

SNACKS

LIVE OYSTERS	1/2doz \$35 / 1doz \$58
ALBACORE TUNA CEVICHE Red onion, red capsicum, edamame, coriander, crispy leche de tigre, rye cracke	
RAW TACO Raw fish, lettuce, purple crispy corn, coriander dre	\$9 EA cabbage, ssing
FISH TACO Beer battered ling, tortil cucumber, tomato, tartar s	\$9 EA la, auce, lime
SCALLOP TOSTADA Corn tortilla, avocado, ch tomato salsa, pickled onic	
FICH POTATO SCALLOP Sebago potato, FICH salt	\$4 EA
FICH POPCORN Maple & sriracha sauce, gu shallots, sesame seeds	\$20 reen
GRILLED OCTOPUS SKEWER Molho Verde	\$10

DINE IN MAINS

LING FISH N'CHIPS Beer battered ling, chips, tartar sauce
CALAMARI N'CHIPS Crumbed calamari rings, chips, tartar sauce
SMOKED EGGPLANT Potato crisps, piri piri sauce, coriander, shallot oil
SOUTHERN FRIED LING BURGER Cos lettuce, tomato, pickles, red onion, cheddar, tartar sauce, milk bun, chips
HUON SALMON POKE BOWL Pearl barley, cucumber, seaweed, edamame, carrot, avocado, sesame, ginger pickles
SPRING BAY MUSSELS Sobrasada sauce, grilled bread
PAN ROASTED CALAMARI Red chilli, garlic, parsley, lemon, grilled flatbread
PAN SEARED SCALLOP Garlic seaweed butter, egg noodles, chives
STEAMED MONKFISH Sesame soy sauce, steamed rice, shallots, coriander
FICH SHISH Monkfish with mixed spice marinade, Flat bread, radish, dill pickles, Thips, garlic sauce
ICH SEAFOOD PLATTER

chips, garlic sauce

FICH SEAFOOD PLATTER
Fich dip, potato crisps, oysters,
balmain bug, king prawns, grilled
fish of the day, mussels, grilled
squid, calamari rings, battered
fish cocktails, condiments

Our menu is inspired by foods we love to eat and share with our friends and family. At FICH we focus on sustainable Australian and New Zealand seafood combined with seasonal local fresh produce. Set menu also available for larger groups. 10% service charge of the total bill will automatically be applied to groups of 8 or more. 1.35% Credit Card Surcharge

Gluten free options available upon request.

GRILLED FISH FILLETS

- SMANTAN SALMON	\$26
TASMANIAN SALMON	\$26
QUEENSLAND BARRAMUNDI	MP
FISH OF THE DAY	

SIDES

\$21

\$21

\$20

\$22

\$23

\$25

\$25

\$22

\$30

\$50

BOWL OF CRUNCHY CHIPS	\$1
SWEET POTATO WEDGES	\$1
GRILLED FLATBREAD	\$3 E/
DEEP FRIED CAULIFLOWER Romesco sauce	\$14
CHARRED SEASONAL GREENS Tuna mayo	\$14
BOWL OF RICE	\$5
GREEN SALAD Mixed leaf, herbs, radicchio	\$10
FICH CAESAR SALAD Cos lettuce, egg, parmesan, croutons, anchovy mayo	\$14
TOMATO SALAD Oregano, shallot dressing	\$12
FENNEL SALAD Wild rocket, fennel, radishes, zucchini, pumpkin seeds	\$12

EXTRAS

AIOLI MAYO	
	\$3
PIRI PIRI SAUCE	\$3
PIRI PIRI MAYO	# 2
HOUSE TARTAR SAUCE	\$3
GARLIC SAUCE	\$3
	\$3
COCKTAIL SAUCE	# >
	\$3

DESSERTS

SWEET BELEM PORTUGUESE CUSTARD TART	\$5
TIRAMISU Chocolate rice milk ice cream	\$14
CHOCOLATE PAVLOVA Salted Caramel, banana,	\$15 peanuts
CRÈME CARAMEL Chantilly cream	\$12



