

DOCK TO TABLE

wild-caught, and selected daily

FISH on Parkyn is committed to food providence
& sourcing the freshest regional produce
to offer a laid back, warm dining experience - Mooloolaba style.

PROUD TO BE CELEBRATING 20 YEARS

We are very proud of our menu our head chef has created for you.

Modifications to our menu compromise the integrity of the dish.

Modifications are politely declined unless there are dietary requirements.

(please note some dietary notes are offered alongside certain dishes)

Thank you



SPECIALS

FNTRÉF

Marinated Salmon Quick Smoked under glass 31

Spanish onion & cucumber, caper salad, roasted buckwheat, crème fraîche gf

MAIN

Slow Cooked Lamb Shank 37
Baked potato, a la provence sauce

Locally caught Swordfish Meunière 44
Swordfish meunière with ratatouille tartlet, orange & horseradish dressing



BREAD

Ciabatta bread (choice of)	
Garlic & parmesan v	10
Rosemary Oil df, v	10

OYSTERS

Sourced from the pristine waters of Tasmania and South Australia	½ Doz	Doz
Natural <i>df gf</i>	28	48
Kilpatrick bacon, worcestershire sauce, tomato lemon sauce df gf	31	51
Mango + citrus foam <i>df gf</i>	31	51

STARTERS

Seafood Chowder – bacon, white fish, salmon, pernod, with ciabatta	31
Mooloolaba King Prawn Ajillo (Spanish style garlic prawns) dfo gfo	30
Tempura squid, long pepper, tarragon & jalapeno dipping sauce df	25
Pan seared Scallops, white peach, mascarpone, pine nuts & pancetta gf	28
Breaded Mooloolaba King Prawns, lemon marjoram hollandaise sauce	32
Beef tataki, ponzu, horseradish mousse, truffle salsa <i>gf</i>	29



MAINS

Grilled Snapper, with foie gras, lemon butter sauce, asparagus & wild rice gf	47
Malay seafood curry, Mooloolaba prawns, black mussels, squid, reef fish, jasmine rice, crushed peanuts <i>gf df</i>	41
Fish & Chips, Pearl Perch beer battered or crumbed, garden salad, aioli sauce df	39
Macadamia crusted Humpty Doo barramundi, roasted pumpkin, sage butter, fetta, wild rocket ${\it gfo}$	46
Mary Valley grass-fed 200gm eye fillet, kipfler potatoes, carrot, brussel sprout and bourbon butter sauce gf	49
Our Signature Crispy Whole Snapper, chilli tamarind sauce, jasmine rice df	M/P
PASTA, GNOCCHI	
Housemade Gnocchi, Mooloolaba prawns, yuzu miso cream, shiitake mushroom, shallots	44
Moreton Bay bug Linguini, garlic shoots, roasted tomato, chilli, leek, baby capers, parmesan, parsley	47
SIDES	
Salad - carrot, bean, cucumber, tomato, capsicum, bean shoots, Asian herbs, peanuts & chilli lime dressing $gfdfv$	21
Selection of green leaves, vincotto vinaigrette df gf	14
Sea salt fries and aioli	13
Steamed broccolini, toasted almonds, dressed with virgin olive oil, garlic + coriander lemon pepper <i>df gf</i>	16



DESSERTS

Lime cheesecake with citrus glaze and seasonal fruits v	17
Chocolate terrine, raspberry mousse <i>v</i>	17
Vanilla Bean Crème brûlée with assorted seasonal berries <i>v gf</i>	17
Affogato Vanilla ice-cream, espresso <i>v gf</i> With Baileys, Amaretto, Frangelico or Cointreau	11 19

AFTER DINNER DRINKS

Limoncello	10
Espresso Martini	21
Amaretto	10
Frangelico	10
Grandfather Port	16



VEGETARIAN MENU

Ciabatta bread 10 Choice of Garlic & parmesan v

Gnocchi, Shiitake mushroom, yuzu miso v 34

Linguini, seasonal vegetables, Napoli sauce df v 36

Selection of green leaves, vincotto vinaigrette gf dfo v ve* 14

Sea Salt Fries & aioli v ve 13

Steamed broccolini, toasted almonds, dressed with virgin olive oil, garlic + coriander lemon pepper df gf 16



CHILDREN'S MENU

(under 12)

Includes a children's main & ice cream dessert

20 per child

Crispy Calamari with salad & fries

Fish & chips with salad

Macaroni & Cheese

Linguine Bolognese



COLD DRINKS & JUICES

SPARKLING WATER	
Triple filtered In-House sparkling water 750ml	5
SOFTDRINKS	
Coke, coke no sugar, lemonade, lemon squash, raspberry lemonade, ginger beer, lemon lime & bitters, peach ice tea	5
by Simple Organic Soda's Blood Orange, Lemonade	6
JUICES	
by Simple Juicery Apple, orange, Green Smoothie	6
COFFEE & TEA	
COFFEE	
Little Cove Coffee Co. Espresso, long black, macchiato, piccolo, ristretto, cappuccino. latte, flat white, hot chocolate, chai, mocha	
Cup	6.0
Mug	0.5
Double shot, decaf	
Soy milk, Almond Milk	0.5
TEA	
English breakfast, earl grey, peppermint, green, camomile, genmaicha, Darjeeling, Lemon grass + ginger, chai tea	4.8