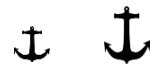


BAKED VIENNA LOAF CRUSTY FROM THE OVEN WITH GARLIC AIOLI	6.9	
OLIVE POT A MOTLEY CREW OF WARM & INVITING OLIVES STEEPED IN EXTRA VIRGIN OLIVE OIL WITH ZEST OF LEMON, GARLIC, CHILLI & SPRIGS OF ROSEMARY	9.9	
DEPTH CHARGERS GUARANTEED TO KILL ALL YOUR SEAMEN! FRESH FAT CHILLIES, SEEDED, FILLED WITH GARLIC & HERB CHEESE, CRISPY FRIED WITH A STICKY PLUM & BERRY DIPPING SAUCE	14.9	
STORM BAY GRAVLAX FRESH HUON SALMON CURED WITH ROCK SALT & FRESH DILL SERVED WITH CORNICHONS & SWEET PICKLED CARROT, CRUSTY WARM SOURDOUGH LOAF & GARLIC AIOLI	20.9	
OYSTERS FRESHLY SHUCKED FROM THE WATERS OFF TASMANIA'S CHILLY PRISTINE SOUTHEAST COAST (PER HALF DOZEN IN THEIR BIRTHDAY SUITS)	25.9	
TRADITIONALLY SERVED – WITH LEMON (GF)		
RIVER BOAT SMOKE STACK – HOT SMOKED OVER TEA TREE CHIPS (GF)		
DEVIL FIRED – WITH AGED TABASCO, SKIN ROASTED GARLIC & CRACKED PEPPER INFUSED OLIVE OIL (GF)		
BATTLE OF CADIZ – GRILLED WITH VINE RIPENED TOMATOES, JALAPENOS, FRESHLY PICKED CORIANDER & TASMANIAN CHEDDAR (GF)		
CRISPY BACON GRILLED – WITH AGED WORCESTERSHIRE SAUCE		
VERJUICE & SHALLOT – SIMPLY SERVED WITH FRESH SHALLOT, VERJUICE & FRESH DILL (GF)		
BLOODY MARY OYSTER SHOOTER	7.9	
SHOT GLASS OF TASMANIAN 666 VODKA, TOMATO JUICE & LEMON OVER FRESHLY SHUCKED OYSTER (PRICE PER SHOOTER)		
SALADS		
GARDEN SIDE SALADS FROM THE HILLSIDE FARMS OF THE COAL RIVER VALLEY	SIDE SALAD	
MIXED GREEN LEAVES TOSSED & DRESSED (GF)	7.9	
FRESH ROCKET WITH WHITTLED PARMESAN & PAN TOSSED PINE NUTS DRIZZLED WITH A SWEET BALSAMIC REDUCTION (GF)	8.9	
TASTE OF THE GREEK ISLANDS – MIXED GREEN LEAVES, FETA, KALAMATA OLIVES, VINE RIPENED CHERRY TOMATOES & ROASTED RED CAPSICUM (GF)	8.9	
ADMIRAL'S SLAW OF CRISP SHREDDED CABBAGE, CARROT & SUBTLE SLAW DRESSING (GF)	8.9	
ADMIRAL'S SAUCES	1.5	
GARLIC AIOLI	TARTARE	PLUM & BERRY SAUCE
JAP MAYO	JALAPENO & CORIANDER MAYO	PRESERVED LEMON AIOLI
STICKY GINGER	TOMATO RELISH	REAPER POWDER KEG CHILLI
CHILLI MAYO		



FISH MARKET CHOWDER A TRADITION SINCE WE OPENED IN 1979 ~ ADD SIDE STEAMED RICE FOR AN EXTRA \$4.9 ~ ADD BAKED VIENNA LOAF FOR AN EXTRA \$6.9	15.9	29.9
HOTROCK SALMON TASMANIAN SALMON WITH A WHISPER OF JAPAN, SEARED OVER VOLCANIC ROCK WITH WASABI, SOY & JAPANESE MAYO SERVED WITH STEAMED RICE	19.9	35.9
INNKEEPER'S CRISPY CHICKEN FRY FREE RANGE CHICKEN TENDERLOINS MARINATED IN THE ADMIRAL'S OWN HERB & SPICE BLEND, SOAKED IN BUTTERMILK, PANKO CRUMBED & FRIED WITH CHILLI MAYO MAIN COURSE SERVE COMES WITH SEASONED FRIES & SALAD	18.9	30.9
HOUSE SMOKED HUON SALMON SALAD FRESH FROM THE GALLEY SMOKER SERVED CHILLED ON A HAMMOCK OF ROCKET WITH WHITTLED PARMESAN & PRESERVED LEMON AIOLI (GF)	19.9	34.9
FRIED SCALLOPS TRADITIONALLY BREADCRUMB FRIED, ACCOMPANIED WITH TARTARE SAUCE & LEMON MAIN COURSE SERVE COMES WITH SEASONED FRIES	18.9	31.9
CHIPOTLE CALAMARI CRISPY FRIED IN BREADCRUMBS & TOSSED WITH A SPICY DUST OF DRIED SMOKED JALAPENO SERVED WITH A DIPPING POT OF PICKLED JALAPENO CHILLI & CORIANDER MAYO MAIN COURSE SERVE COMES WITH SEASONED FRIES & SALAD	17.9	29.9
SALT & PEPPER SQUID SALT & PEPPER SQUID SERVED WITH PRESERVED LEMON AIOLI MAIN COURSE SERVED OVER A ROCKET, PARMESAN, ROASTED CAPSICUM & MACADAMIA NUT SALAD	17.9	30.9
BEER BATTERED PRAWN CUTLETS CRISPY FRIED IN A TASMANIAN PALE ALE BATTER WITH SALAD, LEMON & TARTARE SAUCE MAIN COURSE SERVE COMES WITH PICKLED CUCUMBER, SMOKED SEMI DRIED TOMATO & CHARRED CORN SALAD	21.9	34.9
TIGER PRAWNS 200G WHOLE CHILLED UNPEELED AUSTRALIAN TIGER PRAWNS WITH SIDE POT OF COCKTAIL SAUCE & LEMON (GF) 300G WHOLE CHILLED UNPEELED AUSTRALIAN TIGER PRAWNS SERVED WITH SEASONED FRIES, SALAD, SIDE POT OF COCKTAIL SAUCE & LEMON (GF)	27.9	37.9
FISHMARKET SELECTION WHATEVER ROCKS YOUR BOAT: ~ PLAIN GRILLED (GF) ~ BEER BATTER FRIED (EGG & DAIRY FREE) ~ BREADCRUMB FRIED ~ GRILLED WITH SZECHUAN PEPPER SPICE (GF) SERVED WITH A SIDE SALAD TOGETHER WITH YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS: ~ STEAMED RICE ~ SEASONED FRIES ~ STEAMED NEW POTATOES	SEE BOARD	

