

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. 091126.

WINE + SPIRITS + BEER + NON ALCOHOLIC

SPARKLING WINE	Glass	Bottle
NV Bandini Prosecco, Veneto ITALY	14	60
NV G.H. Mumm Brut Cordon Rouge, Champagne FRANCE	24	120
NV Louis Roederer Collection, Champagne FRANCE		169
WHITE		
★ Dal Zotto Pinot Grigio, King Valley VIC	15	60
Leeuwin Estate Art Series Riesling, Margaret River WA	16	79
Catalina Sounds Sauvignon Blanc, Marlborough NZ	17	73
Shadowfax Chardonnay, Macedon Ranges VIC	18	80
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	18	80
Kotrotsos Ophelia Assyrtiko, Peloponnese GREECE	19	79
Louis Jadot Chablis, Burgundy FRANCE		149
ROSÉ		
★ Maison Saint Aix Dry Rose, Provence FRANCE	18	79
RED		
Dal Zotto Sangiovese, King Valley VIC	15	69
Giant Steps Pinot Noir, Yarra Valley VIC	17	79
★ Two Hands Pictures Gnarly Dudes Shiraz, Barossa Valley SA	18	80
Louis Jadot Cote de Nuits Villages Le Vaucrain, Burgundy FRANCE		169
Henschke Mount Edelstone Shiraz, Eden Valley SA		290
BEER		
Peroni Nastro Azzurro 3.5, ITALY	14	
★ Great Northern Super Crisp 3.5, Cairns QLD	14	
Stone & Wood Pacific Ale, Byron Bay NSW	14	
XXXX Gold, Brisbane QLD	14	
Asahi Super Dry, JAPAN	14	
Brookvale Union Alcoholic Ginger Beer, Sydney NSW	14	
Corona Extra, MEXICO	14	
Hahn Super Dry Gluten Free, Sydney NSW	14	
Heaps Normal Quiet XPA Less than 0.5, Sydney NSW	14	



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

NFS FRESH SEAFOOD

PLATTER FOR 2 $149 [GF] [A]

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



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COCKTAIL

Aperol Spritz Cocktail – Aperol, Sparkling Wine, Soda, Citrus	19
Limoncello Spritz Cocktail – Limoncello, Sparkling Wine, Soda, Lemon Zest	19
Espresso Martini Cocktail – Vodka, Espresso, Coffee Liqueur	21
Mojito	21
Margarita	21
Long Island Ice Tea	21
Blue Lagoon	21

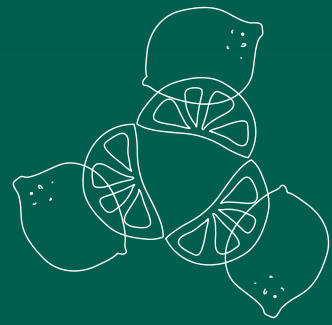
SPIRIT

Ketel One Vodka	14	Bundaberg Rum	14
Tanqueray Dry Gin	14	Bulleit Bourbon	14
J/B Black Scotch Whisky	14	Talisker Single Malt	16
Patron Tequila	18		

***ADD MIXER** Coke | Tonic | Lemonade | Lime & Soda | 2
Pepsi Max | Soda | Ginger Beer | Orange Juice

JAPANESE SAKE [300ml Bottle]

Hakutsuru Awayuki Sparkling, Hyogo	24
Hakutsuru Sayuri Nigori, Hyogo	26
Hakutsuru Blanc, Hyogo	29
Hakutsuru Ukiyoe Junmai Daiginjo, Hyogo	29
Ozeki Yamadanishiki, Hyogo	29
Ippin Junmai Daiginjo, Ibaraki	29
Hakkaisan Tokubetsu Junmai, Niigata	29
Yatsushika Tokubetsu Junmai, Oita	29



