

## SMALL PLATES

<b>Fresh Sydney Rock Oysters (6)</b> GF	<b>24</b>
w/ housemade vinaigrette	
<b>Oysters Kilpatrick (6)</b>	<b>28</b>
w/ maple glazed speck, chives & worcestershire	
<b>Oysters Mornay (6)</b>	<b>28</b>
w/ classic mornay sauce, topped w/ chives	
<b>Citrus Cured Kingfish</b> GF	<b>19</b>
w/ avocado, red radishes on a bed of chilli yoghurt	
<b>Fresh Australian Tiger Prawns (7)</b> GF	<b>25</b>
w/ marie rose sauce	
<b>Garlic Pita Bread</b> V VGO	<b>12</b>
w/ green chilli yoghurt	
<b>Grilled Halloumi</b> GF V	<b>12</b>
w/ sicilian olives & red wine dressing	
<b>Grilled Scallops (3)</b> GF	<b>19</b>
w/ lemon, herb & garlic butter	
<b>Whole Chilli Garlic Prawns (3)</b> GF	<b>21</b>
w/ smoked paprika	
<b>Tempura King Prawns (3)</b>	<b>17</b>
w/ chilli mayo	

<b>Charred Mediterranean Vegetables</b> GF VG	<b>15</b>
<b>Mediterranean Salad</b> GF VGO	<b>15</b>
feta cheese, olives & red wine dressing	
<b>Beetroot Salad</b> GF VGO	<b>15</b>
goats cheese, walnuts & red wine dressing	

## BURGERS

served w/ hand-cut chips

<b>Fried N.Z Hoki Fillet</b>	<b>20</b>
lettuce, tomato, pickles & house tartare	
<b>Crumbed Chicken Schnitzel</b>	<b>20</b>
lettuce, tomato, pickles & house chilli mayo	
<b>Grilled Halloumi Burger</b> GFO	<b>20</b>
lettuce, tomato, onion, zucchini, chilli mayo & brioche bun	

## LARGE PLATES

<b>Australian Lobster Mornay</b>	<b>80</b>
w/ chives & hand-cut chips	
<b>Garlic Moreton Bay Bug</b> GF	<b>46</b>
w/ garlic & herb butter & hand-cut chips	
<b>Mornay Moreton Bay Bug</b>	<b>46</b>
w/ chives & hand-cut chips	
<b>Salt &amp; Pepper Squid</b>	<b>26</b>
w/ hand-cut chips & lime mayo	
<b>Fried Calamari Rings</b>	<b>25</b>
w/ hand-cut chips & house tartare	

## OVEN BAKED

Extra Hungry?  
Add a side  
Starting at \$8

<b>Whole Roasted NZ Snapper</b> GF	<b>38</b>
red peppers, chilli flakes & Kalamata olives	

## BATTERED FISH

served w/ hand-cut chips & house tartare

<b>N.Z. Hoki Fillet</b>	<b>22</b>
<b>Aussie Barramundi Fillet</b>	<b>28</b>
<b>Local Flathead Fillets</b>	<b>32</b>
<b>Gluten Free Hoki/Barramundi Fillet</b>	<b>22/28</b>

## GRILLED FISH

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

<b>N.Z. Hoki Fillet</b> GF	<b>22</b>
<b>Aussie Barramundi Fillet</b> GF	<b>28</b>
<b>Tasmanian Salmon</b> GF	<b>32</b>

<b>Vegan 'Phish' &amp; Chips</b> VG	<b>20</b>
w/ hand-cut chips & vegan house tartare	
<b>Vegan 'Phish' Burger w/ chips</b> VG	<b>20</b>
lettuce, tomato, pickles, vegan house tartare on a sweet potato bun	

## SEAFOOD PLATTERS

Served with housemade condiments. Platters serve 2 people..



### COLD **GF** \$99

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

### MIXED \$184

Garlic Pita Bread,  
 4 x Sydney Rock Oysters,  
 Chef's Cured Kingfish,  
 6 x Fresh Australian Tiger Prawns,  
 2 x 1/2 Fresh Blue Swimmer Crab,  
 2 x 1/2 Moreton Bay Bug,  
 2 x Chilli Garlic Prawns,  
 2 x Grilled Scallops (in the shell),  
 6 x Fried Calamari Rings,  
 3 x Tempura King Prawns,  
 2 x Battered NZ Hoki Fillets,  
 Hand-cut Chips & Seasonal Fruits

### GRILLED **GF** \$189

4 x Sydney Rock Oysters,  
 Chef's Cured Kingfish,  
 6 x Fresh Australian Tiger Prawns,  
 2 x 1/2 Fresh Blue Swimmer Crab,  
 2 x 1/2 Cold Moreton Bay Bug,  
 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 Pita Bread,  
 3 x Potato Scallops,  
 6 x Fried Calamari Rings,  
 2 x Tempura King Prawns,  
 3 x Battered Seafood Sticks,  
 2 x Battered NZ Hoki Fillets,  
 Hand-cut Chips

