

## SMALL PLATES

- Garlic Pita Bread** V VGO GF 12  
w/ housemade vinaigrette
- Fresh Sydney Rock Oysters** (6) 26  
w/ housemade vinaigrette
- Oysters Kilpatrick** (6) 30  
w/ maple glazed speck, chives & worcestershire
- Oysters Mornay** (6) 30  
w/ classic mornay sauce, topped w/ crispy parmesan
- Citrus Cured Kingfish** GF 19  
w/ avocado, red radishes on a bed of chilli yoghurt
- Grilled South Australian Octopus** 25  
w/ roast capsicum, salsa verde, & fennel
- Fresh Australian Tiger Prawns** (7) GF 25  
w/ marie rose sauce
- Grilled Halloumi** GF V 12  
w/ sicilian olives & red wine dressing
- Grilled Scallops** (3) GF 19  
w/ lemon, herb & garlic butter
- Whole Chilli Garlic Prawns** (2) GF 19  
w/ smoked paprika
- Tempura King Prawns** (2) 15  
w/ chilli mayo

- Charred Mediterranean Vegetables** GF VG 15
- Mediterranean Salad** V VGO GF 15  
feta cheese, olives & red wine dressing
- Beetroot Salad** VGO GF 15  
goats cheese, walnuts & red wine dressing

## BURGERS

served w/ hand-cut chips

- Fried Fish Burger** 22  
battered n.z. hoki, onion, pickles, iceberg lettuce & house tartare
- Southern Fried Chicken Burger** 22  
chicken breast, cheese, Pickles, iceberg lettuce & smoked chilli mayo
- Grilled Halloumi Burger** 22  
halloumi, tomato, oak lettuce, beetroot, onion & spiced tomato sauce

## DESSERTS

- House Made Chocolate Lava Cake** 16  
served w/ burnt butter gelato, raspberry coulis & toasted almond

## LARGE PLATES

- Australian Lobster Mornay** 80  
w/ chives & hand-cut chips
- Garlic Moreton Bay Bug** GF 48  
w/ garlic & herb butter & hand-cut chips
- Mornay Moreton Bay Bug** 48  
w/ chives & hand-cut chips
- Salt & Pepper Squid** 26  
w/ smoked paprika, hand-cut chips & lime mayo
- Crumbed Calamari Rings** 25  
w/ hand-cut chips & house tartare
- Whole Roasted NZ Snapper** GF 40  
red peppers, chilli flakes & kalamata olives

## WINTER DISHES

- Crab Linguini** 36  
w/ chilli, garlic, cherry tomatoes, white wine, gremolata, extra virgin olive oil
- Moules Frites** GF 24  
Tasmanian black lip mussels, garlic butter, eschalot, white wine, hand cut French fries
- Seafood Chowder** GF 19  
Cream, smoked cod, king prawns, scallops & mussels

## BATTERED FISH

served w/ hand-cut chips & house tartare

- N.Z. Hoki Fillet** 24
- Fresh Daintree Barramundi Fillet** 29
- Fresh Local Flathead Fillet** 32
- Gluten Free Hoki/Barramundi Fillet** 24/29

## GRILLED FISH

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

- N.Z. Hoki Fillet** GF 24
- Fresh Daintree Barramundi Fillet** GF 29
- Fresh Tasmanian Salmon** GF 34

- Vegan "Phish" & Chips** VG 22  
w/ hand-cut chips & vegan house tartare
- Vegan "Phish" Burger** VG 22  
w/ chips VG lettuce, tomato, pickles & vegan house tartare

Extra hungry?  
Add a side.  
Starting at \$8

# SEAFOOD PLATTERS

Served with housemade condiments.  
Platters serve 2 people



## COLD <sup>GF</sup> \$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 \$189

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  
2 x Tempura King Prawns  
2 x Battered NZ Hoki Fillets  
Hand-cut Chips & Seasonal Fruits

## GRILLED <sup>GF</sup> \$195

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  
4 x Crumbed Calamari Rings  
2 x Tempura King Prawns  
3 x Battered Seafood Sticks  
2 x Battered NZ Hoki Fillets  
Hand-cut Chips

## VEGAN <sup>VG</sup> (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 **12**  
Seafood sticks & chips **12**  
Cocktail fish & chips <sup>GFO</sup> **12**  
Calamari & chips **12**  
Vegan 'phish' & chips <sup>VG</sup> **12**

## EXTRAS

Garden salad <sup>GF</sup> <sup>V</sup> **10**  
Quinoa salad <sup>GF</sup> <sup>V</sup> <sup>VGO</sup> **10**  
Hand-cut chips <sup>VG</sup> <sup>GF</sup> **8**

## SAUCES Housemade

Tartare <sup>GF</sup> <sup>V</sup> **2.5**  
Green chilli yoghurt <sup>GF</sup> <sup>V</sup> **2.5**  
Lime mayo <sup>GF</sup> <sup>V</sup> **2.5**  
Chilli mayo <sup>GF</sup> <sup>V</sup> **2.5**  
Vegan tartare <sup>GF</sup> <sup>VG</sup> **2.5**  
Marie Rose <sup>GF</sup> <sup>V</sup> **2.5**

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.

