

## SMALL PLATES

<b>Garlic Pita Bread</b> <span>V</span> <span>VGO</span>	<b>12</b>
w/ green chilli yoghurt	
<b>Fresh Sydney Rock Oysters (6)</b> <span>GF</span>	<b>26</b>
w/ housemade vinaigrette	
<b>Oysters Kilpatrick (6)</b>	<b>30</b>
w/ maple glazed speck, chives & worcestershire	
<b>Oysters Mornay (6)</b>	<b>30</b>
w/ classic mornay sauce, topped w/ chives	
<b>Citrus Cured Kingfish</b> <span>GF</span>	<b>19</b>
w/ avocado, red radishes on a bed of chilli yoghurt	
<b>Grilled South Australian Octopus</b>	<b>25</b>
w/ roast capsicum, salsa verde, & fennel	
<b>Fresh Australian Tiger Prawns (7)</b> <span>GF</span>	<b>25</b>
w/ marie rose sauce	
<b>Grilled Halloumi</b> <span>GF</span> <span>V</span>	<b>12</b>
w/ sicilian olives & red wine dressing	
<b>Grilled Scallops (3)</b> <span>GF</span>	<b>19</b>
w/ lemon, herb & garlic butter	
<b>Whole Chilli Garlic Prawns (3)</b> <span>GF</span>	<b>23</b>
w/ smoked paprika	
<b>Tempura King Prawns (3)</b>	<b>17</b>
w/ chilli mayo	

<b>Charred Mediterranean Vegetables</b> <span>GF</span> <span>VG</span>	<b>15</b>
<b>Mediterranean Salad</b> <span>GF</span> <span>VGO</span>	<b>15</b>
feta cheese, olives & red wine dressing	
<b>Beetroot Salad</b> <span>GF</span> <span>VGO</span>	<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> <span>GFO</span>	<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> <span>GF</span>	<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/ smoked paprika, hand-cut chips & lime mayo	
<b>Crumbed Calamari Rings</b>	<b>25</b>
w/ hand-cut chips & house tartare	
<b>Whole Roasted NZ Snapper</b> <span>GF</span>	<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>Fresh Daintree Barramundi Fillet</b>	<b>28</b>
<b>Fresh Local Flathead Fillet</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> <span>GF</span>	<b>22</b>
<b>Fresh Daintree Barramundi Fillet</b> <span>GF</span>	<b>28</b>
<b>Fresh Tasmanian Salmon</b> <span>GF</span>	<b>34</b>

<b>Vegan 'Phish' &amp; Chips</b>	<b>20</b>
w/ hand-cut chips & vegan house tartare	

<b>Vegan 'Phish' Burger</b>	<b>20</b>
w/ chips VG lettuce, tomato, pickles, vegan house tartare on a sweet potato bun	

## DESSERTS

<b>House Made Tiramisu</b>	<b>15</b>
<b>Premium Turkish Baklava</b>	<b>10</b>
Pistachio, Nutella Chocolate, or Walnut served w/ house made gelato	

Extra Hungry?  
Add a side  
Starting at \$8

# 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 Balmain Bug,  
 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 Balmain Bug,  
 2 x Chilli Garlic Prawns,  
 2 x Grilled Scallops (in the shell),  
 6 x Crumbed 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 Balmain Bug,  
 2 x Chilli Garlic Prawns,  
 2 x 1/2 Garlic Moreton Bay Bug,  
 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 Crumbed 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 & Seasonal Fruits  
 Served w/ Housemade Vegan Sauces

## 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 **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

<b>Duchess</b> NV Multi Region Cuvee Hunter Valley, NSW	<b>12/40</b>
<b>Binet</b> Moscato Hunter Valley, NSW	<b>13/49</b>
<b>Oakvale 'Elle'</b> Prosecco Hunter Valley, NSW	<b>14/50</b>
<b>Carillion</b> Blanc De Blanc Orange, NSW	<b>55</b>
<b>Canella Valdobbiadene</b> <b>DOCG</b> Prosecco Venice, Italy	<b>79</b>
<b>Moet &amp; Chandon</b> Brut Champagne NV Espernay, Champagne, France	<b>109</b>
<b>Carillion Petillant</b> Sparkling Rose Orange, NSW	<b>55</b>

