel One Vodka, Tanqueray Gin, Black Label, Scotch Whisky, Bulleit Bourbon, Bundaberg Rum — 14

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

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

MOCKTAILS + NON-ALCOHOLIC

NEO Mocktail - Blue Curaçao Syrup, Greek Delights, Vanilla Syrup	9
FAYE Mocktail - Watermelon, Greek Delights, Vanilla Syrup	9
SELENE Mocktail - Pass., Pine., OJ., Greek Delights, Vanilla Syrup	9
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 OR Tonic Water	7.5
Sparkling Water (Filtered), 750ml Bottle	8
Greek Flavoured Sparkling Water Zero Sugar - Lemon, Grapefruit, Mastiha, Spearmint	9

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 w 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 - 12 salmon, 10 tuna, 10 kingfish, 4 oyster 169



NFS SEAFOOD PAELLA $59 [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] **15**
huon salmon caviar, truffle emulsion
NV Bandini Prosecco Italy (14 glass)

Red Emperor Fish Wing [GF] [A] NEW **26**
spice rub, asian chilli sauce
Maison Saint Aix Dry Rose Provence France (18 glass)

Melting Crab Cake [GF] [A] NEW **29**
avocado, mango, guindilla peppers
Shadowfax Chardonnay Macedon Vic (18 glass)

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

Master Stock Pork Belly [GF] [A] **49**
king prawns, thai salad
Leeuwin Art Riesling, Margaret River, WA (16 glass)

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

N.Z. Lemon Sole [GF] [I] **55**
lemon & caper butter
Catalina Sounds Sauvignon Blanc Marlborough NZ (17 glass)

Wine chosen by our chef to complement these dishes.

OYSTERS

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

STARTERS

PRAWNS OF THE DAY 500g [GF] [A] **45**
delivered 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 [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] [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 liquore) 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] NEW **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] [M]	25	35
SNAPPER [GF] [M]	32	42
CRUMBED CALAMARI [6] [GF] [I]	19	29
CRUMBED PRAWNS [5] [GF] [M]	32	42

EXTRAS

HAND CUT POTATO SCALLOP [1] [GF] [A]	3.5
BOWL OF FRIES [GF] [A]	15
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	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] [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
GOLDBAND SNAPPER [GF] [M]	35	45
SALMON [GF] [A]	36	46
FISH OF THE DAY [GF] [M] [Approx 180-200g] or your choice of freshly filleted fish from our Market	Market Price	
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]