### VEGAN **VG** (NON SEAFOOD) \$89

Garlic Pita Bread,  
 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 **10**  
 Seafood sticks & chips **10**  
 Cocktail fish & chips **10**  
 Calamari & chips **10**  
 Vegan 'fish' & chips **10**

## EXTRAS

Garden salad **GF** **8.5**  
 Quinoa salad **GF VG** **8.5**  
 Hand-cut chips **GF V VG** **8**

## SAUCES (Housemade)

Tartare **GF V** **2**  
 Green chilli yogurt **GF V** **2**  
 Lime mayo **GF V** **2**  
 Chilli mayo **GF V** **2**  
 Vegan tartare **GF VG** **2**  
 Marie Rose **GF V** **2**

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 Friendly **VGO** Vegan Friendly Option Available

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

## 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
- Damien De Binet** Moscatto  
Hunter Valley, NSW
- Usher Tinkler 'La Volpe'** Prosecco  
Hunter Valley, NSW
- Moet & Chandon** Brut Champagne NV  
Espenay, 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

- 12/40** **Saddler's Creek 'Watermark'** Sauvignon Blanc  
Hunter Valley, NSW
- 13/49** **Petal & Stem** Sauvignon Blanc  
Marlborough, New Zealand
- 12/48** **Leogate 'Broken Back'** Semillon  
Hunter Valley, NSW
- 89** **First Creek** Semillon  
Hunter Valley, NSW
- Usher Tinkler 'Nose to Tail'** Semillon Chardonnay  
Hunter Valley, NSW
- 12/45** **Leogate 'Broken Back'** Chardonnay  
Hunter Valley, NSW
- 15/58** **Lock & Key** Chardonnay  
Tumbarumba, NSW
- First Creek** Verdelho  
Hunter Valley, NSW
- 9/32** **Leogate 'Broken Back'** Pinot Gris  
Hunter Valley, NSW
- 10/38** **Kingston Estate** Pinot Gris  
Adelaide Hills, SA
- 9/40** **Ingram Road** Pinot Grigio  
Yarra Valley, VIC
- Wilson Vineyard** Riesling  
Clare Valley, SA
- 10/36**
- 14/45**
- 9/29**
- 40**
- 15/50**
- 9/38**
- 12/45**
- 13/48**
- 10/36**
- 40**
- 12/48**
- 12/45**

## BEER & CIDER

### BOTTLED/CANNED

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

- Non alcoholic beer** **7**

### 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**

# SPIRITS

## TEQUILA

El Jimador | Blanco 8

## RUM

Bacardi 8

Sailor Jerry's 9

## 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

Johnny Walker Black Label 8

Wild Turkey 8

Jack Daniels 9

Maker's Mark 9

Glenfiddich 15

15 yr single malt 15

# COCKTAILS MO = Mocktail Option \$15

## Peach Bellini

peach schnapps, prosecco, peach puree & lime juice

## Lychee Mojito (MO)

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

## French Martini

vodka, chambord, pineapple & vanilla syrup

## Espresso Martini

vodka, baileys, kahlua & espresso

## 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 & dash of grenadine

16 **Pomegranate Spritz** 17

pomegranate liqueur, elderflower liqueur, prosecco, soda & dash of grenadine

18 **Mango Daiquiri** 18

bacardi, malibu, mango, lime & coconut cream

20 **Passionfruit Caprioska (MO)** 20

vodka, passoa, lime juice & passionfruit

19 **Kiss Me Rosemary** 19

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

20 **Watermelon Pina Colada (MO)** 19

malibu, bacardi, pineapple & watermelon puree

20 **Blackberry Amaretto Sour** 20

amaretto, blackberry liqueur, lemon juice, egg white

# DINNER & LUNCH SPECIALS

## \$14 WEEKDAY LUNCH SPECIALS

From 11.00am until 2.30pm

### MONDAY

#### \$14 Fried Calamari & Chips

w/ hand-cut chips

### TUESDAY

#### \$14 Burger & Chips

fish burger, chicken burger or vegan

'phish' burger

served w/ hand-cut chips

### WEDNESDAY

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

w/ hand-cut chips

### THURSDAY

#### \$14 Wrap & Chips

fish wrap, chicken wrap or vegan 'phish' wrap

served w/ hand-cut chips

### FRIDAY

#### \$14 Salt & Pepper Squid

w/ hand-cut chips

Add a tap beer for \$5\*

## \$69 MIDWEEK SEAFOOD PLATTER

Available Tues & Wed 5pm-close

### TUESDAY & WEDNESDAY

#### \$69 Midweek Seafood Platter

Garlic Pita Bread,

2 x Oysters Kilpatrick,

2 x Oysters Mornay,

2 x Chilli Garlic Prawns,

2 x Grilled Scallops,

4 x Crumbed Calamari,

2 x Grilled N.Z Hoki,

Hand-cut Chips

Served w/ Tartare, Chilli Mayo & Lemon

Add a bottle of house Shiraz or Sav Blanc for \$25\*\*

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](http://www.thekingfish.com.au) | [contact@thekingfish.com.au](mailto:contact@thekingfish.com.au)

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