

SMALL PLATES

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

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

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

Garlic Moreton Bay Pasta w/ parmesan cheese	45
Chilli & Tomato Black Live Mussels w/ toasted focaccia	40

Whole Roasted NZ Snapper GF red peppers, chilli flakes & Kalamata olives	38
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Extra Hungry?
Add a side
Starting at \$8

BATTERED FISH

served w/ hand-cut chips & house tartare

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

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	28
Tasmanian Salmon GF	32

DESSERTS

Cherry Black Forest Cake	15
White Chocolate Panna Cotta w/ mixed berry compote	15

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 Fresh Cold Cooked 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 Fresh Cold Cooked 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 Fresh Cold Cooked 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

COCKTAILS

Ask our staff for the cocktail of the week!



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

KIDS

Nuggets & chips **10**
 Seafood sticks & chips **10**
 Cocktail fish & chips **GF** Calamari **10**
 & chips **10**
 Vegan 'fish' & chips **VG** **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 **GF** Gluten Free Option Available *Please advise of coeliac concerns* **V** Vegetarian

VG Vegan Friendly **VG** 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
- Binet** Moscatto
Hunter Valley, NSW
- Usher Tinkler 'La Volpe'** Prosecco
Hunter Valley, NSW
- Moet & Chandon** Brut Champagne NV
Espernay, Champagne, France

RED

- Leogate 'Gatecrasher'** Shiraz
Central Ranges, NSW 9/32
- Leogate 'Gatecrasher'** Cabernet Sauvignon
Central Ranges, NSW 10/38
- Bouchard Aine & Fils** Pinot Noir
Burgundy, France 10/38
- Smokin' Barrels** Merlot
Barossa Valley, SA 9/40
- Sieber** Shiraz Grenache
Barossa Valley, SA 14/50
- Briar Ridge** Tempranillo Shiraz
Hunter Valley, NSW 13/45
- Binet** Merlot Malbec Cabernet Petit Verdot
Hunter Valley, NSW 45
- Poggiotondo** Chianti
Italy 40

WHITE

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

ROSE

- Bouchard Aine & Fils** Rose
Languedoc-Roussillon Region, France 12/45
- Usher Tinkler 'Nose to Tail'** Rose
Hunter Valley, NSW 15/58

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



\$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



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

02 404 43011 | Tag us @thekingfishhoneysuckle