



LUNCH MENU

	Sourdough		7.9
	Served w whipped butter or extra virgin olive oil & aged balsamic reduction.		
	Garlic Bread		7.5
GF	Oysters		
	Natural	Freshly shucked w lemon.	3.4 ea
	Kilpatrick	Grilled w double smoked bacon and Finz own kilpatrick sauce.	3.5 ea
GF	Garlic Bugs or Prawns		
	Local Bugs or Prawns gently simmered in a light garlic and white wine cream sauce, finished w dressed roquette, lemon & crusty bread.		
	Local Prawns		19.9
	Bugs		21.9
GF	Fresh Local Prawns		18.9
	Chilled Prawns served over ice w lemon and house-made cocktail sauce.		
V	Finz Caesar		16.9
	Classic Caesar salad with cos lettuce, shaved parmesan, bacon, garlic croutons, crispy capers, traditional dressing and poached egg. (Anchovies optional)		
	With Chicken		20.9
	With Prawns		21.9
GF	Yellow Fin Tuna		18.9
	Sesame-cruste seared Yellow Fin Tuna, served rare & complimented w wakami, soy, Pickled ginger & wasabi.		
	Salt & Pepper Calamari		18.9
	Crispy fried calamari dusted w our special spice mix, served w fresh lime & a chilli, garlic aioli.		
GF	Carpaccio		17.9
	Chefs choice of thinly sliced fresh fish, w extra virgin olive oil, fresh herbs, chilli, garlic, crisp baby capers & finished w a citrus dressing.		
V	Gnocchi		16.9
	House-made sweet potato gnocchi, served w a classic sage butter, finished w parmesan & dressed roquette.		
	Linguini		21.9
	Fresh bugs, prawns, mussels, clams, calamari & reef fish pan seared w extra virgin olive oil, Garlic butter & white wine tossed w linguini, parsley & cracked pepper.		



LUNCH MENU

	Finz Prawn Pizza	19.9
	Crispy pizza base w house-made napoli sauce, local prawns, fresh chilli, herbs & marinated Bocconchini, topped w roquette & shaved parmesan.	
V	Finz Sweet Potato & Pistachio Pizza	18.9
	Crispy pizza base w house-made napoli sauce, roasted sweet potato, pistachio nuts, fresh Herbs & marinated bocconchini topped w roquette & shaved parmesan.	
	Finz Crispy Beer Battered Fish & Chips	15.0
	Line-caught Spanish Mackerel served w a garden salad & tartare sauce.	
GF	Wild Barramundi, Atlantic Salmon or the Catch of the Day	
	Served w herb-roasted chat potatoes, seasonal vegetables & lemon.	
	Grilled	28.9
	Baked w pistachio & pine nut crust	29.9
GF	Chilli Mud Crab - Fresh from the Tank	Market Price
	Cooked in your choice of a Mediterranean tomato & chilli sauce, or Our Thai-style sweet & spicy sahn rott sauce.	
GF	Seafood Tier for 2	139.0
	A selection of chilled & grilled seafood. (Ask your waiter for details)	

SIDE DISHES

	Beer battered Chips	3.9
	Garden Salad w extra virgin olive oil & balsamic dressing	7.9
	Roquette & Parmesan Salad	7.9
	Coconut Rice	3.9
	Steamed Vegetables & Herb Roasted Chat Potatoes	7.9

All frying done in Cholesterol Free Oil
Not all ingredients listed. Please inform staff of allergies

\$3 Surcharge per person on public holidays
One bill per table

V Vegetarian option available
GF Gluten free option available