



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 HUON SALMON CURED WITH ROCK SALT & FRESH DILL SERVED SIMPLY WITH A WARM SOUR DOUGH LOAF, AIOLI CORNICHONS & SWEET HOUSE PICKLED CARROT	
OYSTERS	24.9
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	15.9	29.9
~ ADD SIDE STEAMED RICE FOR AN EXTRA \$4.90		
~ ADD BAKED VIENNA LOAF FOR AN EXTRA \$6.90		
HOTROCK SALMON	19.9	35.9
BONELESS, SEARED WITH JAPANESE FLAVOURS ON FIRED VOLCANIC ROCK WITH WASABI, SOY & JAPANESE MAYO SERVED WITH STEAMED RICE		
SULLIVAN'S COVE CHICKEN FRY	18.9	29.9
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		
HOUSE SMOKED HUON SALMON SALAD	19.9	34.9
FRESH FROM THE GALLEY SMOKER ON A HAMMOCK OF ROCKET WITH SHAVED PARMESAN & DRESSED WITH GARLIC AIOLI (GF)		
FRIED SCALLOPS	18.9	31.9
TRADITIONALLY BREADCRUMB FRIED, ACCOMPANIED WITH HOUSE MADE TARTARE SAUCE & LEMON. MAIN COURSE SERVE COMES WITH SHOESTRING FRIES		
CHIPOTLE CALAMARI	17.9	29.9
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		
SALT & PEPPER SQUID	17.9	30.9
SALT & PEPPER SQUID SERVED WITH PRESERVED LEMON AIOLI		
MAIN COURSE SERVED OVER A ROCKET, PARMESAN, SEMI DRIED TOMATO & MACADAMIA NUT SALAD		
COCONUT PRAWNS	21.9	34.9
PANKO & COCONUT CRUMB FRIED PRAWN CUTLETS SERVED WITH HOUSE MADE THAI PINEAPPLE JAM		
MAIN COURSE SERVED WITH CORIANDER & CUCUMBER SALAD		
TIGER PRAWNS	27.9	
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		37.9
FISHMONGER'S BOARD		SEE 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		

FISH MARKET TASTING PLATE	38.9
QUEENSLAND TIGER PRAWNS, PICKLED CALAMARI, HOT SMOKED HUON SALMON, MARINATED TASMANIAN 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 HUON 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 HUON 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, 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	29.9
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	33.9
THE SOVEREIGN CUT OF BEEF! 300G PAN SEARED WITH A TRADITIONAL SULTRY OPULENT RED WINE JUS, SERVED ON CARAMELISED ONION MASH (GF)	
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	139
HOT AT ONE END & COLD AT THE OTHER! A VERITABLE FEAST SERVED WITH CHILLED AUSTRALIAN TIGER PRAWNS, FRESHLY SHUCKED OYSTERS, HOT SMOKED HUON SALMON, CHILLED MARINATED TASMANIAN OCTOPUS WITH A FISHERMAN'S SELECTION OF FRIED SCALLOPS, FRIED SQUID, FRIED FISH OF THE DAY & PANKO & COCONUT CRUMBED PRAWN CUTLETS.	
SERVED WITH SHOESTRING FRIES, HOUSE MADE TARTARE SAUCE, COCKTAIL SAUCE & FRESH LEMON WEDGES ON THE SIDE	
~ ADD \$69.50 FOR EACH EXTRA PERSON	