SOFT DRINK

Coke	7.5	Sparkling Water (Filtered) 750ml	8
Coke Zero	7.5	Lemon Lime Bitter	9
Sprite Zero	7.5	Bundaberg Ginger Beer	9
Pepsi Max	7.5	Ramune Japanese Lemonade	9
Fever Tree Soda Water	7.5	Orange Juice	11
Fever Tree Tonic Water	7.5	Apple Juice	11

Greek Sparkling Water Zero Sugar 9
- Lemon | Grapefruit | Mastiha | Spearmint

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CHEF JOSH'S SPECIALS

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

Melting Crab Cake [GF] [A] **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] **49**
pineapple glaze
NV Bandini Prosecco Italy 14 glass

N.Z. Lemon Sole [GF] [I] **59**
lemon & caper butter
Catalina Sounds Sauvignon Blanc Marlborough NZ 17 glass

* Wine chosen by our Chef to complement these dishes.

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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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OYSTERS

		[6]	[12]
NATURAL	[GF] [A] - Served with Mignonette dressing [GF]	**39**	**69**
KILPATRICK	[GF] [A] - Chipotle BBQ sauce, bacon	**45**	**72**
MORNAY	[A] - Gruyère cheese sauce	**45**	**72**
MIXED	[A] - Natural, Kilpatrick, Mornay	**45**	**72**

PRAWN OF THE DAY 500gr [GF] [A] **45**
* Delivered from Wally Strushko Seafood
- **Peel & devein** your prawns - optional extra **20**

NFS FRESH SEAFOOD PLATTER FOR 2 [GF] [A] **149**
6 oysters, 6 prawns, 1 bug, 1 sand crab, mignonette & cocktail sauce

SNACKS

HOMEMADE ROSEMARY FOCACCIA [A] **15**

LOADED POTATO SCALLOP [GF] [A] **16**
Huon salmon caviar, truffle emulsion

BUG ROLL [M] **26**
Bug, kaffir, lime, mayo, sriracha

FISH CROQUETTES [3] [GF] [A] **29**
Saffron aioli

KIDS MEAL

* Meal served with Fries & tomato sauce

FISH BITES [3] [GF] [A]	**15**
CRUMBED CALAMARI [3] [GF] [I]	**15**
CHICKEN NUGGETS [5] [GF] [A]	**15**

BURGERS

GREEK HAMBURGER [A] **29**
Homemade beef patty, lettuce, onion, tomato, cheese, tomato sauce, fries

FISH BURGER [M] **29**
Tempura fish, lettuce, pickled onion, tartare sauce, fries

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STARTER

CHARRED OCTOPUS [GF] [A] **39**
Compressed watermelon, feta, mint

COCONUT PRAWN CUTLETS [3] [GF] [M] **29**
Curry emulsion dipping sauce

LEMON PEPPER CALAMARI FRITTI [GF] [M] **32**
Lightly dusted in herbed rice flour, tartare sauce

MAIN

SAND CRAB LASAGNE [A] **49**
Parmesan crumb, crayfish oil

SPAGHETTI MARINARA [M] **49**
Half shell scallop, Prawn, fish, vongole

SEAFOOD CHOWDER [GF] [M] **39**
Bacon, corn, mussels, fish, prawns

MUSSELS 1KG [GF] [A] **49**
Chilli, garlic, tomato, feta, homemade rosemary focaccia

SALAD

TRADITIONAL GREEK SALAD [GF] [A] **21**
Tomato, cucumber, olive, red onion, feta

ROASTED CAULIFLOWER [GF] [A] **21**
hummus, pickled radish, sumac

BEETROOT & GOATS CHEESE SALAD [GF] [A] **21**
pinenuts, cab sav vinaigrette

- Add Grilled Octopus Tentacle [1] [A] - optional extra **29**

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KID SUSHI [6] 16

served w edamame,
egg omelette [I]

cooked tuna [I]
avocado
cucumber
salmon [A]



