



FISH HOUSE

— STEAK & GRILL —

LAND OR SEA TASTING MENU

LAND

Wagyu Cornet

Granite Belt Wagyu Tartare, Macadamia,
Red Miso Nigiri (DF)

Beef Tataki, Spring Onion, Garlic Shoot,
Roasted Mushroom, Mushroom Ponzu (DF)

Braised & Glazed Grass-Fed Angus Short Rib,
Ginger Pepper Sauce, Sesame (DF)

72% Dark Chocolate Fondant, Ginger
Whipped Cream, Ginger Tuile

Petit Fours

SEA

Mooloolaba Tuna Cornet

Roku Gin Cured Tasmanian Ocean Trout,
Finger Lime, Caper Nigiri (GF, DF)

Quick Smoked Mooloolaba Yellowfin Tuna
Sashimi, Leek and Wasabi Puree, Tosazu Sauce

Peachester Honey &
Miso Glazed Toothfish (GF)

Vanilla Baked Cheesecake, Suntory Toki
Japanese Blended Whisky Caramel

Petit Fours

\$129

\$199 (with matching wine) | **\$239** (with premium matching wine)

Matching wine includes: 3 x half glasses + 45ml dessert wine

BREAD

Daily In-House Baked Sourdough, Whipped Miso Butter 15

Selection of OYSTERS South Australia (SHUCKED DAILY) (order in 3, 6 or 12)

(each order includes all varieties excluding double smoked bacon) 6ea

Yuzu, Lemongrass, Kaffir Lime, Negi (GF, DF)

Tosazu, Finger lime (DF)

Blackbean, Green Tomato, Green Chili (GF, DF)

Double Smoked Bacon, Worcestershire Sauce, Tabasco (GF, DF) 8ea

CAVIAR

Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraiche - 5g 45

Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraiche - 15g Tin 115

Kaviari Oscietra Caviar, Blini, Crème Fraiche - 20g Tin 105

COLD BAR + SASHIMI

Tuna or Wagyu Tartare Cornet (min order 2) 9ea

Spicy Tuna Tartare, Fermented Chilli Emulsion, Tobiko, Yuzu Gel, Chives & Puffed Rice (GF, DF) 35

Quick Smoked Mooloolaba Yellowfin Tuna Sashimi, Leek and Wasabi Puree, Tosazu Sauce 35

Hiromasa Kingfish and Hokkaido Scallop Ceviche, Green Tomato, Spring Onion, Lime, Chilli, Coriander (GF, DF) 35

Wagyu Tartare, Confit Spring Onion, Roasted Chilli Oil, Black Garlic, Wasabi Emulsion, Lotus Root Crisps (GF, DF) 35

Sashimi Plate - Mooloolaba Yellowfin Tuna, Hiromasa Kingfish, Tasmanian Ocean Trout, Hokkaido Scallop (DF) 75

Fish House Seafood Platter (to share) – 6 SA Oysters, Hiromasa Kingfish and Hokkaido Scallop Ceviche (DF), Ocean Trout, Mooloolaba Yellowfin Tuna, 6 Mooloolaba King Prawns MP

NIGIRI (2 PCS)

Marinated Mooloolaba Yellowfin Tuna, Poached Shitake, Chive, Japanese Mustard (DF) 14

Roku Gin Cured Tasmanian Ocean Trout, Finger Lime, Caper (GF, DF) 14

Fraser Island Spanner Crab, Yuzu Miso, Green Apple, Salmon Caviar (GF, DF) 14

Granite Belt Wagyu Tartare, Macadamia, Red Miso (DF) 14

Hiromasa Kingfish, Yuzu Marmalade, Konbu Powder (GF, DF) 14

SMALL PLATES

Edamame, Fish House Wasabi Salt	10
WA Lobster Roll, Cocktail Sauce, Iceberg, Yuzu, Sesame & Dill	16
Crispy Tempura Mooloolaba Prawns, Fermented Chilli (DF)	30
Pumpkin & Ginger Stuffed Tempura Zucchini Flowers, Sesame Emulsion, Daikon & Yuzu Gel (DF)	34
Pan Seared Hokkaido Scallops in Half Shell, Ginger Pumpkin Puree, Finger Lime, Salsa Seca (GF, DF)	35
Beef Tataki, Spring Onion, Garlic Shoot, Roasted Mushroom, Mushroom Ponzu (DF)	35

MAINS

Shichimi Butter Poached WA Lobster Tail, Sake & Sudachi Beurre Blanc, Ikura, Tobiko, Chive	half MP whole MP
Peachester Honey & Miso Glazed Toothfish (GF, DF)	75
Pan Seared North QLD Barramundi, Ginger Sauce (GF, DF)	45
WA Lobster, Spaghetti, Lemongrass, Kaffir Lime & Ginger Infused Lobster Bisque	50
150g Braised & Glazed Grass-fed Angus Short Rib, Ginger Pepper Sauce, Sesame (DF)	40

FROM THE GRILL

250g Angus Eye Fillet MB 3, Darling Point, NSW	55
300g Angus Scotch Fillet, 150 Day Grain Fed, Darling Point, NSW	65
250g Wagyu Rump Cap Mb 4+, Diamantina, QLD	40
200g Wagyu Sirloin Mb 4-5, Diamantina, QLD	58
300g Phoenix Wagyu Cube Roll, Mb 9+, Inglewood, QLD	115
100g Wagyu Kagoshima, Japan A5 (highest grading possible in Japan)	85
300g Bruemar Pork Chop, NSW	40

TO SHARE

1.2kg Grain Fed Angus Tomahawk, Hunter Valley, NSW	150
600g Bruemar Double Cut Pork Chop, NSW	60

CONDIMENTS

Fish House Steak Sauce (DF)	6
Wagyu Jus (GF, DF)	6
Truffled Bordelaise (GF, DF)	12
Pickled Ginger & Garlic Shoot Jus	6
Creamy Horseradish (GF)	6
Dijon Mustard Hot English Mustard (GF, DF)	4

SIDES

Pak Choi, Bok Choy, Kai Lan, Pickled Chilli, Garlic Shoot & Sesame (GF)	16
Grilled Asparagus, Truffled Pecorino (GF)	16
Peachester Honey Glazed Carrots, Sesame (GF)	16
Mac & Cheese	16
Butter and Soured Cream Mash (GF)	16
Twice Cooked Kipfler Potatoes, Seaweed Salt, Chives (GF)	16
Shoestring Fries (GF, DF)	12
Caesar Salad, House Made Croutons, Poached Egg, Grana Padano	30
Chopped Salad, Iceberg, Tomato, Red onion, Crispy Bacon, Blue Cheese Ranch (GF)	24
Sugar Loaf Cabbage, Carrot, Bean Sprout, Coriander, Thai Basil, Mint, Roasted Cashew, Maple Ponzu (GF)	20

DESSERTS

72% Dark Chocolate Fondant, Ginger Whipped Cream, Ginger Tuile	22
Vanilla Baked Cheesecake, Suntory Toki Japanese Blended Whiskey Caramel	22
Fish House Bomb Alaska, Yuzu Parfait, Strawberry Compote, Almond Sponge, Meringue (GF)	22
Matcha Ice Cream (GF)	15
Black Sesame Ice Cream (GF)	15
Yuzu Sorbet (GF, DF)	15

Please advise your waiter of any allergies prior to ordering
A surcharge of 17% applies on public holidays | One bill per table | 10% surcharge Sundays
1.35% surcharge on all card charges