

SMALL PLATES

Fresh Sydney Rock Oysters (6) ^{GF} w/ housemade vinaigrette	22
Oysters Kilpatrick (6) w/ maple glazed speck, chives & worcestershire	26
Oysters Mornay (6) w/ classic mornay sauce, topped w/ crispy parmesan	26
Citrus Cured Kingfish ^{GF} w/ avocado, red radishes on a bed of chilli yoghurt	19
Fresh Australian King Prawns (7) ^{GF} w/ marie rose sauce	20
Garlic Flatbread ^{V VGO} w/ green chilli yoghurt	8
Grilled Halloumi ^{GF V} w/ sicilian olives & red wine dressing	10
Grilled Local Baby Octopus ^{GF} w/ chilli, garlic & parsley	19.5
Grilled Scallops (3) ^{GF} w/ lemon, herb & garlic butter	18.5
Whole Chilli Garlic Prawns (3) ^{GF} w/ smoked paprika	18.5
Tempura King Prawns (3) w/ chilli mayo	17

Charred Mediterranean Vegetables ^{GF VG}	15
Mediterranean Salad ^{GF VGO} feta cheese, olives & red wine dressing	15
Beetroot Salad ^{GF VGO} goats cheese, walnuts & red wine dressing	15

WRAPS & BURGERS

served w/ hand-cut chips

Fried N.Z Hoki Fillet lettuce, tomato, pickles & house tartare	20
Crumbed Chicken Schnitzel lettuce, tomato, pickles & house chilli mayo	20
Grilled Halloumi Burger ^{GFO} lettuce, tomato, onion, zucchini, chilli mayo & brioche bun	20

LARGE PLATES

Australian Lobster Mornay w/crunchy parmesan, chives & hand-cut chips	75
Garlic Moreton Bay Bug ^{GF} w/ garlic & herb butter & hand-cut chips	40
Mornay Moreton Bay Bug w/ crunchy parmesan, chives & hand-cut chips	40
Grilled Local Baby Octopus ^{GF} chilli, garlic, parsley w/ hand-cut chips <u>or</u> quinoa salad	28
Salt & Pepper Squid w/ hand-cut chips & lime mayo	26
Fried Calamari Rings w/ hand-cut chips & house tartare	25

OVEN BAKED

Whole Roasted NZ Snapper ^{GF} red peppers, chilli flakes & Kalamata olives	35
Whole Roasted Aussie Barramundi ^{GF} salsa verde, parsley & cherry tomatoes	35

BATTERED FISH

served w/ hand-cut chips & house tartare

Extra Hungry?
Add a side of
Quinoa Salad 8.5
or Chips 7

N.Z. Hoki Fillet	22
Aussie Barramundi Fillet	27
Local Flathead Fillets	28
Gluten Free Hoki/Barramundi Fillet	22/27

GRILLED FISH

served on salsa verde w/ choice of hand-cut chips or quinoa salad or charred Mediterranean vegetables

N.Z. Hoki Fillet ^{GF}	22
Aussie Barramundi Fillet ^{GF}	27
Tasmanian Salmon ^{GF}	30

Vegan 'Phish' & Chips ^{VG} w/ hand-cut chips & vegan house tartare	20
Vegan 'Phish' Burger or wrap w/ chips ^{VG} lettuce, tomato, pickles, vegan house tartare on a sweet potato bun	20

SEAFOOD PLATTERS

Served with housemade condiments. Platters serve 2 people.



COLD ^{GF} \$99

4 x Sydney Rock Oysters,
 Chef's Cured Salmon,
 6 x Fresh Australian Tiger Prawns,
 2 x 1/2 Fresh Blue Swimmer Crab,
 4 x 1/2 Cold Balmain Bay Bug
 w/ Seasonal Fruit

MIXED \$169

Garlic Flatbread,
 4 x Sydney Rock Oysters,
 Chef's Cured Salmon,
 6 x Fresh Australian Tiger Prawns,
 2 x 1/2 Fresh Blue Swimmer Crab,
 4 x 1/2 Cold Balmain Bay Bug,
 2 x Chilli Garlic Prawns,
 Grilled Local Baby Octopus,
 6 x Fried Calamari Rings,
 3 x Tempura King Prawns,
 2 x Battered NZ Hoki Fillets,
 Hand-cut Chips & Seasonal Fruits