BUILD YOUR OWN SUSHI [min 3 pce] 5.90ea

cream cheese salmon [A]
spicy tuna [A],
egg omelette [I],
teriyaki salmon [A]

miso crab & prawn [A]
karaage chicken [A],
smoked kingfish [A],

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



SASHIMI MORIAWASE [A]

SMALL - 3 salmon, 2 tuna, 2 kingfish [or 7 of the same] **35**

MEDIUM - 6 salmon, 5 tuna, 5 kingfish **75**

LARGE - 12 salmon, 10 tuna, 10 kingfish, 4 oyster **169**

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NFS SUSHI + SASHIMI

All Gluten Free - Available Lunch + Dinner



HOUSE PICKLE 7
daikon, cucumber, carrot



MISO SOUP 5
white miso, 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



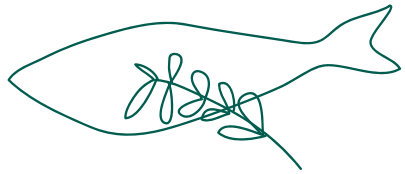
HANDROLL [1]

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]	**24**

Please inform us of any allergies. Subject to Availability.

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GRILLED FISH Fish – subject to availability, approximately 180gr

*Meal served with fennel puree, orange & rocket salad [A]

	FISH ONLY	*MEAL
BARRAMUNDI [GF] [M]	**33**	**43**
SALMON [GF] [A]	**36**	**46**
GOLDBAND SNAPPER [GF] [M]	**39**	**49**
FISH OF THE DAY [GF] [M]	**Ask our Team**	
Or your choice of fish from our Market		
- Add Side of fries [GF] [A] - optional extra		**10**

SURF & TURF [GF] [A] – allow 20 to 25 minutes cooking time **69**
200gr Sirloin steak, 3 prawns, garlic cream sauce, red wine jus, fries

BISTECCA ALLA FIORENTINA [GF] [A] – allow 40 minutes cooking time **169**
1KG T-bone Steak, red wine jus

CRUMBED or TEMPURA Fish – subject to availability, approximately 180gr

*Meal served with side of fries [A]

	FISH ONLY	*MEAL
COD [GF] [I]	**22**	**32**
FLATHEAD [GF] [M]	**26**	**36**
SNAPPER [GF] [M]	**32**	**42**
CRUMBED PRAWNS [5] [GF] [M]	**32**	**42**
CRUMBED CALAMARI [6] [GF] [I]	**19**	**29**
- **Add side orange & rocket salad** [GF] [A] - optional extra		**10**

NFS FRIED SEAFOOD PLATTER FOR 2 [GF] [M] **99**
Crumbed calamari, prawns, fish, fish croquette, fries, tartare & cocktail sauce

EXTRAS - add to any item

HAND CUT POTATO SCALLOP [1] [GF] [A]	**3.5**
BOWL OF FRIES [GF] [A]	**15**
SAUCES [GF] [A]	**3.5**
TARTARE | COCKTAIL | BBQ | SRIRACHA | TOMATO | AIOLI	

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NFS DESSERTS

BAKED CHEESECAKE [A] 22
blueberry compote

VANILLA BEAN CRÈME BRULEE [GF] [A] 22
Vanilla bean, raspberries

AFFOGATO [GF] [A] 12
Shot of coffee, a scoop of vanilla ice cream
- Add **Frangelico (hazelnut liquor)** 8

HOMEMADE CHOCOLATE BROWNIE w ICE CREAM [GF] [A] 15

COFFEE

ESPRESSO	6	CAPPUCCINO	7
PICCOLO	6	LONGBLACK	7
MACCHIATO	6	FLAT WHITE	7
		LATTE	7

ICE CREAM [GF]

1 SCOOP	4
2 SCOOPS	6

DIGESTIVES

LIMONCELLO	18
GREEK MASTIHA	18
KOUMOZO OUZO	18

MILK POPPER 5
– chocolate

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SASHIMI MORIAWASE

GLUTEN FREE

[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

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