

SNACKS

SOFT BRIOCHE sesame, smoked butter, bottarga	12
FISH FINGER SANDWICH crumbed white fish, house-made tartare	14
WHIPPED TARASALATA fish roe, soft brioche	18

CAVIAR

OSCIETRA KAVIARI blini, crème fraîche, chives, grated egg white 15 year sturgeon - subtle aroma of the sea, and long delicate hazelnut flavour	20g 130 / 30g 180
OSCIETRA STURIA blini, crème fraîche, chives, grated egg white condenses marine flavours, a touch of dried fruit and halzelnut notes. Its firm golden brown eggs roll perfectly under the palate, gradually releasing their delicate flavours.	30g 210

OYSTERS & RAW SEAFOOD

OYSTERS NATURAL	• lemon	6.5 ea
	• verjuice mignonette	6.5 ea
	• pickled cucumber, tobiko	6.5 ea
OYSTERS COOKED ask your waiter about our cooked oyster of the day		36/half doz
KINGFISH aged ponzu, kombu, chives		32
SCALLOP CRUDO nuoc cham, micro coriander		28
CURED TROUT house-cured, labneh, dill, pickled cucumber		28

SEAFOOD PLATTERS

COLD SEAFOOD natural oysters (4), kingfish, scallop crudo (2), prawns (4), mussels (8), condiments	98
HOT SEAFOOD seared scallops (4), salt & pepper squid, fried octopus, baked king prawns (2), snapper goujons (2)	125
add to your hot seafood platter: Moreton Bay bug halves grilled (4)	+58

STARTERS

PRAWN COCKTAIL baby cos, marie rose sauce	32
BURRATA fennel jam, EVOO	28
HOKKAIDO SCALLOPS grilled with kombu butter, scallions	28
MOOLOOLABA KING PRAWN roasted in prawn xo butter, curry leaf	33
FRIED SQUID fermented chilli mayo	28
SOUTHERN FRIED OCTOPUS buttermilk brine, nduja, lime emulsion	34
SPICED LAMB RIBS tahini yogurt, mint	28
SAGANARI grilled kefalograviera cheese, lemon, thyme-infused honey, oregano	26
BEEF TARTARE vietnamese dressing, sriracha mayo, prawn crackers	32
FOSH PRAWN SALAD cooked prawns, aromatic herbs, cucumber, cashew, shallots, house made dressing	34

LIVE SEAFOOD

With a choice of two complimentary sides

SOUTHERN ROCK LOBSTER	• grilled in lemon butter • roasted in prawn xo butter	800g-1kg MP
QLD MUD CRAB	• baked in lemon caper butter • Singapore chilli sauce	1kg-1.2kg MP

Kids menu available on request.
10% Weekend surcharge (20% on Public Holidays). Card payment surcharge applies.

FOSH SEAFOOD

MARKET SEAFOOD

Includes a choice of one complimentary side. Fish can also be prepared 'classic style' with lemon butter OR dry grilled with fresh lemon on request.

GRANDMA'S FISH CURRY lightly poached barramundi, aromatic spice and herb mix, roti	46
PAN SEARED SNAPPER warm tartare, peas, fennel and crispy capers	48
ATLANTIC SALMON mushroom cream, wild mushroom	46
WHOLE SOLE meunière, lemon, caper butter	58

PREMIUM FOSH SEAFOOD

Includes a choice of one complimentary side.

BBQ TOOTHFISH 150G koji marinated, parsnip purée, miso emulsion	68
AGED CORAL TROUT (HALF FISH) 400G singapore style, mussels, shallots	72
AGED MURRAY COD (HALF FISH) 400G confit tomatoes, capers, compressed lemon, evoo	68
MORETON BAY BUGS	MP
• barbecued, cognac, worcestershire, lemon butter sauce with two sides	
• spaghetti, cherry tomato, white wine, kefalograviera	

DRY AGED FISH

Ask your waiter about our current selection of dry aged fish **MP**

LARGE PLATES

MUSSELS 1kg black mussels, white wine, butter, garlic, confit tomato, parsley, crispy bread	44
WAGYU BURGER brioche bun, wagyu patty with cheese, lettuce, mustard sauce & chips	28
LIGHT PASTA casarecce, basil pesto, preserved lemon, pecorino	38

FROM THE LAND

Includes a choice of one complimentary side (two with the whole chicken option)

TWICE COOKED CHICKEN (HALF/WHOLE) mushroom velouté, porcini dust, chives	42/82
EYE FILLET 200G AMH pasture fed, grass fed, Central QLD	52
SCOTCH FILLET 300G 150+ days grain fed, riverina, fullblood black angus, glenn innes new england tablelands, NSW	68
SAUCES beef jus or mushroom sauce	

SIDES

LITTLE FARM LEAF endive, cos lettuce, red onion, parmesan, sherry vinaigrette	12
CRISPY FRIES rosemary salt, mayo	12
FRIED GREENS goat cheese mousse, chilli, garlic	16
POTATO SCALLOPS golden curry mayo, curry leaves	14
VILLAGE SALAD tomato, olives, cucumber, feta, onion, house vinaigrette	16

DESSERTS

FOSH CHOCOLATE CAKE chocolate mousse, rum anglaise	18
LEMON TART lemon curd, torched meringue	18
CAPPUCCINO PARFAIT creamy coffee liqueur, Italian meringue	18
CHEESE SELECTION figs, caramelised fennel jam, buckwheat crackers Ask for today's selection	12 ea

Please advise wait staff of any dietary requirements or allergies.

*Needs are catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.
Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products are all handled on these premises.*