<sup>GF</sup> Gluten Free <sup>GFO</sup> Gluten Free Option Available Please advise of coeliac concerns  
<sup>V</sup> Vegetarian <sup>VG</sup> Vegan <sup>VGO</sup> Vegan Option Available

All menu items are subject to availability. | 15% Surcharge will apply on 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 Moscato**  
Hunter Valley, NSW

**Oakvale "Elle" Prosecco**  
Hunter Valley, NSW

**Carillon Blanc de Blanc**  
Orange, NSW

**Moet & Chandon Brut Champagne NV**  
Espernay, Champagne, France

**Carillon Petillant Sparkling Rose**  
Orange, NSW

### RED

**Hollydene Shiraz**  
Upper Hunter, NSW

**Briar Ridge Tempranillo Shiraz**  
Hunter Valley, NSW

**Leogate "Gatecrasher" Cabernet Sauvignon**  
Central Ranges, NSW

**Bouchard Aine & Fils Pinot Noir**  
Burgundy, France

**Smokin' Barrels Merlot**  
Barossa Valley, SA

**Seiber Shiraz Grenache**  
Barossa Valley, SA

**Radio Boka Tempranillo**  
Valencia, Spain

**Binet Merlot Malbec Cabernet Petit Verdot**  
Hunter Valley, NSW

**Umani Ronchi 'Podere' Montepulciano**  
Abruzzo, Italy

### WHITE

**Leogate 'Lion's Pride' Semillon Sauvignon Blanc**  
Hunter Valley, NSW

**Petal & Stem Sauvignon Blanc**  
Marlborough, NZ

**Hollydene Semillon**  
Upper Hunter, NSW

**Hollydene Semillon '2016'**  
Upper Hunter, NSW

**Hollydene Chardonnay**  
Upper Hunter, NSW

**Parched Crow Chardonnay**  
Hunter Valley, NSW

**First Creek Verdelho**  
Hunter Valley, NSW

**Leogate "Broken Back" Pinot Gris**  
Hunter Valley, NSW

**Lisa McGuigan Pinot Grigio**  
Hunter Valley, NSW

**Wilson Vineyard Riesling**  
Clare Valley, SA

**Carillon "Origins" Reisling**  
Orange, NSW

### ROSÉ

**Bouchard Aine & Fils Rosé**  
Languedoc-Roussillon Region, France

**Horner Wines "Ash" Rosé**  
Hunter Valley, NSW

## BEER & CIDER

### BOTTLED/CANNED

**Dark Ale** 9.5  
**Alcoholic Ginger Beer** 10  
**Corona Mex** 9  
**Zlatan Dab Mkd** 9  
**Apple Cider** 12  
**Gluten Free Beer** 9.5  
**Heineken Zero** 7

### TAP

**Heineken Lager** Netherlands 9  
**Hahn Superdry 3.5% Aus** 8  
**Stone & Wood Pacific Ale** Aus 11  
**Young Henry's Newtowner** Aus 9  
**Byron Bay Lemon Squash** Aus 12

### NON-ALCOHOLIC

**Soft Drink Variety** 6.5  
Coke, Coke Zero, Sprite, Fanta  
**Cascade Variety** 6.5  
Ginger Ale, Soda Water, LLB  
**Juices** 5  
Ginger Ale, Soda Water, LLB

# SPIRITS

## TEQUILA

El Jimador Blanco 8

## RUM

Bacardi 8

Sailor Jerry's 9

Plantation 11

## GIN

Tanqueray 9

Hendricks 11

## VODKA

Finlandia 10

Grey Goose 12

## LIQUERS

Baileys 7

Kahlua 7

Cointreau 7

Aperol 7

Pimms 7

Malibu 7

## WHISKY

Johnny Walker Black Label 8

Wild Turkey 8

Jack Daniels 9

Markers Mark 9

Glenfiddich 15

# COCKTAILS

## Lychee Mojito

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

20 **Cherry Messina** 21

gin, cherry liqueur, lime, egg whites, agave, lime zest

## French Martini

vodka, chambord, pineapple, vanilla syrup

20 **Mango Daiquiri** 19

bacardi, malibu, mango, lime, coconut cream

## Espresso Martini

vodka, baileys, kahlua, espresso

19 **Passionfruit Caprioska** 20

vodka, passoa, lime juice, passionfruit

## Granny Apple Martini

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

20 **Watermelon Pina Colada** 22

malibu, bacardi, pineapple, watermelon puree

## Malibu Mai Tai

malibu, amaretto, lime, pineapple juice, dash of grenadine

22 **Blackberry Amaretto Sour** 20

amaretto, blackberry liqueur, lemon juice, egg whites

# DINNER & LUNCH SPECIALS

## \$16 WEEKDAY LUNCH SPECIALS

From 11:00 am until 2:30 pm. Dine in or take away. Excludes public holidays.

### TUESDAY

#### Crumbed Calamari

w/ hand-cut chips

### WEDNESDAY

#### Fish & Chips (N.Z. Hoki or Vegan 'Phish') GFO

w/ hand-cut chips

### THURSDAY

#### Burger & Chips GFO

Choose from Fish, Chicken, Halloumi or Vegan 'Phish' Burger w/ hand-cut chips

### FRIDAY

#### Salt & Pepper Squid

w/ hand-cut chips

## \$79 MIDWEEK SEAFOOD PLATTER

Available all day Tues & Wed. Dine in or take away.

### 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, Chili Mayo & Lemon

Add a bottle of house Shiraz or Sem Sav Blanc for \$30\*\*

## KIDS EAT FOR ½ PRICE ON SUNDAYS

Available all day Sunday. For kids aged 12 & under. Dine in only. Minimum spend of \$20 required (excluding Kids Meal item).

**Any Kids Menu Item**

Not valid on public holidays, with any other discount or offer. \*\*With purchase of Midweek Seafood Platter.

thekingfish.com.au • contact@thekingfish.com.au • 02 404 43011 • Tag us @thekingfishhoneysuckle