GRILLED ^{GF} \$174

4 x Sydney Rock Oysters,
 Chef's Cured Salmon,
 6 x Fresh Australian Tiger Prawns,
 2 x 1/2 Fresh Blue Swimmer Crab,
 4 x 1/2 Cold Balmain Bay Bug,
 Grilled Local Baby Octopus,
 2 x Chilli Garlic Prawns,
 2 x 1/2 Garlic Moreton Bay Bugs,
 4 x Grilled Scallops (in the shell),
 2 x Grilled NZ Hoki Fillets,
 Hand-cut Chips & Seasonal Fruits

FRIED \$79

Garlic Flatbread,
 3 x Potato Scallops,
 6 x Fried Calamari Rings,
 3 x Tempura King Prawns,
 3 x Battered Seafood Sticks,
 2 x Battered NZ Hoki Fillets,
 Hand-cut Chips

VEGAN ^{VG} (NON SEAFOOD) \$89

Garlic Flatbread,
 4 x Salt & Pepper 'Shquid',
 3 x Tempura 'Phrawns',
 3 x Chilli Garlic 'Phrawns',
 4 x Grilled 'Shcallops',
 3 x Battered 'Phish' Fillets,
 3 x Potato Scallops,
 Mediterranean Salad,
 Hand-cut Chips.
 Served w/ Housemade Vegan Sauces
 & Seasonal Fruits

DESSERT

Ask our staff for
 dessert specials

Visit our
 gelato bar
 for fresh gelato
 barista made
 coffee & hot
 drinks

KIDS

Nuggets & chips
 Seafood sticks & chips
 Cocktail fish & chips ^{GFO}
 Calamari & chips
 Vegan 'fish' & chips ^{VG}

10 Potato scallop ^{V VG}
10 Fish cocktail
10 Seafood sticks
10 Garden salad ^{GF}
10 Quinoa salad ^{GF VG}
 Hand-cut chips ^{GF V VG}

EXTRAS

SAUCES (Housemade)

2.5 Tartare ^{GF V} **2**
2.5 Green chilli yogurt ^{GF V} **2**
2.5 Lime mayo ^{GF V} **2**
8.5 Chilli mayo ^{GF V} **2**
8.5 Vegan tartare ^{GF VG} **2**
\$7 Marie Rose ^{GF V} **2**

WINE LIST

Our aim in compiling this wine list is to ensure that whatever your personal taste and favourite style, every wine included will be of interest.



SPARKLING

Duchess NV Multi Region Cuvee
 Hunter Valley, NSW
La-Gioisa Moscato NV
 Veneto, Italy
Usher Tinkler 'La Volpe' Prosecco
 Hunter Valley, NSW
Moet & Chandon Brut Champagne NV
 Espernay, Champagne, France

ROSE

Bouchard Aine & Fils Rose
 Languedoc-Roussillon Region, France
Usher Tinkler 'Nose to Tail' Rose
 Hunter Valley, NSW

RED

Leogate 'Gatecrasher' Shiraz
 Central Ranges, NSW
Bouchard Aine & Fils Pinot Noir
 Burgundy, France
Smokin' Barrels, Merlot
 Barossa Valley, SA

WHITE

10/35 **Saddler's Creek 'Watermark'** Sauvignon Blanc **8/32**
 Hunter Valley, NSW
9.5/35 **Petal & Stem** Sauvignon Blanc **12/45**
 Marlborough, New Zealand
11/45 **Leogate 'Broken Back'** Semillon **7.5/29**
 Hunter Valley, NSW
89 **First Creek** Semillon **40**
 Hunter Valley, NSW
Usher Tinkler 'Nose to Tail' Semillon Chardonnay **15/55**
 Hunter Valley, NSW
11/40 **Leogate 'Broken Back'** Chardonnay **9/38**
 Hunter Valley, NSW
15/60 **Lock & Key** Chardonnay **12/45**
 Tumbarumba, NSW
First Creek Verdelho **13/48**
 Hunter Valley, NSW
8/32 **Leogate 'Broken Back'** Pinot Gris **8.5/33**
 Hunter Valley, NSW
10/38 **Kingston Estate** Pinot Gris **40**
 Adelaide Hills, SA
9/40 **Ingram Road** Pinot Grigio **12/48**
 Yarra Valley, VIC
Wilson Vineyard Riesling **12/45**
 Clare Valley, SA