CHILLED FISH POACHERS' PLATE	39.9
QUEENSLAND TIGER PRAWNS, NATURAL OYSTERS, HOT SMOKED HUON SALMON, MARINATED TASMANIAN OCTOPUS, TERRINE OF FRESH FISH, FURIKAKE EGG, BALSAMIC ONIONS, CORNICHONS, TOMATO RELISH, LEMON & SLICED CHARGRILLED VIENNA	
YACHTIE'S SEAFOOD MIXED GRILL	39.9
PAN-SEARED GARLIC MARINATED SKEWERS OF PRAWNS, SCALLOPS, SQUID & WHITE MARKET FRESH FISH SERVED ON AN OVEN FIRED STONE TO FINISH COOKING AT THE TABLE WITH SEASONED FRIES, SIDE SALAD, TOMATO RELISH & GARLIC AIOLI ~ ADD AN EXTRA SKEWER OF YOUR CHOICE FOR \$9 (WITHOUT SOY = GF)	
MARRAKECH WHARF SALMON TAGINE	35.9
FILLETED HUON SALMON STEAK RUBBED WITH THE FLAVOURS OF MOROCCO, BAKED IN POTTERY TAGINE WITH A TOMATO, CORIANDER & CHICKPEA CURRY (GF)	
SKILLET BAKED TASMANIAN SALMON STEAK	35.9
FILLETED & WRAPPED WITH PROSCIUTTO, BAKED IN THE GALLEY OVEN WITH BABY POTATOES, WHOLE BLACK OLIVES, ANCHOVIES, CAPERS, ROASTED GARLIC & AN ITALIAN INSPIRED TOMATO SAUCE (GF)	
THE ADMIRAL'S FISH POT	44.9
AUSTRALIAN TIGER PRAWNS, FILLETED FISH, SCALLOPS, SQUID, & OYSTER GENTLY SIMMERED IN A CAST IRON POT IN A TOMATO & COCONUT RED CURRY WITH RICE (GF) ~ EXTRA RICE \$4.9 ~ VEGETARIAN PREFERENCE (V) (GF)	
SULTAN'S WOK	35.9
SCALLOPS & PRAWNS TOSSED WITH MARKET FRESH ASIAN VEGETABLES IN A CASHEW NUT SATAY SAUCE, PARTNERED WITH STEAMED RICE (GF) ~ VEGETARIAN PREFERENCE (V)	
PRAWN LINGUINE	33.9
A TASTE OF NORTH ITALY, AUSTRALIAN PRAWNS PAN TOSSED WITH LINGUINE, CHERRY TOMATOES, LOCAL OREGANO & THYME, FRESH ROCKET & CITRUS DRESSING ~ VEGETARIAN PREFERENCE (V)	
CHARGRILLED EYE FILLET OF BEEF	42.9
CREATED FOR THE DRUNKEN ADMIRAL HIMSELF. 300G OF TASMANIA'S FINEST BEEF WITH A TIME HONOURED AGED RED WINE JUS, SERVED CLASSICALLY OVER SMASHED BUTTERED BABY POTATOES (GF)	
SYDNEY TO HOBART SEAFOOD PLATTER FOR TWO	159
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, CHILLED CHARGRILLED BUGS WITH A FISHWIFE'S FRY UP OF FRIED SCALLOPS, FRIED SQUID, FRIED FISH OF THE DAY & BEER BATTERED PRAWN CUTLETS. SERVED WITH SEASONED FRIES, TARTARE SAUCE, COCKTAIL SAUCE & FRESH LEMON WEDGES ON THE SIDE ~ FOR EXTRA, PULL UP MORE CHAIRS & ADD \$79.5 PER PERSON	