### RED

<b>Parched Crow</b> Shiraz Hunter Valley, NSW	<b>11/42</b>
<b>Leogate 'Gatecrasher'</b> Shiraz Central Ranges, NSW	<b>36</b>
<b>Leogate 'Gatecrasher'</b> Cabernet Sauvignon Central Ranges, NSW	<b>10/38</b>
<b>Bouchard Aine &amp; Fils</b> Pinot Noir Burgundy, France	<b>44</b>
<b>Smokin' Barrels</b> Merlot Barossa Valley, SA	<b>9/40</b>
<b>Sieber</b> Shiraz Grenache Barossa Valley, SA	<b>50</b>
<b>Briar Ridge</b> Tempranillo Shiraz Hunter Valley, NSW	<b>45</b>
<b>Radio Boka</b> Tempranillo Valencia, Spain	<b>48</b>
<b>Binet</b> Merlot Malbec Cabernet Petit Verdot Hunter Valley, NSW	<b>45</b>
<b>Umani Ronchi 'Podere'</b> Montepulciano Abruzzo, Italy	<b>50</b>

### WHITE

<b>Leogate 'Lion's Pride'</b> Semillon Sauvignon Blanc Hunter Valley, NSW	<b>10/36</b>
<b>Petal &amp; Stem</b> Sauvignon Blanc Marlborough, New Zealand	<b>14/45</b>
<b>Jericho</b> Fume Blanc Adelaide Hills, SA	<b>50</b>
<b>Leogate 'Broken Back'</b> Semillon Hunter Valley, NSW	<b>9/38</b>
<b>First Creek</b> Semillon Hunter Valley, NSW	<b>40</b>
<b>Leogate 'Broken Back'</b> Chardonnay Hunter Valley, NSW	<b>42</b>
<b>Parched Crow</b> Chardonnay Hunter Valley, NSW	<b>10/40</b>
<b>Lock &amp; Key</b> Chardonnay Tumbarumba, NSW	<b>45</b>
<b>Redbank</b> Fiano King Valley, NSW	<b>46</b>
<b>First Creek</b> Verdelho Hunter Valley, NSW	<b>48</b>
<b>Leogate 'Broken Back'</b> Pinot Gris Hunter Valley, NSW	<b>10/40</b>
<b>Kingston Estate</b> Pinot Gris Adelaide Hills, SA	<b>40</b>
<b>Ingram Road</b> Pinot Grigio Yarra Valley, VIC	<b>48</b>
<b>Wilson Vineyard</b> Riesling Clare Valley, SA	<b>12/45</b>
<b>Carillion 'Origins'</b> Riesling Orange, NSW	<b>55</b>

### ROSE

<b>Bouchard Aine &amp; Fils</b> Rose Languedoc-Roussillon Region, France	<b>12/45</b>
<b>Horner Wines 'Ash'</b> Rose Hunter Valley, NSW	<b>44</b>

## BEER & CIDER

### BOTTLED/CANNED

<b>Black Beer</b>	<b>9.5</b>
<b>Alcoholic Ginger Beer</b>	<b>10</b>
<b>Corona Mex</b>	<b>9</b>
<b>Zlatan Dab Mkd</b>	<b>9</b>

<b>White Claw</b>	<b>12</b>
<b>Gluten Free Beer</b> Aus	<b>9.5</b>
<b>Heineken Zero</b>	<b>7</b>

### TAP

<b>Heineken Lager</b> Netherlands	<b>9</b>
<b>Iron Jack</b> Mid-strength, Aus	<b>8</b>
<b>Stone &amp; Wood Pacific Ale</b> Aus	<b>9</b>
<b>Young Henry's Newtownner</b> Aus	<b>9</b>
<b>James Squire</b> Apple Cider, Aus	<b>10</b>

# SPIRITS

## TEQUILA

El Jimador | Blanco 8

## RUM

Bacardi 8

Sailor Jerry's 9

Plantation 9

## GIN

Tanqueray 9

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

## \$15 WEEKDAY LUNCH SPECIALS

From 11.00am until 2.30pm

Add a tap beer for \$5\*

### TUESDAY

#### \$15 Burger & Chips

fish burger, chicken burger or vegan 'phish' burger served w/ hand-cut chips

### WEDNESDAY

#### \$15 Fish & Chips or Vegan 'Phish' & Chips

served w/ hand-cut chips

### THURSDAY

#### \$15 Wrap & Chips

fish wrap, chicken wrap or vegan 'phish' wrap served w/ hand-cut chips

### FRIDAY

#### \$15 Salt & Pepper Squid

w/ smoked paprika & 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

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.

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