BEER & CIDER

BOTTLED/CANNED

Asahi Black Jap **8.5**
Coopers Light Aus **8.5**
Corona Mex **9**
Zlatan Dab Mkd **9**
Somersby Cider Aus **9**
Gluten Free Beer Aus **9.5**

TAP

Peroni Nastro Azzurro Italy **9**
Great Northern Super Crisp Aus **8**
Stone & Wood Pacific Ale Aus **9**
Young Henry's Newtowner Aus **9**
Canadian Club Dry **10**

Non alcoholic beer **7**

Here at The Kingfish we source the freshest quality seafood hand-picked by our reliable local supplier and cook it fresh to order.
 All our exclusive recipes are made in-house with fresh and wholesome ingredients including all our sauces.
 For more information ask our friendly staff.

^{GF} Gluten Free ^{GFO} Gluten Free Option Available *Please advise of coeliac concerns* ^V Vegetarian ^{VG} Vegan ^{VG0} Vegan Option Available

All menu items are subject to availability. | 10% surcharge will apply for public holidays.

SPIRITS

TEQUILA

El Jimador | Blanco 8

RUM

Bacardi 8

Sailor Jerry's 9

Don Papa aged 7yr 15

GIN

Tanqueray 8

Hendricks 11

VODKA

Finlandia 8

Grey Goose 10

LIQUEURS

Baileys 7

Kahlua 7

Cointreau 7

Aperol 7

Pimms 7

Malibu 7

WHISKY

Dewars White Label 8

Wild Turkey 8

Jack Daniels 9

Maker's Mark 9

Glenfiddich 15

15 yr single malt 15

COCKTAILS MO = Mocktail Option \$15

Kiss Me Rosemary

hendricks gin, lime juice, grapefruit juice, house made rosemary & honey syrup

Cucumber & Melon Haze

hendricks, melon liqueur, cucumber syrup, lemon & soda

Toasted Marshmallow Martini

marshmallow infused vodka, baileys & espresso

French Martini

vodka, chambord, pineapple & house made vanilla syrup

Granny Apple Martini

vodka, granny apple liqueur, apple juice, lime juice, egg whites & house made cinnamon syrup

Malibu Mai Tai

malibu, amaretto, lime, pineapple juice & house made vanilla syrup

21 **Passionfruit Caipiroska (MO)** 20

vodka, passoa, lime juice & passionfruit

Whiskey Negroni 19

makers mark, cointreau & red vermouth

Watermelon Pina Colada (MO) 19

malibu, bacardi, pineapple & watermelon puree

Lychee Mojito (MO) 18

bacardi, lychee puree, lime juice, fresh lime & mint

Mango Daiquiri 18

bacardi carta blanca, mango & fresh lime

Pomegranate Spritz 18

pomegranate liquor, elderflower liqueur, prosecco, soda & dash of Grenadine

20 **Peach Bellini** 18

peach schnapps, prosecco, peach puree & lime juice

DINNER & LUNCH SPECIALS

\$14 WEEKDAY LUNCH SPECIALS

From 11.00am until 2.30pm

MONDAY

\$14 Fried Calamari & Chips

w/ hand-cut chips or quinoa salad

TUESDAY

\$14 Grilled Local Baby Octopus

w/ hand-cut chips or quinoa salad

WEDNESDAY

\$14 Fish & Chips or Vegan 'Phish' Chips

w/ hand-cut chips

THURSDAY

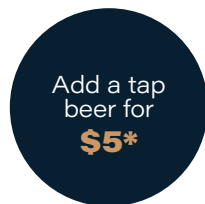
\$14 Battered Wrap

Choose any Battered Wrap served w/ hand-cut chips

FRIDAY

\$14 Salt & Pepper Squid

w/ hand-cut chips



\$69 MIDWEEK SEAFOOD PLATTER

Available Tues & Wed 5pm-close

TUESDAY & WEDNESDAY

\$69 Midweek Seafood Platter

Garlic Flatbread,

2 x Oysters Kilpatrick,

2 x Oysters Mornay,

2 x Chilli Garlic Prawns,

2 x Grilled Scallops,

4 x Crumbed Calamari,

Grilled Local Baby Octopus,

2 x Grilled N.Z Hoki, Hand-cut Chips

Served w/ Tartare & Lemon



Not valid on public holidays, with any other discount or offer.

*With purchase of lunch special. **With purchase of Midweek Seafood Platter.

www.thekingfish.com.au | contact@thekingfish.com.au

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