

FRESHLY BAKED VIENNA LOAF WITH CRUSHED GARLIC AIOLI 6.9

PLUMP GREEN TUSCAN OLIVES CRISPY FRIED 5.9

DEPTH CHARGERS 13.9

GUARANTEED TO KILL ALL YOUR SEAMEN! FRESH FAT CHILLIES, SEEDED, FILLED WITH GARLIC & HERB CHEESE, CRISPY FRIED WITH A STICKY BLACKBERRY DIP

TASMANIAN GRAVLAX 20.9

FRESH SALMON CURED WITH ROCK SALT & FRESH DILL SERVED SIMPLY WITH A WARM SOUR DOUGH LOAF, AIOLI CORNICHONS & SWEET HOUSE PICKLED CARROT

OYSTERS 23.9

FRESHLY SHUCKED TASMANIAN OYSTERS (PER HALF DOZEN IN THEIR BIRTHDAY SUITS)

TRADITIONALLY SERVED – WITH WEDGED LEMON

RIVER BOAT SMOKE STACK – HOT SMOKED OVER PAPERBARK

DEVIL FIRED – WITH AGED TABASCO, SKIN ROASTED GARLIC & CRACKED PEPPER INFUSED OLIVE OIL

BATTLE OF CADIZ – GRILLED WITH VINE RIPENED TOMATOES, JALAPENOS, FRESHLY PICKED CORIANDER & TASMANIAN CHEDDAR

KILPATRICK – CRISPY BACON GRILLED WITH MATURED WORCESTERSHIRE

KAMIKAZE – FRESHLY SHUCKED WITH WAKAME & A HINT OF SESAME

BLOODY MARY OYSTER SHOOTER 6.9

WITH RUSSIAN VODKA - THESE ARE PERFECT TO GET YOUR EVENING STARTED (PRICE PER SHOOTER)

SALADS

PICKED FROM THE FISHWIVES' GARDEN **SIDE SALAD**

FRESH ROCKET WITH WHITTLED PARMESAN & PAN TOSSED PINE NUTS DRIZZLED WITH A SWEET BALSAMIC REDUCTION 8.9

SALAD OF THE CORSAIRS - FARM FRESH LEAVES CAPPED WITH FETA, KALAMATA OLIVES, VINE RIPENED CHERRY TOMATOES & ROASTED RED CAPSICUM 8.9

HUMBLE JUMBLE OF DRESSED ISLAND FARM SALAD LEAVES 7.9

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FISH MARKET CHOWDER A TRADITION SINCE WE OPENED IN 1979 ~ MAIN COURSE SERVED WITH STEAMED RICE	15.9	29.9
HOTROCK SALMON BONELESS, SEARED WITH JAPANESE FLAVOURS ON FIRED VOLCANIC ROCK WITH WASABI, SOY & JAPANESE MAYO SERVED WITH STEAMED RICE	19.9	35.9
SULLIVAN'S COVE CHICKEN FRY SPICED WITH A HINT OF ASIA & A TOUCH OF THE PACIFIC WITH A STICKY MOREISH BERRY DIP. MAIN COURSE SERVE COMES WITH SHOESTRING FRIES & SALAD	18.9	29.9
STEAMED SOUTHERN MUSSELS IN A TOMATO, GARLIC, SHALLOT & WHITE WINE SAUCE WITH CRUSTY WARM BREAD & AIOLI ~ MAIN COURSE SERVE ~ ONE KILO LIVE WEIGHT MUSSELS ~ ADD CHILLI FOR AN EXTRA \$2	21.9	38.9
OCEAN TROUT SALAD FRESH FROM THE GALLEY SMOKER ON A HAMMOCK OF ROCKET WITH SHAVED PARMESAN & DRESSED WITH GARLIC VINAIGRETTE (GF)	19.9	34.9
FRIED SCALLOPS TRADITIONALLY BREADCRUMB FRIED, ACCOMPANIED WITH HOUSE MADE TARTARE SAUCE & LEMON. MAIN COURSE SERVE COMES WITH SHOESTRING FRIES	18.9	31.9
CHIPOTLE CALAMARI BREADCRUMB FRIED CALAMARI DUSTED WITH HOUSE MADE SPICY DRIED CHIPOTLE SEASONING SERVED WITH A POT OF PICKLED JALAPENO CHILLI & CORIANDER MAYO. MAIN COURSE SERVE COMES WITH SHOESTRING FRIES & SALAD	17.9	29.9
TIGER PRAWNS 200G WHOLE CHILLED UNPEELED AUSTRALIAN TIGER PRAWNS WITH COCKTAIL SAUCE & LEMON 300G WHOLE CHILLED UNPEELED AUSTRALIAN TIGER PRAWNS SERVED WITH SHOESTRING FRIES, SALAD, COCKTAIL SAUCE & LEMON	26.9	36.9
FISHMONGER'S BOARD PREPARED TO YOUR PREFERENCE: ~ PLAIN GRILLED ~ BATTER FRIED (EGG & DAIRY FREE) ~ BREADCRUMB FRIED ~ GRILLED WITH CREOLE SPICES SERVED WITH A SIDE SALAD TOGETHER WITH YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS: ~ STEAMED RICE ~ SHOESTRING FRIES ~ STEAMED NEW POTATOES		SEE BOARD

