

Caviar Bump - Transmontanus + Royal Dragon Vodka GF 19

OYSTERS

three 18 | six 35 | twelve 66

Lease Origin : Wallis Lake, NSW (Rock)
Boomer Bay, TAS (Pacific)

Natural + Smoked Bonito and Champagne Mignonette GF
Blowfish Kilpatrick w. Jamon
Tempura + Pickled Kohlrabi
Blowfish Bloody Mary

CAVIAR

Kaviari - Transmontanus 20g 108
Kaviari - Oscietra Prestige 30g 195
Black Pearl Beluga Caviar 30g 285
Accompanied with Royal Dragon Vodka, Croquettes, Brioche,
Creme Fraiche + House Cornichons

CAVIAR FLIGHT + Champagne bottle

Oscietra Prestige 30g, Transmontanus 20g, 525
Ruinart Blanc de Blanc NV 895
Dom Perignon

ENTRÉE

Sashimi (Waiter to advise), Wasabi + Soy Dressing, Yuzu Gel GF 31
Classic Hervey Bay Prawn Cocktail (Served Tableside) 32 pp

BLOWFISH SIGNATURE SPRING ROLLS Queensland Scallop + Moreton Bay Bug Spring Rolls w. Charred Nori + Lemon Gel 32

Crispy Pork Belly, Smoked Celeriac, Dressed Fennel + Mustard Fruits GF 28

Calamari Fritti, Okra, Lemon, Sobrassada, Garlic and Potato Mayonnaise GF 28

WA Octopus, Pimenton Sauce, Black Garlic + Cumquat 29

48hr Westholme Wagyu Oyster Blade w. Charred Sugar Loaf + Dill Creme Fraiche GF 29

½ Shell Shark Bay Scallops, Hazelnut Emulsion, Caviar, Candied Hazelnut, Lemon Gel GF 30

Local Buffalo Mozzarella, Figs + Truffle Honey V 27

MAINS

Pasta Cavatelli, Regal Rose, Tomato and Saffron, Fennel Pollen (Waiter to Advise) 52

Pasta Linguine, Local Blue Swimmer Crab, Heirloom Tomato, Pangrattato, Chilli + Olive Oil 49

Buffalo Ricotta Gnocchi w. Local Mushrooms, Tarragon, Tomato + Autumn Vegetables 42

Whole Young Chicken w. Cafe De Paris Butter, Caramelised Carrots, Parsnips + Onions GF 48

BLOWFISH SEAFOOD TOWER

Selection of Raw and Cooked, Chilled and Hot Seafood (waiter to advise)
served with Fries w. Classic Aioli + Pimenton, Leaf Salad w. Cider + Dill Vinaigrette 160

HOT SEAFOOD

Local Flathead Tempura Fish & Chips, Lemon, Sauce Tartare 43

Port Lincoln Yellowtail Kingfish, Harissa, Nduja, Dressed Fennel + Rad-dichio GF 56

North QLD Coral Trout (Ikijime Technique), Miso Bearnaise, Trout Roe, Buttercrunch + Shallot GF 62

NZ King Ora Salmon, Truffle + Creme Friache, Chicory + Sorrell GF 46

Patagonian Toothfish, Parsley + Black Caviar Sauce + Watercress GF 62

Whole Wok Fried North QLD Barramundi Kung Pao Style w. Shimeji + Red Chilli GF (waiter to advise) MP

Whole NZ Black Sole (500g) w. Preserved Lemon Burnt Butter GF 54

Bundaberg Moreton Bay Bugs w. Coconut + Tamarind GF 80

Grilled Western Australian Rock Lobster, w. Garlic Cultured Butter 1/2 69 / Full 129

BLOWFISH SIGNATURE BUG ROLL

Tempura Northern Rivers Moreton Bay Bug w. Milk Bun, Iceberg, Watercress, Remoulade + Flying Fish Roe 27

STEAK BY MOO MOO THE WINE BAR + GRILL

Pure Prime Tenderloin 200g 55

Sanchoku Wagyu Rump Cap MB 6-7 300g 79

2GR Fullblood Wagyu Striploin on the Bone MB 9 450g 135

Little Joes British Cross Breed Pasture Fed Rib on Bone MB 4 600g 91

Westholme Wagyu Tenderloin MB 4-5 250g 76

Westholme Wagyu Flat Iron MB 7-9 200g 89

SAUCES

Moo Moo Jus, Miso Bearnaise, Peppercorn, Mushroom 3

Mustards, Horseradish

SIDES

12 ea / three 33 (Add Mac + Cheese for 15)

Stracciatella, Tomatoes, Oregano + Pedro Ximenez GF. V

Iceberg Caesar w. Reggiano, Pancetta + Egg GF. V

Leaf Salad w. Cider + Dill Vinaigrette GF. V

Fries w. Classic Aioli + Pimentón V

Roasted Creamed Potatoes w. Smoked Butter GF. V

Fried New Season Potatoes w. Capers + Parsley GF. V

Sauteed Greens w. Beurre Monte + Garlic Chives GF. V

Blowfish Signature Banana Blossom Salad + Noc Chum GF

Charred Sugar Loaf & Wagyu Fat + Pistachio + Sesame GF

Moreton Bay Bug Mac & Cheese + Jalapeno Jack 27

BLOWFISH®

OCEAN GRILL ★ BAR

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15% Public holiday surcharge applies on all gazetted public holidays. Please advise waiter of any special dietary requirements, we cannot guarantee that all products are free from nut traces. Blowfish cares about the ocean and its assets and where possible, we source local and sustainable products. Due to QLD health + safety regulations all meals are to be consumed on premises. QLD law prohibits smoking within 4 metres of any entrance or dining areas of Blowfish. © 2023 Blowfish Ocean Grill + Bar is a licensed restaurant of Moo Moo Restaurant Group Pty Ltd. All rights reserved. Blowfish Ocean Grill + Bar logo, the Blowfish "O", trademark and all imagery are property of Moo Moo Restaurant Group Pty Ltd.