

FRESHLY BAKED VIENNA LOAF WITH CRUSHED GARLIC AIOLI	6.9	
OLIVE POT MIXED WARM OLIVES MARINATED IN LEMON, GARLIC, CHILLI & ROSEMARY	9.9	
DEPTH CHARGERS	14.9	
GUARANTEED TO KILL ALL YOUR SEAMEN! FRESH FAT CHILLIES, SEEDED, FILLED WITH GARLIC & HERB CHEESE, CRISPY FRIED WITH A STICKY PLUM & BERRY SAUCE		
STORM BAY GRAVLAX	20.9	
FRESH HUON SALMON CURED WITH ROCK SALT & FRESH DILL SERVED SIMPLY WITH CORNICHONS & SWEET HOUSE PICKLED CARROT, A WARM SOURDOUGH LOAF & GARLIC AIOLI		
OYSTERS	25.9	
FRESHLY SHUCKED TASMANIAN OYSTERS (PER HALF DOZEN IN THEIR BIRTHDAY SUITS)		
TRADITIONALLY SERVED – WITH WEDGED 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)		
KILPATRICK – CRISPY BACON GRILLED WITH MATURED WORCESTERSHIRE		
VERJUICE & SHALLOT – SIMPLY SERVED WITH FRESH SHALLOT, VERJUICE & FRESH DILL (GF)		
BLOODY MARY OYSTER SHOOTER	7.9	
WITH TASMANIAN 666 VODKA - THESE ARE PERFECT TO GET YOUR EVENING STARTED (PRICE PER SHOOTER)		
SALADS		
PICKED FROM THE FISHWIVES' GARDEN	SIDE SALAD	
HUMBLE JUMBLE OF DRESSED ISLAND FARM SALAD LEAVES (GF)	7.9	
FRESH ROCKET WITH WHITTLED PARMESAN & PAN TOSSED PINE NUTS DRIZZLED WITH A SWEET BALSAMIC REDUCTION (GF)	8.9	
SALAD OF THE CORSAIRS - FARM FRESH LEAVES CAPPED WITH FETA, KALAMATA OLIVES, VINE RIPENED CHERRY TOMATOES & ROASTED RED CAPSICUM (GF)	8.9	
THE ADMIRAL'S SLAW DRESSED WITH HOUSE MAYO (GF)	8.9	
ADMIRAL'S SAUCES	1.5	
GARLIC AIOLI	TARTARE	PLUM & BERRY SAUCE
JAP MAYO	JALAPENO & CORIANDER MAYO	PRESERVED LEMON AIOLI
STICKY GINGER	HOUSE TOMATO RELISH	REAPER POWDER KEG CHILLI
CHILLI MAYO		

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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 \$4.9		
~ ADD BAKED VIENNA LOAF FOR AN EXTRA \$6.9		
HOTROCK SALMON	19.9	35.9
BONELESS, SEARED WITH JAPANESE FLAVOURS ON FIRED VOLCANIC ROCK WITH WASABI, SOY & JAPANESE MAYO SERVED WITH STEAMED RICE		
BUTTERMILK CHICKEN	18.9	30.9
FREE RANGE CHICKEN TENDERLOINS MARINATED IN OUR OWN HERB & SPICE BLEND, SOAKED IN BUTTERMILK, PANKO CRUMBED & FRIED		
MAIN COURSE SERVE COMES WITH SEASONED FRIES, SALAD & CHILLI MAYO		
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 TARTARE SAUCE & LEMON		
MAIN COURSE SERVE COMES WITH SEASONED FRIES		
CHIPOTLE CALAMARI	17.9	29.9
BREADCRUMB FRIED CALAMARI DUSTED WITH HOUSE SPICY DRIED CHIPOTLE SEASONING SERVED WITH A POT OF PICKLED JALAPENO CHILLI & CORIANDER MAYO		
MAIN COURSE SERVE COMES WITH SEASONED FRIES & SALAD		
SALT & PEPPER SQUID	17.9	30.9
SALT & PEPPER SQUID SERVED WITH PRESERVED LEMON AIOLI		
MAIN COURSE SERVED OVER A ROCKET, PARMESAN, ROASTED CAPSICUM & MACADAMIA NUT SALAD		
TASMANIAN BEER BATTERED PRAWNS	21.9	34.9
PALE ALE BATTERED PRAWN CUTLETS WITH SALAD, FRESH LEMON & TARTARE SAUCE		
MAIN COURSE SERVE COMES WITH PICKLED CUCUMBER, SMOKED SEMI DRIED TOMATO & CHARRED CORN SALAD		
TIGER PRAWNS	27.9	
200G WHOLE CHILLED UNPEELED AUSTRALIAN TIGER PRAWNS WITH COCKTAIL SAUCE & LEMON (GF)		
300G WHOLE CHILLED UNPEELED AUSTRALIAN TIGER PRAWNS SERVED WITH SEASONED FRIES, SALAD, COCKTAIL SAUCE & LEMON (GF)		37.9
FISHMONGER'S BOARD		SEE BOARD
PREPARED TO YOUR PREFERENCE:		
~ 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		

CHILLED FISH POACHERS' PLATE	39.9
QUEENSLAND TIGER PRAWNS, NATURAL OYSTERS, HOT SMOKED HUON SALMON, MARINATED OCTOPUS, HOUSE FISH TERRINE, FURIKAKE EGG, BALSAMIC ONIONS, CORNICHONS, ADMIRAL'S HOUSE 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 TOGETHER WITH SEASONED FRIES, SIDE SALAD, HOUSE 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, 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 \$4.9	
~ 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)	
PAN TOSSED LINGUINE	29.9
WITH SMOKED SEMI DRIED TOMATOES, LOCAL OREGANO & THYME, FRESH ROCKET & LEMON	
~ WITH PRAWNS	
TASMANIAN SETTLER'S EYE FILLET	42.9
THE SOVEREIGN CUT OF BEEF! 300G CHARGRILLED WITH A TRADITIONAL SULTRY OPULENT RED WINE JUS, SERVED ON 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 FISHERMAN'S SELECTION OF FRIED SCALLOPS, FRIED SQUID, FRIED FISH OF THE DAY & BEER BATTERED PRAWN CUTLETS.	
SERVED WITH SEASONED FRIES, HOUSE TARTARE SAUCE, COCKTAIL SAUCE & FRESH LEMON WEDGES ON THE SIDE	
~ ADD \$79.5 FOR EACH EXTRA PERSON	