



## Starters

|   |               |             |        |
|---|---------------|-------------|--------|
| Crusty Bread Roll for 2 w/ butter & roast garlic, balsamic and extra virgin olive oil |               |             | \$6.90 |
| Bowl of crispy fried Western Australian whitebait w/ garlic aioli & lemon             |               |             | \$7.90 |
| Oysters w/ red wine vinegar and eschallot dressing & lemon wedges                     | ½ doz \$18.00 | doz \$32.00 |        |
| Oysters w wakame seaweed, citrus soy, lime, chilli & salmon pearls                    | ½ doz \$18.00 | doz \$32.00 |        |
| Oysters w/ wasabi flying fish roe & cucumber, chilli, ginger and parsley salsa        | ½ doz \$18.00 | doz \$32.00 |        |

## Side Salads

|  |        |
|--|--------|
| Green Leaf Salad w/ mustard vinaigrette      | \$6.50 |
| Rocket, Blue Cheese & Hazelnut Salad         | \$9.50 |
| Caprese Salad w/ tomato, basil, & bocconcini | \$9.50 |

## Sides

|                          |        |
|--------------------------|--------|
| Bowl of French Fries     | \$3.50 |
| Bowl of Steamed Rice     | \$3.50 |
| Steamed Green Vegetables | \$6.50 |

## Entrées

|  |         |
|--|---------|
| Spicy Thai Fish cakes w/ green paw paw salad & house made sweet chilli dipping sauce               | \$17.50 |
| Char Grilled Baby Octopus w/ mizuna leaf salad, chive, enoki mushroom, pickled ginger & chilli jam | \$17.50 |
| Pan Seared Calamari w/ rocket leaves, shaved grana padano & preserved lemon gremolata              | \$18.00 |
| Tempura Soft Shell Mud Crab w/ wakame seaweed, Asian herbs, sticky black rice & miso sauce         | \$18.50 |
| Moreton Bay Bug Meat & Herb Ravioli w/ wilted spinach, Avruga caviar & lemon chive butter sauce    | \$19.00 |
| Fresh Sea Scallops w/ truffled cauliflower puree, pancetta & burnt butter sauce                    | \$19.00 |
| Chilled King Prawns w/ macadamia nuts, Asian slaw, lime, coriander & wasabi pepper sauce           | \$20.00 |

## Mains

|  |                |              |
|--|----------------|--------------|
| Tempura Battered Reef Fish Fillets w/ French fries, coconut pickle, lemon wedges & garlic mayo             |                | \$22.50      |
| 2 Fish Seafood Soup - <i>Ask your waiter for today's special</i>   | entrée \$18.00 | main \$26.00 |
| Spring Bay Mussels w/ chilli, lime, palm sugar, Thai basil & Vietnamese mint soup                          | entrée \$18.50 | main \$27.50 |
| Fresh Seafood Medley Linguini w/ garlic, tomato, chilli, parsley, basil & shaved grana padano              |                | \$29.00      |
| Fresh Moreton Bay Bug Meat & Saffron Risotto w/ Italian parsley, English spinach & citrus butter           |                | \$31.50      |
| Pan Seared King Prawns w/ fragrant rice, crispy onion flakes & garlic and coriander sauce                  |                | \$32.50      |
| Deep Fried Whole Baby Barramundi w/ Asian vegetables, jasmine rice & house made sweet chilli sauce         |                | \$34.00      |
| Bay Bugs, King Prawns & Yabbies w/ potato salad, mesculin leaves & dill mayonnaise                         |                | \$38.50      |
| <b>Coral Trout Taster</b> – A trio of Coral Trout creations - <i>Ask your waiter for today's selection</i> |                | \$40.00      |

**Seafood Plate for 2** – hot & cold selection including Bay Bugs, King Prawns, Yabbies, Soft Shell Mud Crab Half Shell Scallops, Oysters, Cured Ocean Trout, Octopus, and Battered Reef Fish Fillets \$120.00

**Mud Crabs & Crayfish** – Available Seasonally - *Ask your waiter for today's availability*

**Market Catch**– *Ask your waiter for today's selection to pair with 1 of 7 cooking styles*

1. w/ tomato, parsley and shellfish bisque sauce, prawn and prosciutto colcannon & wilted spinach
2. w/ ginger chilli glaze, steamed Asian vegetables & crispy udon noodles
3. w/ garlic and caramel sauce, wok tossed bok choy, choi sum, yellow beans & fragrant rice
4. w/ tamarind Thai curry, poached green paw paw, glass noodles, candlenuts & betal leaves
5. w/ lemon beurre blanc, fresh steamed beans, snow peas, asparagus & kipfler potato
6. w/ fetta, semi dried tomato & pistachio nut crust, warm eggplant salad & green zucchini
7. Daily Chef's Special - *Ask your waiter for today's selection*

## Other than Seafood

|   |                |              |
|---|----------------|--------------|
| Fried Haloumi Cheese wrapped in Katafi w/ moghrabieh couscous & tzatziki sauce                    | entree \$17.50 | main \$25.00 |
| Chicken Breast Wrapped in Parma Ham w/ brie, soft polenta, green beans & verjuice jus             |                | \$30.00      |
| Lamb Rack Medallions w/ creamed spinach, rosemary rosti, carrot puree & madeira jus               |                | \$32.50      |
| Avon Valley Scotch Fillet w/ bacon and parsley potato cake, spinach, onion compote & merlot sauce |                | \$34.50      |

**One Bill per table**      **\$5.00 per person Public Holiday Surcharge**      **\$12.50 per BYO bottle Corkage**  
**Prices & Selections may change without notice.**

**WEBSITE:** [www.2fishrestaurant.com.au](http://www.2fishrestaurant.com.au)

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