



## Chef's Inspirational Seafood Menu

6 Courses

\$150 per guest

(Minimum 2 guests)

Wine Match

\$90 per guest

### Supplementary Courses

Oysters

6 / \$28.80

12 / \$57.60

Caviar

10g tin / \$60

Cheese

40g / \$15

## First Course

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### Chilled

Oysters - north & south coast varieties- white soy and lime	4.8 each
Selection of sashimi fish	35 / 65
Spicy tuna hand roll, avocado, tobiko, miso paste	32
King prawns, nashi pear, radish, whipped cod roe	35
Yellowfin tuna, fennel mousse, tomato ponzu, karkalla, puffed rice	35
Jamón ibérico, watermelon, feta, pistachio, pea	32

### Warm

Fresh soft shell crab hand rolls, avocado, tobiko	32 (2) / 47 (3)
Charred octopus, confit potato, smoked creme fraiche, saltbush	32
Petuna ocean trout, Jerusalem artichoke, mandarin, puffed wild rice	34
Fresh figs, goat's cheese burek, tamarind, smoked almond	28

## Second Course

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### Sea

Snapper fillet, persimmons, soy cream, charred shallots	45
Roast barramundi, cauliflower, hazelnut, pomegranate	46
John dory, warrigal greens, lobster yuzu butter	48
Tidal bisque of shellfish, prawn, mushroom & corn	40
Whole fried market fish, Singapore chilli sauce, coconut rice	MP
Northern territory mud crab	MP
Noosa spanner crab	MP
Western australian marron	MP

### Land

Garden beignets, balsamic field mushroom, black garlic	36
Roasted duck breast, carrot, liver parfait, cardamom crumb	48
Whole twice cooked spatchcock, spiced eggplant & peanut steamed bun	50
Little Joe grass fed scotch fillet 300g, celeriac, mushroom	60
1.3kg Darling Downs wagyu rib eye on the bone, cep cream, condiments	160

## Sides

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Baby cos lettuce salad	10
Hand cut chips, chilli salt	12
Green beans, almonds, garlic	12
Roast beetroot, cumin yoghurt	14

House sparkling & still water are 4.5 per person (continuous pour)

Valet parking 25 per car

Please let your waiter know if you would like Flying Fish to arrange a taxi for your table through Silver Service Taxis  
During peak times there may be a delay in arrival

Flying Fish does not allow BYO food or beverage

While Flying Fish endeavors to cater for dietary requirements & allergies, we are unable to guarantee there will be no traces of nuts or any other dietary restrictions.

 FlyingFishAU  
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