

# FISH 349

## Starters

Garlic bread		5
Warmed Turkish bread		7
served with balsamic & olive oil		
Oysters	single	dozen
Natural	3.5	35
Tempura	4	40
Kilpatrick	4	40

## Entrées

Salmon & dill croquettes		12
shaved parmesan & aioli		
Moroccan spiced chicken		13
tabouli, cumin & mint yoghurt		
Half shell scallops		15 gf
seared Tasmanian scallops with cauliflower purée		
Thai fishcakes		11
house-made served with sweet chilli		
Tempura mushrooms		12 v
pickled ginger, soy, kewpie & wasabi		
Chilli mussels		13 gf
served chilled, dressed in lemongrass, coriander & citrus infused sweet chilli		
Thai-style squid		13 gf
lightly grilled, dressed with nam jim		
Karaage fish pieces		17 gf*
marinated in ginger & soy, served with kewpie & shichimi spice		
Tasmanian smoked salmon		15 gf
shaved fennel, fresh herbs & salsa verde		
Tasmanian scallops		17 gfo
choice of crumbed or seared with tartare		

# FISH 349

## Mains

Hot and cold platter for two	85
featuring an impressive selection of seafood including grilled fish, salt & pepper squid, seared scallops, salmon & dill croquettes, Thai fishcakes, chilled mussels, natural oysters, smoked salmon, served with twice-cooked chat potatoes & fresh garden salad	
'Chef's pick' premium white fish	34 gf
grilled fish served with honeyed sweet potato, cauliflower purée, sautéed cabbage & roasted cherry tomatoes	
Crispy skin salmon	29 gf
balsamic dressed rocket, pear & parmesan salad	
Seafood paella	32 gf
selection of seafood, chorizo & garden peas in saffron infused rice	
Salt & pepper squid	26
shaved fennel & fresh citrus salad, with cumin & mint yoghurt	
Thai fish curry	29 gf
fish, button mushrooms & lemongrass on steamed jasmine rice	
Mixed grill	38 gf
premium white fish, squid & scallops, oven roasted Mediterranean vegetable medley & salsa verde	
Provincial pappardelle marinara	30 vo
prawns, fish, mussels & squid, served in a classic roast chilli & garlic sauce	
Smoked seafood chowder	25
house-smoked fish & seafood selection, served with bread	
Whole grilled flounder	28 gf
twice cooked chat potatoes & tarragon butter	
Mushroom risotto	24 gf v
shaved parmesan, rocket & sunflower seeds	

# FISH 349

## The Classics

Grilled premium white fish	32 gf
your choice of:	
- lightly seasoned	
- marinated in ginger, chilli, & coriander	
- coated in Moroccan spices	
served with a salad of your choosing.	
optional half chips and salad - additional \$3	
 Scallops	 28 gfo
served crumbed or seared, with chips & salad	
 Market fish	 28
served crumbed or tempura, with chips & salad	
 349 Seafood basket	 28
crumbed seafood selection of market fish, Tasmanian scallops, squid & Thai fishcakes, with chips & salad	
 Lunch meal   available until 4 pm	 19
crumbed fish & squid, with chips & salad	

## Sides

Crumbed squid	12
Twice-cooked chat potatoes	9
Sautéed vegetables	9
Chips	
for one	5
for two	9
Salads	9
Garden	
Rocket, pear & parmesan	
Asian-style	
Greek	
Caesar   optional egg and/or anchovies - \$2 each	

## Kids meals | for children 14 years and under

Southern fried chicken and chips	13 gfo
Fish and chips   tempura	13 gfo
Crumbed squid and chips	13 gfo

**Desserts**

Sticky date pudding with butterscotch sauce & vanilla ice cream	10
Chocolate pudding with raspberry compote & vanilla ice cream	10
Tipsy affogato vanilla ice cream with espresso & a shot of liqueur	16 gf
Regular affogato a non-alcoholic version of a 'Tipsy Affogato'	9 gf

FISH 349