FISHERMAN'S SELECTION	30.9
CLASSIC CRUMBED FRY-UP OF SQUID, SCALLOPS & FISH, SERVED WITH SHOESTRING FRIES & HOUSE MADE TARTARE SAUCE	
FISH MARKET TASTING PLATE	38.9
QUEENSLAND TIGER PRAWNS, FRESH MUSSELS, PICKLED CALAMARI, HOT SMOKED MACQUARIE HARBOUR OCEAN TROUT, MARINATED PIRATES BAY OCTOPUS, FRESHLY SHUCKED NATURAL OYSTERS & SALMON GRAVLAX ALL SERVED CHILLED WITH FRESH LEMON, COCKTAIL SAUCE & TWISTS OF BAKED GRISSINI	
YACHTIE'S SEAFOOD MIXED GRILL	39.9
PAN-SEARED GARLIC MARINATED SKEWERS OF SALMON, SCALLOPS, SQUID & WHITE MARKET FRESH FISH SERVED ON AN OVEN FIRED STONE TO FINISH COOKING AT THE TABLE TOGETHER WITH SHOESTRING FRIES, SIDE SALAD, HOUSE MADE TOMATO RELISH & GARLIC AIOLI	
~ ADD AN EXTRA SKEWER OF YOUR CHOICE FOR \$7 (WITHOUT SOY = GF)	
MARRAKECH MARKET TAGINE SALMON	35.9
FILLETED SALMON STEAK RUBBED WITH THE FLAVOURS OF MOROCCO, SERVED IN A TAGINE WITH A TOMATO, CORIANDER & CHICKPEA CURRY (GF)	
FRESH TASMANIAN SALMON STEAK	35.9
FILLETED & ENVELOPED WITH TASMANIAN DRY CURED HAM, SKILLET BAKED WITH YOUNG POTATOES, PLUMP UN-PITTED WHOLE BLACK OLIVES, ANCHOVIES, CAPERS, WHOLE ROASTED GARLIC & AN ITALIAN STYLE SAUCE OF TOMATOES (GF)	
THE ADMIRAL'S FRESH FISH POT	44.9
A FISHWIVES' HAUL OF AUSTRALIAN TIGER PRAWNS, SCALLOPS, MUSSEL, OYSTER & FRESHLY SOURCED BONELESS FISH SIMMERED IN A CAST IRON POT TOGETHER WITH NEW POTATOES IN A TOMATO & COCONUT RED CURRY (GF)	
~ ADD RICE FOR AN EXTRA \$4.90	
~ VEGETARIAN OPTION (V) (GF)	
SULTAN'S WOK POT	35.9
SCALLOPS & PRAWNS TOSSED WITH MARKET FRESH ASIAN VEGETABLES IN A CASHEW SATAY SAUCE, PARTNERED WITH STEAMED RICE (GF)	
~ VEGETARIAN OPTION (V)	
TUSCAN VEGETARIAN SPAGHETTINI	29.9
SPAGHETTINI WITH HOUSE MADE BASIL & GARLIC TOMATO SAUCE, SPINACH KALAMATA OLIVES & FRESHLY PLANED PARMESAN CHEESE (V)	
~ WITH PRAWNS	
TASMANIAN SETTLER'S EYE FILLET	42.9
THE SOVEREIGN CUT OF BEEF! 300G PAN SEARED WITH A TRADITIONAL SULTRY OPULENT RED WINE JUS, SERVED ON CARAMELISED ONION MASH (GF)	
SYDNEY TO HOBART SEAFOOD PLATTER FOR TWO	134
HOT AT ONE END & COLD AT THE OTHER! A VERITABLE FEAST SERVED WITH CHILLED AUSTRALIAN TIGER PRAWNS, FRESHLY SHUCKED OYSTERS, FRESH MUSSELS, SMOKED SOUTHERN OCEAN TROUT, CHILLED MARINATED PENINSULA OCTOPUS WITH A FISHERMAN'S SELECTION OF FRIED SCALLOPS, FRIED SQUID, FRIED FISH OF THE DAY & SHOESTRING FRIES. SERVED WITH HOUSE MADE TARTARE SAUCE, COCKTAIL SAUCE & FRESH LEMON WEDGES ON THE SIDE	
~ ADD \$67 FOR EACH EXTRA PERSON	